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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, **we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.**



## QMS 3.6.2 Finished Product Specification

Area	Document Ref.	Issue No.	Issue Date	Version	Issued By	Page No.
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## FINISHED PRODUCT SPECIFICATION

### 1] GENERAL INFORMATION

<b>Customer:</b>	Atlantic
<b>Product Name:</b>	House of Lords Deluxe BBQ Sauce
<b>Recommended Legal Name:</b>	Barbeque sauce
<b>Product Weight:</b>	3.78 Ltr
<b>Product Claims:</b>	none
<b>Specification Version:</b>	2
<b>Specification Date:</b>	10/04/2023
<b>Product Code:</b>	600000/OFL_5SA04HOU01
<b>Recipe Code:</b>	BBQHL
<b>International Tariff Code:</b>	

### 1A] SUPPLIED BY

<b>Name:</b>	Creative Foods - Burton	
<b>Supplier Address:</b>	<b>Address 1 :</b>	76 Mosley Street
	<b>Address 2 :</b>	
	<b>City :</b>	Burton on Trent
	<b>Post Code :</b>	DE14 1DS
	<b>Country :</b>	United Kingdom
<b>Plant Registration Number (if applicable)</b>	<b>EQ040</b>	
<b>Contact Details: Technical Manager</b>	<b>Name:</b>	Casey Higgins
	<b>Phone Number:</b>	07823 682 318
	<b>Email Address:</b>	<a href="mailto:chiggins@creativefoods.co.uk">chiggins@creativefoods.co.uk</a>
<b>Contact Details: Senior Specification Technologist</b>	<b>Name:</b>	Elliot Wragg
	<b>Phone Number:</b>	01283 894 758
	<b>Email Address:</b>	<a href="mailto:ewragg@creativefoods.co.uk">ewragg@creativefoods.co.uk</a>
<b>Emergency / Out of Hours Contact:</b>	<b>Head of Technical: Casey Higgins 07823 682 318</b>	



## FINISHED PRODUCT SPECIFICATION

### 2] RECOMMENDED DECLARATIONS

Full recommended legal label declaration, listing all additives and their functions and highlighting all allergens in bold font

Water, Tomato Paste, Sugar, Invert sugar, Spirit Vinegar, Molasses, Salt, Modified Maize Starch, Colour: Plain Caramel, **Mustard** Flour, Spices, Smoked Water, Smoke Flavouring, Onion Powder, Preservative: Potassium Sorbate, Garlic Puree (Garlic, Acidity Regulator: Citric Acid), **Celery**, Herbs, Clove Oil

### 3] RECIPE

COMPONENT	COUNTRY OF ORIGIN	E -NUMBER	FUNCTION	% VALUES / BANDINGS	ANY CLAIMS MADE
Water	UK	N/A	N/A	20-30	N/A
Invert Sugar Syrup Blend	Argentina, Belgium, Algeria, Fiji, Colombia, Czech Republic, Iraq, India, Guatemala, France, Malawi, Indonesia, Paraguay, Germany, Mauritius, Laos, USA, Netherlands, Mozambique, Malaysia, Portugal, South Africa, UK, Swaziland	N/A	N/A	15-25	N/A
Tomato Paste	Spain, Tunisia	N/A	N/A	15-25	N/A
Sugar	UK, Argentina, Australia, Belize, Belgium, Brazil, Costa Rica, El Salvador, Swaziland, Fiji, France, Germany, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Laos, Malawi, Mexico, Mozambique, Nicaragua, Panama, Peru, Reunion, South Africa and Zambia	N/A	N/A	15-25	N/A
Spirit Vinegar	France, UK, Germany Netherlands	N/A	N/A	5-10	N/A
Salt	UK	N/A	N/A	1-5	N/A
Modified Maize Starch	Netherlands	E1422	N/A	1-5	N/A
Plain Caramel	Poland, Spain, Germany, Netherlands, Italy, Belgium, France, UK, Pakistan, Mozambique, Honduras, Guatemala, Nicaragua, Salvador, Sudan, Ethiopia, Djibouti, Algeria, Morocco, Egypt, India, Romania, Hungary, Bulgaria, Slovenia, Belgium, Czech Republic, Republic of Ireland	E150a	Colour	<1	N/A
<b>Mustard</b> Flour	USA, Canada	N/A	N/A	<1	N/A
Smoked Water	USA	N/A	N/A	<1	N/A
Pimento (Spices)	Mexico, Jamaica, India	N/A	N/A	<1	N/A
Black Pepper (Spices)	Vietnam, India, Indonesia	N/A	N/A	<1	N/A
Cumin (Spices)	India, Turkey	N/A	N/A	<1	N/A
Cayenne (Spices)	India	N/A	N/A	<1	N/A
Smoked Flavouring	Germany	N/A	N/A	<1	N/A
Onion Powder	India	N/A	N/A	<1	N/A
Potassium Sorbate	China	E202	Preservative	<1	N/A
Garlic Puree	China	N/A	N/A	<1	N/A
Celery	India	N/A	N/A	<1	N/A
Oregano (Herbs)	Turkey	N/A	N/A	<1	N/A
Clove Oil	Indonesia	N/A	N/A	<1	N/A



