

<b>Title:</b>	<b>FINISHED PRODUCT SPECIFICATION</b>		
Issue number:	<b>3</b>	Date updated:	29/07/2024
Issued by:	<b>J HULL</b>	Status:	ACTIVE
Location:	Sauce Shop\Technical\Finished Product Specifications		

FINISHED PRODUCT SPECIFICATION – SAUCE SHOP				
General Information				
<b>Product Title</b>	Honey Chipotle BBQ			
<b>Product Code</b>	SS-HCB	SS-HCB300	SS-HCB500	SS-HCB2
<b>Net Quantity</b>	260 g	340g	480g	2.5Kg
<b>Packaging Format</b>	Glass bottle, metal cap, wraparound label, shrink band	Plastic jar, plastic cap, wraparound label.	Plastic jar, plastic cap, wraparound label.	Plastic tub and cap
<b>Production Address</b>	Unit-3, Centurion Way, Nottingham, NG2 1RW			
<b>Company Telephone/Email</b>	0115 941 3263			
<b>Contacts</b>	<b>Accounts:</b>		James Digva	
	<b>Technical:</b>		Pam Digva	
	<b>Emergency/Recall:</b>		Pam Digva / James Digva	
<b>Minimum or Average Weight</b>	Minimum weight control system			
Ingredients and Allergens				
<b>Legal Name / Descriptive Name</b>	BBQ sauce with honey and chipotle pepper			
<b>List any processing aids used:</b>	N/A			
<b>Current Ingredient Declaration (include QUID and emphasised Allergens)</b>	Tomato Puree, Sugar, White Grape Vinegar, Honey (8%), Onion, Garlic, Salt, Smoked Paprika, Chipotle Pepper (0.5%)			
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.			
<b>Suitability</b>					
Suitable for Vegetarians	YES				
Suitable for Vegans	<b>NO</b>	<b>CONTAINS HONEY</b>			
Contains Genetically Modified Organisms/Materials	NO				
<b>Nutrition</b>					
<b>Source of Nutritional information e.g. analysis / calculation / reference source</b>		<b>Calculation</b>			
		Per 100g/ml as sold			
Energy kJ		650			
Energy kcal		153			
Fat (g)		0.4			
Saturates (g)		0.1			
Carbohydrates (g)		36.1			
Sugar (g)		33.7			
Fibre (g) (optional)		2.1			
Protein (g)		1.9			
Salt (g)		1.76			
<b>Product Handling</b>					
<b>Durability Type i.e. Use by/Best Before/ Best Before End</b>	<b>Best Before End</b>		<b>Min Shelf-life on Receipt MONTHS</b>	SS-HCB	12
				SS-HCB300	12
				SS-HCB500	12
				SS-HCB2	12
<b>Shelf-life unopened MONTHS</b>	SS-HCB	18	<b>Shelf-life once open WEEKS</b>	SS-HCB	12
	SS-HCB300	18		SS-HCB300	12
	SS-HCB500	18		SS-HCB500	12
	SS-HCB2	16		SS-HCB2	12
<b>Storage Conditions (i.e. Ambient/Chilled/ Frozen)</b>				Ambient. Refrigerate on opening	

<b>Traceability / Lot Code Format Used</b>	9 digit alphanumeric batch code		
<b>Instructions for Use, if relevant</b>	Store in a cool dry place. Shake well before use. Once opened, keep refrigerated and use within 12 weeks.		
<b>Additional Requirements</b>			
<b>Product-specific Requirements e.g. chilli heat</b>	Vegetarian. Mild Chilli		
<b>Warnings</b>	N/A		
<b>Quality or Safety Parameters</b>		(measurable parameters of significance for quality or safety e.g. pH, acidity)	
Parameter	Target	Tolerance +/-	Frequency of test
pH	<4.0		Every batch
<b>Microbiological Standard</b>			
	<b>Target</b>	<b>Limit</b>	
Aerobic colony count at 30°C	1 x 10 <sup>4</sup> /g	1 x 10 <sup>5</sup> /g	
Enterobacteriaceae	<10 cfu/g	100 cfu/g	
Staphylococcus aureus	<20 cfu/g	100 cfu/g	
Listeria monocytogenes	Absent in 25g	Absent in 25g	
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

<b>DOCUMENT AMENDMENT RECORD</b>	
<b>Date</b>	<b>Reason for Amendment</b>
17/08/2020	V1: Finished Product Specification created in line with SALSA recommendations
26.01.22	V2: Micro Standard Updated. Recipe and nutritional reviewed and updated.
17/11/2023	V3: Revised Shelf Life and contact details
29/07/2024	V4: New pack format 300 Orion