

Title: FINISHED PRODUCT SPECIFICATION

Issue number:	4	Date updated:	09/07/2024
Issued by:	P DIGVA	Status:	ACTIVE
Location:	Sauce Shop\Technical\Finished Product Specifications		

FINISHED PRODUCT SPECIFICATION – SAUCE SHOP

General Information

Product Title	Honey Sriracha Drizzle			
Product Code	SS-HSD	SS-HSD2	SS-HSD10	SS-HSD25
Net Quantity	190g	2.5Kg	10 kg	25 kg
Packaging Format	Glass bottle, plastic cap, wraparound label, shrink band	Plastic jar, plastic cap with heat seal, label.	Plastic bucket with handle, lid, label.	Plastic bucket with handle, lid, label.
Production Address	Units 2 & 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 sweet chilli sauce			
List any processing aids used: N/A				
Current Ingredient Declaration (include QUID and emphasised Allergens)	Honey (35%), Aged Red Jalapeno (28%), Sugar, Garlic, White Grape Vinegar, Salt.			
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 butter. Allergen controls in place.			
Soybeans/soybean derivatives	NO	Low – factory handles soy. Allergen controls in place.			
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	NO	CONTAINS HONEY			
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		937			
Energy kcal		220			
Fat (g)		0.2			
Saturates (g)		0.0			
Carbohydrates (g)		58.2			
Sugar (g)		55.7			
Fibre (g) (optional)		0.2			
Protein (g)		1.6			
Salt (g)		1.45			
Product Handling					
Durability Type i.e. Use by/Best Before/ Best Before End	Best Before End		Min Shelf-life on Receipt (MONTHS)	SS-HSD	12
				SS-HSD2	12
				SS-HSD10	6
				SS-HSD25	6
Shelf-life unopened (MONTHS)	SS-HSD	18	Shelf-life once open (WEEKS)	SS-HSD	6
	SS-HSD2	16		SS-HSD2	6
	SS-HSD10	7		SS-HSD10	2
	SS-HSD25	7		SS-HSD25	2
Storage Conditions i.e. Ambient/Chilled/ Frozen				Ambient. Refrigerated 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 6 weeks.		

Additional Requirements			
Product-specific Requirements e.g. chilli heat		Heat level 5/10	
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	<4.0		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	
Clostridium botulinum	<10 cfu/g	<100 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
19/08/2020	V1: New spec created
08/02/22	V2: Periodic recipe review
17/11/2023	V3: 25Kg Foodservice Packaging Format added and contact details updatd
09/07/2024	V4: 10Kg Foodservice Packaging Format added.