



Product Name: Rich Sauces Sweet Chilli Sauce

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

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Ingredient Declaration: Water, Sugar, Modified Starch, Malt Vinegar (**BARLEY**), Garlic Puree (*Garlic Puree, Acidity Regulator: Citric Acid*), Tomatoes, Salt, **SOY** Sauce (*Water, SOYBEANS, Salt, WHEAT Flour, Preservative: Potassium Sorbate*); Onion Powder, Chillies (1%), Garlic Powder, Minced Onion, Vegetable Stock (*Salt, Maltodextrin, Yeast Extract, Sugar, Vegetables (Onion, Parsnip), Carrot Extract, Rapeseed Oil, Tomato, Lovage*); Preservative: Potassium Sorbate, Stabiliser: Xanthan Gum, Ginger Puree (*Ginger Puree, Acidity Regulator: Citric Acid, Preservative: Potassium Sorbate*), Spice, Colour: Paprika, Spice Extracts. **(Allergens highlighted in bold and in CAPITALS)**

<p><u>Product Description:</u></p> <p>Flavour: Sweet and hot garlic</p> <p>Colour: Deep orange with chilli</p> <p>Texture: Smooth with particles</p> <p>Odour: Garlic</p>	<p><u>Nutritional Information</u></p> <p>Typical Value per 100g</p> <table border="0"> <tr> <td>Energy</td> <td>677kJ/160kcal</td> </tr> <tr> <td>Fat</td> <td>1.0g</td> </tr> <tr> <td><i>of which saturates</i></td> <td><i>0.0g</i></td> </tr> <tr> <td>Carbohydrate</td> <td>37g</td> </tr> <tr> <td><i>of which sugars</i></td> <td><i>32g</i></td> </tr> <tr> <td>Protein</td> <td>0.7g</td> </tr> <tr> <td>Salt</td> <td>2.5g</td> </tr> </table>	Energy	677kJ/160kcal	Fat	1.0g	<i>of which saturates</i>	<i>0.0g</i>	Carbohydrate	37g	<i>of which sugars</i>	<i>32g</i>	Protein	0.7g	Salt	2.5g	<p><u>Country of Origin</u></p> <p>United Kingdom</p> <p><u>Storage Instructions</u></p> <p>Ambient product, refrigerate once opened, use within 6 weeks and within best before date.</p> <p><u>Shelf Life</u></p> <p>5 months from date of manufacture.</p>
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Allergen Information

<p><u>Suitable For:</u></p> <table border="0"> <tr> <td>Gluten Free</td> <td>No</td> </tr> <tr> <td>Vegans</td> <td>Yes</td> </tr> <tr> <td>Vegetarians</td> <td>Yes</td> </tr> <tr> <td>Halal</td> <td>Not certified</td> </tr> <tr> <td>Kosher</td> <td>Not certified</td> </tr> </table>	Gluten Free	No	Vegans	Yes	Vegetarians	Yes	Halal	Not certified	Kosher	Not certified	<p><u>Handled on Site</u></p> <table border="0"> <tr> <td>Cereals (containing Gluten)</td> <td>Yes</td> <td>Fish</td> <td>Yes</td> </tr> <tr> <td>Eggs</td> <td>Yes</td> <td>Mustard</td> <td>Yes</td> </tr> <tr> <td>Soybeans</td> <td>Yes</td> <td>Sesame</td> <td>Yes</td> </tr> <tr> <td>Milk</td> <td>Yes</td> <td>Sulphur Dioxide</td> <td>Yes</td> </tr> <tr> <td>Peanuts</td> <td>No</td> <td>Lupin</td> <td>No</td> </tr> <tr> <td>Nuts</td> <td>No</td> <td>Molluscs</td> <td>No</td> </tr> <tr> <td>Celery</td> <td>Yes</td> <td>Crustaceans</td> <td>No</td> </tr> </table>	Cereals (containing Gluten)	Yes	Fish	Yes	Eggs	Yes	Mustard	Yes	Soybeans	Yes	Sesame	Yes	Milk	Yes	Sulphur Dioxide	Yes	Peanuts	No	Lupin	No	Nuts	No	Molluscs	No	Celery	Yes	Crustaceans	No
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Product Specification

Date Issued: Oct 23

Issue number: 15



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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"> • Incoming Oil Filtered • Powder Sieves in Place • Metal Detection <ul style="list-style-type: none"> ○ 3.5mm Ferrous ○ 4.5mm Non-Ferrous ○ 6.0mm Stainless Steel 	Enterobacteriaceae (cfu/g)	<100	>1,000
	Yeasts & Moulds (cfu/g)	<100	>1000
	Salmonella (in 25g)	Not detected	Detected
	Bacillus cereus (cfu/g)	<100	>1,000

Final Product Information

Pack Size: 2 x 2.5kg e	<u>2.5kg Container Dimensions</u>	<u>Container Material:</u>
Product code: RSSWECHISAU2.5X2	Height: 24.32cm	Polypropylene (PP)
Product pH: 3.80 – 3.95	Width: 10.4cm	<u>Lid Material:</u>
(New Barcode celery removed)	Depth: 13.2cm	Polypropylene (PP)
Inner Barcode: 5060051295423	<u>2.5kg Pallet Configuration</u>	<u>Lid Colour:</u>
Outer Barcode: 15060051295420	41 x 5 high = 205 per pallet	Blue
	<u>Pallet Dimensions</u>	
	1200 x 1000mm Standard Pallet	
	<u>Pallet Height</u>	
	135cm	

Ink Coding The following information will be printed onto the side of each container: best before date, line number, production time and bucket number e.g. BB15/11/24 L4 12:10 125

Legislation

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



This specification is valid on the date issued



Product Name: Rich Sauces Sweet Chilli Sauce

Specification Completed: 25.10.22