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### 3A] SUB RECIPE - **Invert Sugar Syrup Blend**

(for compound ingredients, if applicable)

COMPONENT	COUNTRY OF ORIGIN	E - NUMBER	FUNCTION	% VALUES / BANDINGS	ANY CLAIMS MADE
Invert Sugar	Argentina, Belgium, Algeria, Fiji, Colombia, Czech Republic, Iraq, India, Guatemala, France, Malawi, Indonesia, Paraguay, Germany, Mauritius, Laos, USA, Netherlands, Mozambique, Malaysia, Portugal, South Africa, UK, Swaziland	N/A	N/A	confidential	N/A
Cane Molasses	Argentina, Belgium, Algeria, Fiji, Colombia, Czech Republic, Iraq, India, Guatemala, France, Malawi, Indonesia, Paraguay, Germany, Mauritius, Laos, USA, Netherlands, Mozambique, Malaysia, Portugal, South Africa, UK, Swaziland	N/A	N/A	confidential	N/A

### 3B] SUB RECIPE - **Garlic Puree**

(for compound ingredients, if applicable)

COMPONENT	COUNTRY OF ORIGIN	E - NUMBER	FUNCTION	% VALUES / BANDINGS	ANY CLAIMS MADE
Garlic	China	N/A	N/A	confidential	none
Citric Acid	China	E330	Acidity Regulator	confidential	none

## 4] ADDITIVE TABLE

Please include all additives including processing aids and carry-over residues.

ADDITIVE NAME	COUNTRY OF ORIGIN	E - Number	FUNCTION	LEVEL (mg/kg)	GM DERIVED?
Plain Caramel	Poland, Spain, Germany, Netherlands, Italy, Belgium, France, UK, Pakistan, Mozambique, Honduras, Guatemala, Nicaragua, Salvador, Sudan, Ethiopia, Djibouti, Algeria, Morocco, Egypt, India, Romania, Hungary, Bulgaria, Slovenia, Belgium, Czech Republic, Republic of Ireland	E150a	Colour		
Potassium Sorbate Granules	China	E202	Preservative		
Citric Acid	China	E330	Acidity Regulator		



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### 5] ALLERGEN DATA

ALLERGENS	PRESENT AS PART OF RECIPE Yes / No	HANDLED ON THE SAME LINE Yes / No	HANDLED ON THE SAME SITE Yes / No	IS THE RISK OF CROSS CONTAMINATION CONTROLLED ON SITE? Yes / No	COMMENTS
<b>Cereals containing gluten</b> and products thereof *	No	Yes	Yes	Yes	Controls in place, production planning, validation carried out
<b>Shellfish or Crustaceans</b> and products thereof	No	Yes	Yes	Yes	Controls in place, production planning, validation carried out
<b>Egg</b> and products thereof	No	Yes	Yes	Yes	Controls in place, production planning, validation carried out
<b>Fish / Seafood</b> and products thereof	No	Yes	Yes	Yes	Controls in place, production planning, validation carried out
<b>Peanuts</b> and products thereof	No	No	No	N/A	<b>Not handled on site</b>
<b>Soybeans</b> and products thereof	No	Yes	Yes	Yes	Controls in place, production planning, validation carried out
<b>Milk</b> and products thereof **	No	Yes	Yes	Yes	Controls in place, production planning, validation carried out
<b>Nuts</b> and products thereof ***	No	No	No	N/A	<b>Not handled on site</b>
<b>Celery</b> and products thereof	Yes	N/A	N/A	N/A	<b>Present</b>
<b>Mustard</b> and products thereof	Yes	N/A	N/A	N/A	<b>Present</b>
<b>Sesame</b> and products thereof	No	No	Yes	Yes	Controls in place, production planning, validation carried out
<b>Sulphur Dioxide &amp; Sulphites ****</b>	No	Yes	Yes	Yes	Controls in place, production planning, validation carried out
<b>Lupin</b> and products thereof	No	No	No	No	<b>Not handled on site</b>
<b>Molluscs</b> and products thereof	No	No	Yes	Yes	Controls in place, production planning, validation carried out



