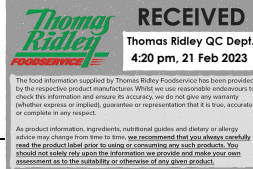


SEASONERS FINE FOODS LIMITED

Product Data Sheet



Head Office & Manufacturing Site				Contacts							
The Old Peeling Station Moston Road Middleton Junction Manchester M24 1SF Telephone/Fax: 0161 643 9600 Website: www.seasoners.co.uk				Commercial Stewart Muller sales@seasoners.co.uk Production Aaron Muller aaron@seasoners.co.uk Technical Aaron Muller aaron@seasoners.co.uk							
Product Name: SEASONERS PICKLED ONIONS				Declared Weight: 2.25Kg Drained Weight: 1.3KG Durability: 2 YEARS							
Ingredient % Country of Origin				Ingredient Listing: Onions (55%), Water, Malt Vinegar (from Barley), Salt, Liquid Malt (GLUTEN), Preservative (SODIUM METABISULPHITES).							
Onions 55% EU				Allergen Warnings: SULPHITES GLUTEN Storage Instructions Store in a cool dry place out of direct sunlight & Once opened keep refrigerated & consume within 6 weeks Coding Format Lot Number / Time / BBE / Month / Year 4007 HH:MM BBE JAN 2016							
Water UK											
Malt Vinegar EU											
Salt UK											
Liquid Malt UK											
Sodium Metabisulphite EU											
Nutritional Information:		Energy (kJ)	Energy (kcal)	Protein	Carbohydrate	of which sugars	Fat	of which saturates	Fibre	Salt	
(Figures given are Typical per 100g as consumed)		116	27	0.9	4.9	3.5	0.2	0.0g	1.2g	1.1	
Allergens & Product Suitability											
<u>Free From</u>			<u>Yes / No</u>	<u>Comment</u>	<u>Free From</u>			<u>Yes / No</u>	<u>Comment</u>		
Cereals containing gluten			N	Barley Malt Vinegar	Genetically Modified Material			Y			
Crustaceans			Y		Irradiated Material			Y			
Eggs			Y	Used on site	Starches			Y			
Fish			Y		Artificial Colours			Y			
Peanuts			Y		Natural Colours			Y			
Soybeans			Y	Used on site	BHA / BHT			Y			
Milk (including lactose)			Y	Used on site	Preservatives			N	Sodium metabisulphite		
Nuts			Y		Monosodium Glutamate			Y			
Celery			Y	Used on site	Other Additives -			Y			
Mustard			Y	Used on site	Yeast & Yeast Extracts			Y			
Sesame			Y	Used on site							
Sulphur Dioxide & Sulphites			N	Sodium metabisulphite	<u>Suitable For</u>						
Lupin			Y		Vegetarians			YES			
Molluscs			Y		Vegans			YES			
Product Standards											
Microbiological Criteria				<u>Target</u>	<u>Maximum</u>	Packaging Details		<u>Material</u>	<u>Weights</u>		
Total Viable Count / g				< 1000	< 10,000	Primary (Container)		Plastic	104g		
Yeasts & Moulds / g				< 20	< 200	Primary (Cap/Lid)		Plastic	12g		
Coliforms / g				< 20	< 200	Primary Label		Paper	5g		
E.coli / g				< 10	< 100	Secondary		Cardboard	35g		
Enterobacteriaceae / g				< 10	< 100	Secondary Label		Paper	None		
S.aureus / g				< 20	< 200	Shrink Wrap		Plastic	25g		
B.cereus / g				< 20	< 200	Layer Cards		Cardboard	3kg		
Salmonella spp. / 25g				Not Detected		Pallet		Wood	35kg		
Listeria spp. / 25g				Not Detected		Pallet Wrap		Plastic	1.2kg		
Chemical Criteria				<u>Target</u>	<u>Tolerance</u>	<u>Tested</u>	<u>Palletisation</u>				
Acid				3	+/- 0.5	Each Batch	Units per Case		2		
Salt				1	+/- 0.5	Each Batch	Cases per Layer		28		
							Layers per Pallet		5		
							Cases per Pallet		140		