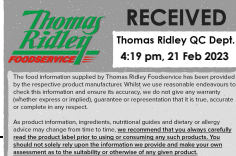


SEASONERS FINE FOODS LIMITED

Product Data Sheet



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	(Empty space for additional contact information)	

Product Name: TOMATO & BASIL SAUCE Ingredient % Water Chopped Tomato 30% Tomato Paste 16% Onion Sugar Lemon Juice Basil 2% Modified Maize Starch Garlic Powder Salt Citric Acid Oregano Black Pepper	Declared Weight: 2.25Kg	Durability: 18 months
	Ingredient Listing: Water, Chopped Tomato (30%), Tomato Paste (16%), Onion, Sugar, Lemon Juice, Basil (2%), Thickener (Modified Maize Starch), Garlic Powder, Salt, Acidity Regulator (Citric Acid), Oregano, Black Pepper.	
Allergen Warnings: NONE		
Storage Instructions Once opened keep refrigerated & consume within 7 days Usage Instructions None Coding Format Lot Number / Time / BBE / Month / Year 2001 12:26 BBE JUN 2023		

Nutritional Information: (Figures given are Typical per 100g)	Energy (kJ/kcal)	Fat	of which saturates	Carbo-hydrate	of which sugars	Fibre	Protein	Salt
	189 / 45	0.1g	0.0g	8.6g	6.8g	1.4g	1.3g	0.6g

Allergens & Product Suitability					
<u>Free From</u>	<u>Yes / No</u>	<u>Comment</u>	<u>Free From</u>	<u>Yes / No</u>	<u>Comment</u>
Cereals containing gluten	Y	Used on site	Genetically Modified Material	Y	
Crustaceans	Y		Irradiated Material	Y	
Eggs	Y	Used on site	Starches	N	In recipe
Fish	Y		Artificial Colours	Y	
Gluten	Y	Used on site	Natural Colours	Y	Used on site
Peanuts	Y		BHA / BHT	Y	
Soybeans	Y	Used on site	Preservatives	N	In recipe
Milk (including lactose)	Y	Used on site	Monosodium Glutamate	Y	
Nuts	Y		Other Additives -	Y	
Celery	Y	Used on site	Yeast & Yeast Extracts	Y	
Mustard	Y	Used on site			
Seasame Seeds	Y				
Sulphur Dioxide & Sulphites	Y	Used on site	<u>Suitable For</u>		
Lupin	Y		Vegetarians	YES	
Molluscs	Y		Vegans	YES	

Product Standards			Weights		
<u>Microbiological Criteria</u>	<u>Target</u>	<u>Maximum</u>	<u>Packaging Details</u>	<u>Material</u>	<u>Dimensions</u>
Total Viable Count / g	< 1000	< 10,000	Primary (Container)	Plastic	2.2L
Yeasts & Moulds / g	< 20	< 200	Primary (Cap/Lid)	Plastic	80mm
Coliforms / g	< 20	< 200	Primary Label	Paper	
E.coli / g	< 10	< 100	Secondary	Cardboard	
Enterobacteriaceae / g	< 10	< 100	Secondary Label	Paper	
S.aureus / g	< 20	< 200	Shrink Wrap	Plastic	
B.cereus / g	< 20	< 200	Layer Cards	Cardboard	
Salmonella spp. / 25g	Not Detected		Pallet	Wood	1200 x 1000 mm
Listeria spp. / 25g	Not Detected		Pallet Wrap	Plastic	
					94g
					12g
					1g
					40g
					N/A
					40g
					600g 600g
					35kg 35kg
					1.2kg 1.2kg
<u>Chemical Criteria</u>	<u>Target</u>	<u>Tolerance</u>	<u>Palletisation</u>		
Acid	1.5	+/- 0.5	Units per Case	2	
Salt	0.9	+/- 0.4	Cases per Layer	36	
pH	3.25	+/- 0.25	Layers per Pallet	4	
			Cases per Pallet	144	

NOTE: The contents of this specification will be deemed accepted unless otherwise advised within 14 days of the date of issue.