



Product Name: Alfee's Sweet Chilli Sauce

Manufacturing Address: 34 Jubilee Road, Newtownards, Co Down BT23 4YH
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Ingredient Declaration: Water, Sugar, Acidity Regulator: Acetic Acid, Tomatoes, Modified Starch, Garlic Puree (2.5%) (*Garlic Puree, Acidity Regulator: Citric Acid*); Minced Onion, Salt, Chillies (1%), Stabiliser: Xanthan Gum, Antioxidant: Ascorbic Acid, Preservative: Potassium Sorbate, Ginger Puree (*Ginger, Acidity Regulator: Citric Acid, Preservative: Potassium Sorbate*); Colour: Paprika, Spice. **(Allergens highlighted in bold and CAPITALS)**

<u>Product Description:</u>	<u>Nutritional Information</u>	<u>Country of Origin</u>
<p>Flavour: A sweet sauce with garlic and finishes with a chilli kick</p> <p>Colour: Red</p> <p>Texture: Pouring consistency with chilli particulate</p> <p>Odour: Chilli</p>	<p>Typical Value per 100g</p> <p>Energy 849kJ/200kcal</p> <p>Fat 0.2g</p> <p><i>of which Saturates</i> 0.0g</p> <p>Carbohydrate 46.0g</p> <p><i>of which Sugars</i> 41.0g</p> <p>Protein 0.5g</p> <p>Salt 1.1g</p>	<p>United Kingdom</p> <p><u>Storage Instructions</u> Ambient product, refrigerate once opened, use within 6 weeks and within best before date.</p> <p><u>Shelf Life</u> 10 months from date of manufacture.</p>

Allergen Information

<u>Suitable For:</u>	<u>Handled on Site</u>			
Gluten Free Yes	Cereals (containing Gluten)	Yes	Fish	Yes
Vegans Yes	Eggs	Yes	Mustard	Yes
Vegetarians Yes	Soybeans	Yes	Sesame	Yes
Halal Not Certified	Milk	Yes	Sulphur Dioxide	Yes
Kosher Not Certified	Peanuts	No	Lupin	No
	Nuts	No	Molluscs	No
	Celery	Yes	Crustaceans	No



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Microbial Standards and Foreign Body Detection

<u>Foreign Body</u>	<u>Microbiological Standards:</u>	<u>Target</u>	<u>Unacceptable</u>
Foreign body policies in place	Total Viable Count (cfu/g)	<1,000	>100,000
<ul style="list-style-type: none"> • Incoming Oil Filtered • Powder Sieves in Place • Metal Detection <ul style="list-style-type: none"> ○ 3.5mm Ferrous ○ 4.5mm Non-Ferrous ○ 6.0mm Stainless Steel 	Enterobacteriaceae (cfu/g)	<100	>1,000
	Yeasts & Moulds (cfu/g)	<100	>1,000
	Salmonella (in 25g)	Not Detected	Detected
	Bacillus cereus (cfu/g)	<100	>1,000

Final Product Information

Pack Size: 2 x 2.5Kg e Product code: ALFSWTCHISAU2.5X2 Inner Barcode: 5060051295928 Outer Barcode: 15060051295925	<u>2.5Kg Container Dimensions</u> Height: 24.32cm Width: 10.4cm Depth: 13.2cm <u>1L Container Dimensions</u> Height: 23.1cm Length: 8.34cm <u>Pallet Height</u> 2.5kg 135cm 1L 129cm	<u>Container & Lid Material:</u> Polypropylene (pp) <u>Lid Colour</u> Red <u>Pallet Configuration</u> 2.5kg 41 x 5 high = 205 per pallet 1L 28 X 5 high = 140 per pallet <u>Pallet Dimensions</u> 1200 x 1000mm Standard Pallet
Pack Size: 6 x 1 Le Product code: ALFSWTCHISAU1X6 Inner Barcode: 5060051295232 Outer Barcode: 15060051295239 Product pH: 3.50 – 3.65		

Ink Coding The following information will be printed onto the side of each container: best before date, line number, production time and bucket number e.g. BB 15:3:23 L4 12:10 125

Legislation This product complies with all the statutory and regulatory requirements applicable to its manufacture.

Specification Completed: 04/07/23.

