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Thomas Ridley QC Dept.
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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

SEASONERS FINE FOODS LIMITED
Product Data Sheet

Head Office & Manufacturing Site
The Old Peeling Station
Moston Road
Middleton Junction
Manchester
M24 1SF
Telephone/Fax: 0161 643 9600
Website: www.seasoners.co.uk

Contacts

Commercial	Stewart Muller	sales@seasoners.co.uk
Production	Aaron Muller	aaron@seasoners.co.uk
Technical	Aaron Muller	aaron@seasoners.co.uk

Product Name: PICKLED SLICED BEETROOT

Declared Weight: 2.25kg **Drained weight:** 1.3kg **Durability:** 2 YEARS

Ingredient	%	Country of Origin
Beetroot	57%	UK
Water		UK
Acetic Acid		EU
Spirit Vinegar		EU
Sugar		EU
Salt		UK

Ingredient Listing: Beetroot , Water, Acidity Regulator (Acetic Acid), Spirit Vinegar, Sugar, Salt.

Allergen Wanings: NONE REQUIRED
Storage Instructions Once opened keep refrigerated & consume within 6 weeks
Usage Instructions None
Coding Format Lot Number / Time / BBE / Month / Year **1007 HH:MM**
BBE JAN 2023

Nutritional Information:	Energy (kJ)	Energy (kcal)	Protein	Carbohydrate	of which sugars	Fat	of which saturates	Salt
(Figures given are Typical per 100g as consumed)	137	32	1.2	5.6g	5.6g	0.2g	<0.1g	0.3g

Allergens & Product Suitability

Free From	Yes / No	Comment	Free From	Yes / No	Comment
Cereals containing gluten	Y	Used on site	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	Y	
Nuts	Y		Monosodium Glutamate	Y	
Celery	Y	Used on site	Other Additives -	N	Acetic Acid
Mustard	Y	Used on site	Yeast & Yeast Extracts	Y	
Seasame	Y	Used on site			
Sulphur Dioxide & Sulphites	Y	Used on site	Suitable For		
Lupin	Y		Vegetarians	YES	
Molluscs	Y		Vegans	YES	

Product Standards

Microbiological Criteria	Target	Maximum
Total Viable Count / g	< 1000	< 10,000
Yeasts & Moulds / g	< 20	< 200
Coliforms / g	< 20	< 200
E.coli / g	< 10	< 100
Enterobacteriaceae / g	< 10	< 100
S.aureus / g	< 20	< 200
B.cereus / g	<20	< 200
Salmonella spp. / 25g	Not Detected	
Listeria spp. / 25g	Not Detected	

Packaging Details	Material	Dimensions	Weights
Primary (Container)	Plastic		104g
Primary (Cap/Lid)	Plastic		12g
Primary Label	Paper	180 x 74 mm	5g
Secondary	Cardboar	241 x 121 x 49mm	35g
Secondary Label	Paper		
Shrink Wrap	Plastic		25g
Layer Cards	Cardboard		3kg
Pallet	Wood	1200 x 800 mm	35kg
Pallet Wrap	Plastic		1.2kg

Chemical Criteria	Target	Tolerance	Tested
Acid	3	+/- 1.0	Each Batch
Salt	1	+/- 0.5	Each Batch

Palletisation	
Units per Case	2
Cases per Layer	28
Layers per Pallet	5
Cases per Pallet	140

NOTE: The contents of this specification will be deemed accepted unless otherwise advised within 14 days of the date of issue.