## **Product Specification**

Date Issued: Mar 24 Issue Number: 14



# **Product Name: Alfee's Chipotle BBQ Sauce**

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

Tel: 028 91819004 Fax: 028 91822089

Quality Department: QA@richsauces.com

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

Ingredient Declaration: Water, Sugar, Acidity Regulator: Acetic Acid, Tomatoes (11%), Modified Starch, Salt, Worcester Sauce (Malt Vinegar (BARLEY), Water, Spirit Vinegar, Tamarind Paste, Sugar, Colour: Caramel, Onion Powder, Garlic Powder, White Pepper, Cloves, Paprika); Chipotle Chillies (1%), Onion Powder, Minced Onion, Lime Concentrate, Colour: Caramel, Spice Extracts, Smoke Flavouring, Stabilisers: Xanthan Gum & Guar Gum, Spice,

Preservative: Potassium Sorbate (Allergens in bold and CAPITALS)

#### **Product Description:**

Flavour: A tangy sweet sauce with

a mild smoke and sweet

and smokey chipotle spice

Colour: Dark Brown

Texture: Smooth Pouring

Odour: Smoke & Acidic

#### **Nutritional Information**

#### Typical Value per 100g

Energy 620kJ/150kcal Fat 0.1g of which Saturates 0.0g Carbohydrate 28g of which Sugars 23g Protein 0.8g Salt 2.0g

### **County of Origin**

**United Kingdom** 

#### **Storage Instructions**

Ambient product, refrigerate once opened, use within 6 weeks and within best before date.

#### **Shelf Life**

11 months from date of manufacture

# **Allergen Information**

Suitable For:		Handled on Site				
Gluten Free	Yes	Cereals (containing Gluten)	Yes	Fish	Yes	
(Below the 20ppm)		Eggs	Yes	Mustard	Yes	
Vegans	Yes	Soybeans	Yes	Sesame	Yes	
Vegetarians	Yes	Milk	Yes	Sulphur Dioxide	Yes	
Halal	Not Certified	Peanuts	No	Lupin	No	
Kosher	Not Certified	Nuts	No	Molluscs	No	
		Celery	Yes	Crustaceans	No	



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## **Microbial Standards and Foreign Body Detection**

Foreign Body	Microbiological Standards:	<u>Target</u>	<u>Unacceptable</u>	
Foreign body policies in place	Total Viable Count (cfu /c)	<1.000	>100,000	
Incoming Oil Filtered	Total Viable Count (cfu/g)	<1,000	>100,000	
Powder Sieves in Place	Enterobacteriaceae (cfu/g)	<100	>1,000	
Metal Detection	Yeasts & Moulds (cfu/g)	<100	>1,000	
o 3.5mm Ferrous	reasts & Modius (era/g)	100	71,000	
o 4.5mm Non-Ferrous	Salmonella (in 25g)	Not detected	Detected	
o 6.0mm Stainless	Besilles corous	<b>~100</b>	>1.000	
Steel	Bacillus <i>cereus</i>	<100	>1,000	

## **Final Product Information**

Pack Size:	2 x 2.5Kg e	2.5Kg Container Dimensions		Container & Lid Material:
		Height:	24.32cm	Polypropylene (pp)
Product code:	ALFCHIBBQ2.5X2	Width:	10.4cm	
		Depth:	13.2cm	<u>Lid Colour</u>
Product pH:	3.35 – 3.50	2.5Kg Pallet Configurations		Red
		41 x 5 high =	205 per pallet	
(new barcodes as malt vinegar removed)				
		Pallet Dimer	<u>nsions</u>	
Inner Barcode: 5060051296123		1200 x 1000mm Standard Pallet		
		Pallet Heigh	<u>t</u>	
Outer Barcode:	15060051296120	135cm		

### **Traceability & Legislation**

<u>Legislation</u> This product complies with all the statutory and regulatory requirements applicable to its manufacture.

Ink Coding The following information will be printed onto the shoulder of each jar: best before date, line number, production time and bucket number e.g. BB27/12/23 L4 12:10 125

**Specification Completed:** 11/03/24.