## FINISHED PRODUCT SPECIFICATION

### 6] ANIMAL SPECIES

ANIMAL SPECIES	PRESENT AS PART OF RECIPE  Yes / No	DETAILS  (Including 'what' and 'physical form' eg raw whole muscle, cured process, trim, minced, fresh/frozen, vac-packed, etc')
Pork	No	
Beef	No	
Lamb	No	
Chicken	No	
Turkey	No	
Duck	No	
Goat	No	
Other (Please specify)		

\* Cereal allergens: wheat, rye, barley, oats, spelt, kamut (or their hybridized strains) and products thereof

\*\* For all animal derived products, a suitable procedure must be in place to prevent the risk of BSE/TSE.

\*\*\* Nuts i.e. Almond (*Amygdalus communis L.* ), Hazelnut (*Corylus avellana* ), Walnut (*Juglans regia* ), Cashew

(*Anacardium occidentale* ), Pecan nut (*Carya illinoiesis (Wangenh.) K. Koch* ), Brazil nut (*Bertholletia excelsa* ),

Pistachio nut (*Pistacia vera* ), Macadamia nut and Queensland nut (*Macadamia ternifolia* ) and products thereof, e.g. oils

\*\*\*\* at concentrations more than 10ppm expressed as SO<sub>2</sub> (excludes naturally occurring sulphites and sulphur compounds)



## FINISHED PRODUCT SPECIFICATION

### 7] MEAT PROCESSING INFORMATION

SITE NAME	TYPE (Slaughter, Processing, Cutting Plant)	COUNTRY OF ORIGIN	WELFARE SCHEMES	EC APPROVAL NUMBER
N/A				



## FINISHED PRODUCT SPECIFICATION

### 8] INTOLERANCE / SUITABILITY DATA

	YES / NO	COMMENTS
Suitable for Vegetarians	Yes	
Suitable for Vegans	Yes	
Suitable for Coeliacs	Yes	Not tested
Suitable for Lactose Intolerant	Yes	
Suitable for Halal (Please confirm if certified)	No	Not certified
Suitable for Kosher (Please confirm if certified)	No	Not certified
Free from Hydrogenated fat	Yes	
Free from Illegal Dyes	Yes	
Free from Artificial Colours	Yes	
Free from Preservatives	No	Potassium Sorbate
Free from Flavourings	No	Smoke Flavouring
Free from Flavour Enhancers	Yes	
Free From Smoke Flavours	No	Smoke Flavouring
Free from Additives (Natural)	No	E330
Free from Additives (Artificial)	No	E202
Free from AZO and Coal Tar Dyes	Yes	
Free from Benzoates	Yes	
Free from Aspartame	Yes	
Free from Caffeine	Yes	
Free from Butylated Hydroxyanisole (BHA) and Butylated Hydroxytoluene (BHT)	Yes	
Free from Glutamates including MSG	Yes	
Free from Potassium-based salt substitute	Yes	
Free from Hydrolysed Vegetable Protein (HVP)	Yes	
Free from Irradiation and Irradiated Ingredients	Yes	



## FINISHED PRODUCT SPECIFICATION


### 9] NUTRITIONAL DATA

*Method can be by analysis (state test method), calculation or reference (state source, e.g. McCance & Widdowson)*

