



## Product Name: Alfee's Louisiana Hot Buffalo Wing Sauce

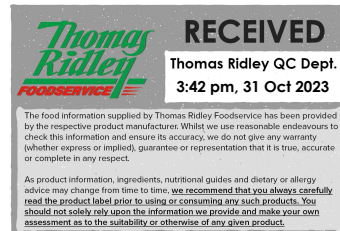
**Manufacturing Address:** 34 Jubilee Road, Newtownards, Co Down BT23 4YH

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**Out of Hours Contact:** Neil Todd (Operations Manager)-07586110787



**Ingredient Declaration:** Cayenne Peppers (29%) (*Cayenne Peppers, Salt, Acidity Regulator: Acetic Acid*); Vegetable Oil (*Rapeseed Oil, Salt, Emulsifier: Lecithin, Flavouring, Colour: Beta Carotene*); Water, Spirit Vinegar, Sugar, Salt, Garlic, Cayenne Pepper, Cracked Black Pepper, Preservative: Potassium Sorbate, Stabiliser: Xanthan Gum.

<u>Product Description:</u>	<u>Nutritional Information</u>	<u>Country of Origin</u>
<b>Flavour:</b> A tangy hot & spicy chilli pepper sauce	<b>Typical Value per 100g</b> Energy 895kJ/216kcal	United Kingdom
<b>Colour:</b> Bright Orange	Fat 20g <i>of which Saturates 1.9g</i>	<b>Storage Instructions</b> Ambient product, refrigerate once opened, use within 6 weeks and within best before date.
<b>Texture:</b> Smooth, Creamy with Black Particulates	Carbohydrate 5.1g <i>of which Sugars 3.8g</i>	<b>Shelf Life</b> 11 months from date of manufacture.
<b>Odour:</b> Butter & Vinegar.	Protein 0.7g Salt 6.0g	

**This product may become cloudy at lower temperatures, this is normal and will clear when heated, and does not affect the quality of the product. Always shake well before use**

## Allergen Information

<u>Suitable For:</u>	<u>Handled on Site</u>		
Gluten Free Yes	Cereals (containing Gluten) Yes	Fish	Yes
Vegans Yes	Eggs Yes	Mustard	Yes
Vegetarians Yes	Soybeans Yes	Sesame	Yes
Halal Not Certified	Milk Yes	Sulphur Dioxide	Yes
Kosher Not Certified	Peanuts No	Lupin	No
	Nuts No	Molluscs	No
	Celery Yes	Crustaceans	No





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**Microbial Standards and Foreign Body Detection**

<u>Foreign Body</u>	<u>Microbiological Standards:</u>	<u>Target</u>	<u>Unacceptable</u>
Foreign body policies in place	Total Viable Count (cfu/g)	<1,000	>100,000
<ul style="list-style-type: none"> <li>• Incoming Oil Filtered</li> <li>• Powder Sieves in Place</li> <li>• Metal Detection                             <ul style="list-style-type: none"> <li>○ 3.5mm Ferrous</li> <li>○ 4.5mm Non-Ferrous</li> <li>○ 6.0mm Stainless Steel</li> </ul> </li> </ul>	Enterobacteriaceae (cfu/g)	<100	>1,000
	Yeasts & Moulds (cfu/g)	<100	>1,000
	Salmonella (in 25g)	Not detected	Detected
	Bacillus cereus	<100	>1,000

**Final Product Information**

<b>Pack Size:</b> 2 x 2.25L  <b>Product code:</b>  ALFLOUBUFWINSAU2.25X2  <b>Inner Barcode:</b> 5060051295706  <b>Outer Barcode:</b> 15060051295703 (New barcode issued due to milk no longer in the product)  <b>Product pH:</b> 3.25-3.40	<b><u>2.5kg Container Dimensions</u></b> <b>Height:</b> 24.32cm <b>Width:</b> 10.4cm <b>Depth:</b> 13.2cm	<b><u>Container &amp; Lid Material:</u></b> Polypropylene  <b><u>Lid Colour</u></b> Red
	<b><u>2.5kg Pallet Configuration</u></b> 41 x 5 high = 205 per pallet  <b><u>Pallet Dimensions</u></b> <b>Height:</b> 135cm  <b><u>Pallet Dimensions</u></b> 1200 x 1000mm Standard Pallet	

**Ink Coding** The following information will be printed onto the shoulder of the jar: best before date, line number, production time and bucket number e.g. BB 15/03/24 L4 12:10 125

**Legislation**

**Legislation** This product complies with all of the statutory and regulatory requirements applicable to its manufacture.

Specification Completed: 17/10/23.



This specification is valid on the date issued

