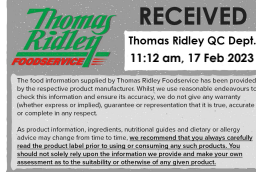


SEASONERS FINE FOODS LIMITED

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 Description: A mixture of vegetables in a smooth, sweet sauce																																																																																																		
Product Name: SWEET PICKLE <table border="1"> <thead> <tr> <th>Ingredient</th> <th>%</th> <th>Country of Origin</th> </tr> </thead> <tbody> <tr><td>Water</td><td></td><td>UK</td></tr> <tr><td>Vegetables</td><td>36%</td><td>EU / China</td></tr> <tr><td>Sugar</td><td></td><td>EU</td></tr> <tr><td>Malt vinegar</td><td></td><td>EU</td></tr> <tr><td>Spirit Vinegar</td><td></td><td>EU</td></tr> <tr><td>Starch</td><td></td><td>EU</td></tr> <tr><td>Apple pulp</td><td></td><td>EU</td></tr> <tr><td>Date Paste</td><td></td><td>EU</td></tr> <tr><td>Tomato Paste</td><td></td><td>EU</td></tr> <tr><td>Salt</td><td></td><td>EU</td></tr> <tr><td>Caramel</td><td></td><td>EU</td></tr> <tr><td>Flavouring</td><td></td><td>EU</td></tr> <tr><td>Lemon Juice</td><td></td><td>EU</td></tr> </tbody> </table>			Ingredient	%	Country of Origin	Water		UK	Vegetables	36%	EU / China	Sugar		EU	Malt vinegar		EU	Spirit Vinegar		EU	Starch		EU	Apple pulp		EU	Date Paste		EU	Tomato Paste		EU	Salt		EU	Caramel		EU	Flavouring		EU	Lemon Juice		EU	Declared Weight: 2.4Kg Durability: 2 Years Ingredient Listing: Water, Vegetables in varying proportions (Rutabaga, Rehydrated Onion, Cauliflower, Rehydrated Carrot) (36%), Sugar, Malt Vinegar (from Barley), Spirit Vinegar, Thickener (Modified Maize Starch), Apple Pulp (contains Acidity Regulator:(Acetic Acid), Date Paste, Tomato Paste, Salt, Colour (Ammonia Caramel), Flavouring, Lemon Juice. Allergen Warnings: NONE Storage Instructions Once opened keep refrigerated & consume within 6 weeks Usage Instructions None Coding Format Lot Number / Time / BBE / Month / Year 4047 12:26 BBE FEB 2016																																																								
Ingredient	%	Country of Origin																																																																																																			
Water		UK																																																																																																			
Vegetables	36%	EU / China																																																																																																			
Sugar		EU																																																																																																			
Malt vinegar		EU																																																																																																			
Spirit Vinegar		EU																																																																																																			
Starch		EU																																																																																																			
Apple pulp		EU																																																																																																			
Date Paste		EU																																																																																																			
Tomato Paste		EU																																																																																																			
Salt		EU																																																																																																			
Caramel		EU																																																																																																			
Flavouring		EU																																																																																																			
Lemon Juice		EU																																																																																																			
Nutritional Information:			Energy (kJ)	Energy (kcal)	Fat	of which saturates	Carbo-hydrate	of which sugars	Fibre	Protein	Salt																																																																																										
(Figures given are Typical per 100g)			614	145	0.1	Trace	34.3	29.4	0.9g	1	2.8																																																																																										