TEST	UNIT	VALUE	METHOD / SOURCE
Moisture	g/100g		
Ash	g/100g		
Energy	kJ/100g	746	Calculated
Energy	kcal/100g	178	Calculated
Total Fat	g/100g	0.3	Calculated
Saturated Fat	g/100g	0.04	Calculated
Monounsaturated Fat	g/100g		
Polyunsaturated Fat	g/100g		
Trans Fatty Acids	g/100g		
Cholesterol	mg/100g		
Total Carbohydrates	g/100g		
Available Carbohydrates	g/100g	42.6	Calculated
Carbohydrates as Sugar	g/100g	40.82	Calculated
Carbohydrates as Starch	g/100g		
Carbohydrates as Polyols	g/100g		
Alcohol (Ethanol)	g/100g		
Dietary Fibre	g/100g	0.8	Calculated
Protein	g/100g	1.4	Calculated
Salt (NaCl)	g/100g	2.87	Calculated
Sodium	mg/100g		
Calcium	mg/100g		
Potassium	mg/100g		
Iron	mg/100g		
Vitamin A (Retinol/Carotene)	mg/100g		
Vitamin A (Retinol/Carotene)	IU		
Vitamin B1 (Thiamine)	mg/100g		
Vitamin B2 (Riboflavin)	mg/100g		
Niacin	mg/100g		
Vitamin B6	mg/100g		
Vitamin B12	ug/100g		
Vitamin C (Ascorbic Acid)	mg/100g		
Vitamin D	ug/100g		
Vitamin D	IU		
Vitamin E (Tocopherols)	mg/100g		
Vitamin E (Tocopherols)	IU		
Folic Acid (Folate)	ug/100g		

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### 10] QUALITY ATTRIBUTES

PARAMETER	STANDARD	UNACCEPTABLE (State Reject Limits)
Appearance	Dark brown glossy sauce with the occasional black pepper speck	Dull appearance, watery and running off plate.
Aroma	Smoky, sweet and acidic aroma	Off or overpoweringly smoky aroma
Flavour	Sweet, acidic, and smoky with notes of clove and pimento.	Overly sweet, or no sweetness; very salty or smoky.
Texture	Pourable smooth sauce	Grainy or thick (not pourable).
Size Piece (Length, Width, Height) where applicable, e.g. cubed chicken	N/A	N/A
Colour (State standard, e.g. Pantone, RHS, etc.)		
Photographic standard (if applicable)		

### 11] MICROBIOLOGICAL DATA

TEST	TARGET	MAXIMUM	FREQUENCY	UOM
Clostridium perfringens	<100	<100		cfu/g
Enterobacteriaceae	<100	<100		cfu/g
Lactic Acid Bacteria	<10000	<10000		cfu/g
Escherichia coli	<100	<100		cfu/g
Salmonella sp.	Not detected	Not detected		in 25g
Listeria spp.	Not detected	Not detected		in 25g
Moulds	<1000	<1000		cfu/g
Yeasts	<1000	<1000		cfu/g
Total Viable Count	<10000	<10000		cfu/g
Other: Give Details				
Internal or External Lab used?	external			
Accreditation details	UKAS (ALS)			

Please list any other relevant microbiological tests carried out on the material.

Please provide certificates for all the above tests.

\*Testing must be by internationally recognized test methods.





## FINISHED PRODUCT SPECIFICATION

### 13] PACKAGING

#### 13A] PRIMARY PACKAGING

	Component 1	Component 2	Component 3
<b>Component Description</b>	Gallon Jar	Lid	Label
<b>Material</b>	HDPE		MC PRIMECOAT FSC S2000NG BG40BR
<b>Colour</b>	Transparent	Red	
<b>Dimensions</b>	252x153.50mm	108.45 - 108.85 x 18.30 - 18.70	100 x 150 mm
<b>Weight</b>	95g		
<b>Supplier</b>	Promens	Promens	Source
<b>Country of Origin</b>	UK	UK	UK

#### 13B] SECONDARY PACKAGING

	Component 1	Component 2	Component 3
<b>Component Description</b>	Cardboard Outer Case	Outercase	
<b>Material</b>	Cardboard		
<b>Colour</b>	Brown	White	
<b>Dimensions</b>	310x310x255	150x100	
<b>Weight</b>			
<b>Supplier</b>	ECOPAC	ECOPAC	
<b>Country of Origin</b>	UK	UK	

