




68 Castleham Road, Castleham Industrial Estate, St Leonards on Sea, East Sussex. TN38 9NU

PRODUCT TITLE :	CARAMELISED RED ONION CHUTNEY
BRAND:	B D Foods
PACK SIZE:	1.25 kg
SALEABLE UNIT:	4 x 1.25 kg
PRODUCT CODE:	BRF.028
COUNTRY OF MANUFACTURE	UNITED KINGDOM

PRODUCT INGREDIENT LIST	ALLERGEN INFORMATION
Sliced Red Onions (58%), Demerara Sugar, Red Wine Vinegar, Muscovado Sugar, Modified Tapioca Starch, Red Kibbled Onions, Salt, Ground Black Pepper.	Nil


SHELF LIFE / STORAGE UNOPENED	547 days from production date. Ambient-stable product. Store in a cool, dry place.
SHELF LIFE / STORAGE AFTER OPENING	Keep refrigerated and use within 28 days.
SHELF LIFE / STORAGE AFTER DEFROSTING	n/a
COOKING INSTRUCTIONS	n/a

NUTRITIONAL INFORMATION

Nutritional Data (Calculated using Nutricalc)		Typical values per 100g
ENERGY	kJ	723
	kcal	171
FAT	(g)	0
of which saturates	(g)	0
CARBOHYDRATE	(g)	40
of which sugars	(g)	37
PROTEIN	(g)	1.0
FIBRE	(g)	1.7
SALT	(g)	0.11
Sodium equivalent	(mg)	44

PACKAGING INFORMATION

PACKAGING DETAILS	The product is packed into food grade rigid polypropylene containers which are fitted with a heat induction tamper evident seal and easy pour cap. Finished units are packed within a sealed cardboard box. Printed labels* are affixed to units and boxes.
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PRODUCT DETAILS GIVEN ON LABEL (copy of case label)	<p>028 J</p> <p style="text-align: center;">CARAMELISED RED ONION CHUTNEY</p> <p style="text-align: center;">4 x 1.25kg e</p> <p>INGREDIENTS: Sliced Red Onions (58%), Demerara Sugar, Red Wine Vinegar, Muscovado Sugar, Modified Tapioca Starch, Red Kibbled Onions, Salt, Ground Black Pepper.</p> <table border="1" style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th>NUTRITION</th> <th>Typical values / 100g</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td>723 kJ / 171 kcal</td> </tr> <tr> <td>Fat</td> <td>0 g</td> </tr> <tr> <td>of which saturates</td> <td>0 g</td> </tr> <tr> <td>Carbohydrate</td> <td>40 g</td> </tr> <tr> <td>of which sugars</td> <td>37 g</td> </tr> <tr> <td>Protein</td> <td>1.7 g</td> </tr> <tr> <td>Salt</td> <td>0.11 g</td> </tr> </tbody> </table> <p>Best Before: 05/11/20 Batch: 08.05.19</p> <p style="text-align: right;">Store in a cool, dry place away from light sources. Refrigerate after opening and use within 28 days.</p>  <p style="text-align: center;">Company contact details preprinted onto label</p> <p style="color: red;">*Information given is compliant with current labelling legislation and includes all or some of – product name, list of ingredients, declared weight, allergy advice, lot code, durability date, nutrition information, company contact address, cooking instructions, storage instructions</p>	NUTRITION	Typical values / 100g	Energy	723 kJ / 171 kcal	Fat	0 g	of which saturates	0 g	Carbohydrate	40 g	of which sugars	37 g	Protein	1.7 g	Salt	0.11 g
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MICROBIOLOGICAL STANDARD

Test	Target (cfu/g)	Reject (cfu/g)
TVC	<1,000	<10,000
Enterobacteria	<10	<100
Salmonella spp	Absent in 25 g	Present in 25 g
Listeria spp	Absent in 25 g	Present in 25 g
Yeasts / Moulds	>500	<2,000

CHEMICAL AND PHYSICAL STANDARD

Test	Tolerance	Method	Frequency
Acidity (as acetic)	0.93 – 1.13	Titration using sodium hydroxide solution and phenolphthalein indicator	Each batch
Salt	0.64 – 0.79	Titration using silver nitrate solution and potassium chromate indicator	Each batch
Total soluble solids (TSS)	40.0 – 49.0	Refractometer	Each batch
pH	3.53 – 3.93	pH meter	Each batch

ORGANOLEPTIC STANDARD

APPEARANCE	Visible, defined slivers of red / purple onion suspended in a thick brown glossy sauce.
AROMA	Typical caramelised onion aroma.
COLOUR	Brown
FLAVOUR	Predominant caramelised onion profile balanced with rounded sugar sweetness and vinegar acidity.
TEXTURE	Smooth glossy sauce punctuated with slivers of onion.

PRODUCT PHOTOGRAPH	
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ALLERGEN AND INTOLERANCE INFORMATION


ALLERGEN	CONTAINS	COMMENTS
Cereals containing gluten	NO	
Crustaceans and products thereof	NO	
Eggs and products thereof	NO	
Fish and products thereof	NO	
Peanuts and products thereof	NO	
Soybeans and products thereof	NO	
Milk and products thereof	NO	
Tree Nuts and products thereof	NO	
Celery and products thereof	NO	
Mustard and products thereof	NO	
Sesame seeds and products thereof	NO	
Sulphur dioxide and sulphites at >10mg/kg	NO	
Lupin and products thereof	NO	
Molluscs and products thereof	NO	

CONTAINS	YES / NO	COMMENTS
Genetically modified ingredients	NO	
Additives	YES	Possible sulphite residues (<10mg/kg) from red wine vinegar Modified tapioca starch
MSG	NO	
Benzoates	NO	
Preservatives	NO	
Natural or artificial colours	NO	
Garlic / onion	YES	
Irradiated spices / herbs	NO	

SUITABLE FOR	YES / NO	COMMENTS
Vegetarians	YES	
Vegans	YES	
Coeliacs	YES	
Lactose intolerants	YES	
Kosher	NO	Not certified
Halal	NO	Not certified
Halal diet	NO	

- The foodstuff, packaging and label (as appropriate) conform to all relevant UK and EU legal requirements at the time of supply.
- The product is prepared, processed, packaged and handled under strict hygiene conditions consistent with the principles of good manufacturing practice.
- The product has not been irradiated.
- The contents of this specification are confidential and should not be disclosed to a third party without approval of B D Foods Ltd

Issue date	Issue	Issued by	Reason for revision
15 th March 2017	B	Sue Kitchen	Update of format
11 th August 2017	C	Indre Bruziene	Update of test analysis specification
19 th March 2018	D	Ildiko Szucs	Reworked recipe to improve consistency
21 st May 2019	E	Ildiko Szucs	Updated nutritional information

Approved by:		
Signature:		Name: Ildiko Szucs
Job Title:	Senior QA Technologist	Date: 21 st May 2019