Allergens & Product Suitability <table border="1"> <thead> <tr> <th>Free From</th> <th>Yes / No</th> <th>Comment</th> <th>Free From</th> <th>Yes / No</th> <th>Comment</th> </tr> </thead> <tbody> <tr><td>Cereals containing gluten</td><td>N</td><td>levels < 10ppm</td><td>Genetically Modified Material</td><td>Y</td><td></td></tr> <tr><td>Crustaceans</td><td>Y</td><td></td><td>Irradiated Material</td><td>Y</td><td></td></tr> <tr><td>Eggs</td><td>Y</td><td>Used on site</td><td>Starches</td><td>N</td><td>In recipe</td></tr> <tr><td>Fish</td><td>Y</td><td></td><td>Artificial Colours</td><td>Y</td><td></td></tr> <tr><td>Peanuts</td><td>Y</td><td></td><td>Natural Colours</td><td>N</td><td>In recipe</td></tr> <tr><td>Soybeans</td><td>Y</td><td>Used on site</td><td>BHA / BHT</td><td>Y</td><td></td></tr> <tr><td>Milk (including lactose)</td><td>Y</td><td>Used on site</td><td>Preservatives</td><td>N</td><td>In recipe</td></tr> <tr><td>Nuts</td><td>Y</td><td></td><td>Monosodium Glutamate</td><td>Y</td><td></td></tr> <tr><td>Celery</td><td>Y</td><td>Used on site</td><td>Other Additives -</td><td>N</td><td>Acetic Acid</td></tr> <tr><td>Mustard</td><td>Y</td><td>Used on site</td><td>Yeast & Yeast Extracts</td><td>Y</td><td></td></tr> <tr><td>Seasame</td><td>Y</td><td>Used on site</td><td></td><td></td><td></td></tr> <tr><td>Sulphur Dioxide & Sulphites</td><td>Y</td><td>Used on site</td><td><u>Suitable For</u></td><td></td><td></td></tr> <tr><td>Lupin</td><td>Y</td><td></td><td>Vegetarians</td><td>YES</td><td></td></tr> <tr><td>Molluscs</td><td>Y</td><td></td><td>Vegans</td><td>YES</td><td></td></tr> </tbody> </table>												Free From	Yes / No	Comment	Free From	Yes / No	Comment	Cereals containing gluten	N	levels < 10ppm	Genetically Modified Material	Y		Crustaceans	Y		Irradiated Material	Y		Eggs	Y	Used on site	Starches	N	In recipe	Fish	Y		Artificial Colours	Y		Peanuts	Y		Natural Colours	N	In recipe	Soybeans	Y	Used on site	BHA / BHT	Y		Milk (including lactose)	Y	Used on site	Preservatives	N	In recipe	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	<u>Suitable For</u>			Lupin	Y		Vegetarians	YES		Molluscs	Y		Vegans	YES	
Free From	Yes / No	Comment	Free From	Yes / No	Comment																																																																																																
Cereals containing gluten	N	levels < 10ppm	Genetically Modified Material	Y																																																																																																	
Crustaceans	Y		Irradiated Material	Y																																																																																																	
Eggs	Y	Used on site	Starches	N	In recipe																																																																																																
Fish	Y		Artificial Colours	Y																																																																																																	
Peanuts	Y		Natural Colours	N	In recipe																																																																																																
Soybeans	Y	Used on site	BHA / BHT	Y																																																																																																	
Milk (including lactose)	Y	Used on site	Preservatives	N	In recipe																																																																																																
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	<u>Suitable For</u>																																																																																																		
Lupin	Y		Vegetarians	YES																																																																																																	
Molluscs	Y		Vegans	YES																																																																																																	
Product Standards <table border="1"> <thead> <tr> <th>Microbiological Criteria</th> <th>Target</th> <th>Maximum</th> </tr> </thead> <tbody> <tr><td>Total Viable Count / g</td><td>< 1000</td><td>< 10,000</td></tr> <tr><td>Yeasts & Moulds / g</td><td>< 20</td><td>< 200</td></tr> <tr><td>Coliforms / g</td><td>< 20</td><td>< 200</td></tr> <tr><td>E.coli / g</td><td>< 10</td><td>< 100</td></tr> <tr><td>Enterobacteriaceae / g</td><td>< 10</td><td>< 100</td></tr> <tr><td>S.aureus / g</td><td>< 20</td><td>< 200</td></tr> <tr><td>B.cereus / g</td><td><20</td><td>< 200</td></tr> <tr><td>Salmonella spp. / 25g</td><td>Not Detected</td><td></td></tr> <tr><td>Listeria spp. / 25g</td><td>Not Detected</td><td></td></tr> </tbody> </table>						