#### 13C] TERTIARY PACKAGING

	Component 1	Component 2	Component 3
<b>Component Description</b>	CHEP Pallet	Shrink Wrap	
<b>Material</b>	Wood	Plastic	
<b>Colour</b>	Blue	Clear	
<b>Dimensions</b>	1200 x 1000mm		
<b>Weight</b>	28kg		
<b>Supplier</b>	Chep		
<b>Country of Origin</b>	UK		



## FINISHED PRODUCT SPECIFICATION

### 14] SHELF-LIFE & STORAGE

PARAMETER	DETAILS
Shelf Life Unopened (days)	12 Months (365 Days)
Storage Temperature (°C)	Ambient
Shelf Life Opened (days)	4 Weeks (28 Days)
Storage Temperature Once Opened (°C)	Chilled
Is product freeze / thaw stable?	No
Defrost Instructions (If applicable)	N/A
Shelf Life Upon Defrost (days)	N/A
Any special storage/handling requirements?	Store in a cool, dry place. Once opened, keep refrigerated and consume within 28 days.



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### 15] HACCP & PROCESS FLOW

Available on  
request



## FINISHED PRODUCT SPECIFICATION

### 16] VULNERABILITY DATA

	DETAILS
<b>Raw Material Group i.e. (Animal proteins, heat treated herbs spices, non-heat treated herbs and spices, Oils, Vinegar, dairy products, Bulk egg products, Seasonings, Food Grade Bags etc.)</b>	Ambient Sauces
<b>What approval system do you have in place to assess the material? For example, BRC Certification, physical supplier audits.</b>	All suppliers are GFSI certified & risk assessments carried out
<b>Are all suppliers and the raw materials including packaging risk assessed and approved (adherence to GMP/ HACCP /Quality etc.?)</b>	Yes
<b>Do you carry out mass balance audits? Please state frequency.</b>	Yes - Quarterly
<b>What measures are in place to reduce the risk of adulteration, substitution, contamination etc.?</b>	product packed into bottles sealed with lid
<b>Do you use tamper proof seals on product packaging? If not please detail method of sealing of product packaging and how any attempt to access a product would be detected.</b>	sealed bottles packed in outercase, shrink-wrapped on the pallet and label applied
<b>How many incidents (adulteration, substitution, contamination have occurred within the supply chain for each product over the last 12 months? (Please give details)</b>	None
<b>Is there any availability issues related to the material (for example, seasonal shortage or poor harvest)?</b>	No
<b>Is this product vulnerable to significant price or availability fluctuation which might increase risk of potential food fraud?</b>	No
<b>Are there any historical fraud incidents/issues/threats relating to the product?</b>	No
<b>Do you carry out testing for food fraud or weakness in supply chain and product? Please detail and frequency of testing.</b>	procedures are in place for all coming materials & risk assessments carried out
<b>How do you identify any changes to ingredients, processes or supply chains which may result in increased vulnerability or economically motivated adulteration/food fraud?</b>	we are members of Horizon Scan and review alerts on daily basis

### 17] TRACEABILITY

An example of the product label (e.g. below or on the back of this page), explaining which information is vital for tracing the origin of the product. For each shipment the batch details (incl b/b date) are recorded.







# FINISHED PRODUCT SPECIFICATION

## 18] CHANGE HISTORY

VERSION	DATE	CHANGE	NAME
1	10/11/2021	New Specification	S.Gardiner
2	10/04/2023	Full spec review.	J Floris

## 19] AUTHORISATION

NO ASPECT OF THIS SPECIFICATION SHOULD BE CHANGED WITHOUT PRIOR AGREEMENT WITH CREATIVE FOODS  
CUSTOMER: PLEASE SIGN, DATE AND RETURN TO CREATIVE FOODS BURTON TECHNICAL TEAM. IF THE SPECIFICATION IS NOT RETURNED  
WITHIN 10 DAYS WE WILL ASSUME THE SPECIFICATION IS ACCEPTED

Authorised on behalf of Creative Foods	
Name:	Joanna Floris
Position:	Specification Technologist
Date:	10/04/2023
Signature:	

Authorised on behalf of Customer	
Name:	
Position:	
Date:	
Signature:	