

Title:	FINISHED PRODUCT SPECIFICATION		
Issue number:	6	Date updated:	17/11/2023
Issued by:	P DIGVA	Status:	ACTIVE
Location:	Sauce Shop\Technical\Finished Product Specifications		

FINISHED PRODUCT SPECIFICATION – SAUCE SHOP			
General Information			
Product Title	Buffalo Hot Sauce		
Product Code	SS-BHS	SS-BHS2	SS-BHS10
Net Quantity	150ml	2.3Kg	10 kg
Packaging Format	Glass bottle, plastic cap, wraparound label, shrink band	Plastic tub & cap, seal, front and back label	Plastic bucket with handle, lid, front & back label
Production Address	Unit-3, Centurion Way, Nottingham, NG2 1RW		
Company Telephone/Email	0115 941 3263		
Contacts	Accounts: Technical: Emergency/Recall:	Iren Erdody Jo Hull Pam Digva / James Digva	
Minimum or Average Weight	Minimum weight control system		
Ingredients and Allergens			
Legal Name / Descriptive Name	Hot chilli sauce		
List any processing aids used: N/A			
Current Ingredient Declaration (include QUID and emphasised Allergens)	White Grape Vinegar, Aged Jalapeno (28%), Tomato Puree, Rapeseed Oil, Garlic, Tamari (Water, SOYBEANS , Salt, Spirit Vinegar), Salt, Coconut Oil, Citrus Fibre. (see allergens in BOLD).		
Allergens present in: ingredients, additives & processing aids	Contains (YES/NO)	Risk of Allergen Cross-contamination/ or May Contain (comments)	
Cereals containing Gluten namely wheat, rye, barley, oats and hybridised strains	NO	Low – factory handles gluten. Allergen controls in place.	
Peanuts/peanut derivatives	NO	NO	
Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil, pistachio, Macadamia) and derivatives	NO	NO	
Sesame seeds/sesame seed derivatives	NO	Low – factory handles sesame oil. Allergen controls in place.	
Crustacean/crustacean derivatives	NO	NO	
Molluscs/molluscs derivatives	NO	NO	
Fish/fish derivatives	NO	NO	
Egg/egg derivatives	NO	Low – factory handles egg yolk. Allergen controls in place.	
Milk/milk derivatives	NO	Low – factory handles milk. Allergen controls in place.	
Soybeans/soybean derivatives	YES	CONTAINED IN RECIPE.	

Celery/celery derivatives	NO	Low – factory handles celery seed. Allergen controls in place.			
Mustard/mustard derivatives	NO	Low – factory handles mustard. Allergen controls in place.			
Lupin/lupin derivatives	NO	NO			
Sulphites (declare if over 10mg/kg in whole product)	NO	Low – handled but not declarable in product. Allergen controls in place.			
Suitability					
Suitable for Vegetarians	YES				
Suitable for Vegans	YES				
Contains Genetically Modified Organisms/Materials	NO				
Nutrition					
Source of Nutritional information e.g. analysis / calculation / reference source		Calculation			
		Per 100g/ml as sold			
Energy kJ		415			
Energy kcal		100			
Fat (g)		8.8			
Saturates (g)		3.0			
Carbohydrates (g)		4.2			
Sugar (g)		3.1			
Fibre (g) (optional)		0.9			
Protein (g)		1.9			
Salt (g)		4.21			
Product Handling					
Durability Type i.e. Use by/Best Before/ Best Before End	Best Before End		Min Shelf-life on Receipt (MONTHS)	SS-BHS	12
				SS-BHS2	12
				SS-BHS10	6
Shelf-life unopened (MONTHS)	SS-BHS	16	Shelf-life once open (WEEKS)	SS-BHS	12
	SS-BHS2	16		SS-BHS2	12
	SS-BHS10	7		SS-BHS10	2
Storage Conditions (i.e. Ambient/Chilled/ Frozen)				Ambient. Refrigerate on opening	
Traceability / Lot Code Format Used	9 digit alphanumerical code				
Instructions for Use, if relevant			Store in a cool dry place. Shake well before use. Once opened, keep refrigerated and use within 12 weeks.		
Additional Requirements					
Product-specific Requirements e.g. chilli heat			Vegan UK Recycle Hot (Chilli) No added sugar		
Warnings			N/A		

Quality or Safety Parameters		(measurable parameters of significance for quality or safety e.g. pH, acidity)	
Parameter	Target	Tolerance +/-	Frequency of test
pH	<3.5		Every batch
Microbiological Standard			
	Target	Limit	
Aerobic colony count at 30°C	1 x 10 ⁴ /g	1 x 10 ⁵ /g	
Enterobacteriaceae	<10 cfu/g	100 cfu/g	
Staphylococcus aureus	<20 cfu/g	100 cfu/g	
Listeria monocytogenes	Absent in 25g	Absent in 25 g	
Salmonella spp	Absent in 25g	Absent in 25g	
E. Coli	<10 cfu/g	100 cfu/g	
Yeast & Mould	<100 cfu/g	1000 cfu/g	
Clostridia spp	<10 cfu/g	<10 cfu/g	

Signed (by Sauce Shop): PAM DIGVA



The following record to be completed for every new version

DOCUMENT AMENDMENT RECORD	
Date	Reason for Amendment
07/03/2018	V1: Finished Product Specification created in line with SALSA recommendations
05/06/2018	V2: Recipe amended – double strength vinegar
17/08/2020	V3: Periodic spec review and micro standard added.
08/02/2022	V4: Periodic spec review with revised Ingredient Dec
04/11/2022	V5: Move to plant based recipe
17/11/2023	V6: Revised Pack format information and contact details