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		<table border="1"> <thead> <tr> <th>Packaging Details</th> <th>Material</th> <th>Weights</th> </tr> </thead> <tbody> <tr><td>Primary (Container)</td><td>Plastic</td><td>104g</td></tr> <tr><td>Primary (Cap/Lid)</td><td>Plastic</td><td>16g</td></tr> <tr><td>Primary Label</td><td>Paper</td><td>1g</td></tr> <tr><td>Secondary</td><td>Cardboard</td><td>40g</td></tr> <tr><td>Secondary Label</td><td>Paper</td><td>N/A</td></tr> <tr><td>Shrink Wrap</td><td>Plastic</td><td>40g</td></tr> <tr><td>Layer Cards</td><td>Cardboard</td><td>600g</td></tr> <tr><td>Pallet</td><td>Wood</td><td>35kg</td></tr> <tr><td>Pallet Wrap</td><td>Plastic</td><td>1.2kg</td></tr> </tbody> </table>						Packaging Details	Material	Weights	Primary (Container)	Plastic	104g	Primary (Cap/Lid)	Plastic	16g	Primary Label	Paper	1g	Secondary	Cardboard	40g	Secondary Label	Paper	N/A	Shrink Wrap	Plastic	40g	Layer Cards	Cardboard	600g	Pallet	Wood	35kg	Pallet Wrap	Plastic	1.2kg																														
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	Weights																																																																																																			
Primary (Container)	Plastic	104g																																																																																																			
Primary (Cap/Lid)	Plastic	16g																																																																																																			
Primary Label	Paper	1g																																																																																																			
Secondary	Cardboard	40g																																																																																																			
Secondary Label	Paper	N/A																																																																																																			
Shrink Wrap	Plastic	40g																																																																																																			
Layer Cards	Cardboard	600g																																																																																																			
Pallet	Wood	35kg																																																																																																			
Pallet Wrap	Plastic	1.2kg																																																																																																			
Chemical Criteria <table border="1"> <thead> <tr> <th>Target</th> <th>Tolerance</th> <th>Tested</th> </tr> </thead> <tbody> <tr><td>Acid</td><td>1.5</td><td>+/- 0.5 Each Batch</td></tr> <tr><td>Salt</td><td>1</td><td>+/- 0.5 Each Batch</td></tr> <tr><td>pH</td><td>3.25</td><td>+/- 0.25 Each Batch</td></tr> </tbody> </table>			Target	Tolerance	Tested	Acid	1.5	+/- 0.5 Each Batch	Salt	1	+/- 0.5 Each Batch	pH	3.25	+/- 0.25 Each Batch	Palletisation <table border="1"> <tbody> <tr><td>Units per Case</td><td>2</td></tr> <tr><td>Cases per Layer</td><td>40</td></tr> <tr><td>Layers per Pallet</td><td>4</td></tr> <tr><td>Cases per Pallet</td><td>160</td></tr> </tbody> </table>			Units per Case	2	Cases per Layer	40	Layers per Pallet	4	Cases per Pallet	160	EAN CODE UNIT: 5031896000145 CASE: N/A																																																																											
Target	Tolerance	Tested																																																																																																			
Acid	1.5	+/- 0.5 Each Batch																																																																																																			
Salt	1	+/- 0.5 Each Batch																																																																																																			
pH	3.25	+/- 0.25 Each Batch																																																																																																			
Units per Case	2																																																																																																				
Cases per Layer	40																																																																																																				
Layers per Pallet	4																																																																																																				
Cases per Pallet	160																																																																																																				

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