



3 Drumhead Road,
 Cambuslang Investment Park,
 Glasgow
 G32 8EX
 Phone: 0141 641 0000
 Email: sales@walterblack.co.uk

QAF/035/J

PRODUCT SPECIFICATION

Brand:	Devon Stile
Product Name:	Brown Sauce with Sugar and Sweeteners
Product Description:	A sweet fruity brown sauce with spicy top notes
Recipe Code:	BS5
Development Number:	BRF/BS5 - E
Site of Manufacture:	Glasgow
Country of Manufacture:	UK
Ingredient Declaration:	Water, Sugar, Thickener (Modified Starch), Tomato Puree, Acidity Regulator (Acetic Acid), Apple Puree [contains Preservative (Sodium Metabisulphite)], Cane Molasses, Salt, Malt Vinegar (Barley), Colour (Ammonia Caramel), Spice & Spice Extracts, Preservative (Potassium Sorbate), Onion Powder, Sweeteners (Aspartame, Sodium Saccharin) Contains a source of phenylalanine

Shelf Life:	18 months
Shelf Life once opened:	To BBE if stored correctly
Instructions for use:	Stir before use. Always seal lid after use.
Storage:	Store in a cool dry place away from direct sunlight and other heat sources.
Weight:	1Ltr e / 4ltr e
Packaging:	Plastic Bottle with Plastic Flip top heat sealed Cap/ Poly container with screw cap
Coding:	Date of Manufacture (YYMMDD) + BBE: (MMYY) + Time

Sensitive Component:	Contains:	Comments:
Corn/Corn Derivatives	Y	Modified Maize Starch
Yeast	N	
Additives	Y	E951 Aspartame, E954 Sodium Saccharin, E150c Caramel Colour, E202 Potassium Sorbate, E260 Acetic Acid, E220 Sulphites, E535 Anticaking Agent in Salt, E551 Silicone Dioxide within Spice and Spice Extracts
Preservatives	Y	E202 Potassium Sorbate,
Colours: Natural	N	
Colours: Artificial	Y	E150c Ammonia Caramel
Flavour Enhancers including MSG	N	
Sweeteners: Intense	Y	E951 Aspartame, E954 Sodium Saccharin
Sweeteners: Bulk	N	
HVP (Hydrolysed Vegetable Protein)	N	
Flavouring	N	
Natural Flavouring	N	



3 Drumhead Road,
 Cambuslang Investment Park,
 Glasgow
 G32 8EX
 Phone: 0141 641 0000
 Email: sales@walterblack.co.uk

QAF/035/J

Smoke Flavouring	N	
Animal Products: Dairy	N	
Animal Products: Egg	N	
Animal Products: Beef/Pork/Lamb/Poultry/Other	N	
GM origin labelling	N	To the best of our knowledge
Natural Rubber Latex: in product/packaging	N	
Natural Rubber Latex: product contact	N	

Allergen Content:	Contains:	Comments:
Cereals containing Gluten and products thereof	Y	Malted Barley in Vinegar
Crustaceans and products thereof	N	
Eggs and products thereof	N	
Fish and products thereof	N	
Soybeans and products thereof	N	
Milk and products thereof	N	
Peanuts and products thereof	N	
Nuts and products thereof	N	
Celery and products thereof	N	
Mustard and products thereof	N	
Sesame Seeds and products thereof	N	
Sulphites at concentrations >10mg/kg	Y	See Sulphite Content Table Below
Lupin and products thereof	N	
Molluscs and products thereof	N	

Sulphite Content:	
Naturally Occurring Sulphites	No
Source and Final Product Content	N/A
Added Sulphites	Yes
Source and Final Product Content	Modified Starch, Bramley Puree, White Sugar = 29.29ppm
Total Sulphite Content	<30ppm
Sulphites Declarable	Yes

Dietary Information:	Yes/No
Suitable for Vegetarians but not tested or certified	Yes
Suitable for Vegans but not tested or certified	Yes
Halal Certified	No



3 Drumhead Road,
Cambuslang Investment Park,
Glasgow
G32 8EX
Phone: 0141 641 0000
Email: sales@walterblack.co.uk

QAF/035/J

Claims about Gluten in Food: <i>With reference to EC 41/2009 January 2012</i>	Yes/No
The product has been analysed <20ppm therefore can be declared as Gluten Free	No
Does the product contain Gluten, however the final amount has not been analysed.	Yes
No Gluten containing Ingredients within the recipe	No

Nutrition: <i>Typical values per 100g as sold</i>	
Energy	213kJ / 50kcal
Fat	0g
Of which Saturates	0g
Carbohydrate	12.1g
Of which Sugars	7.4g
Protein	0.3g
Salt	1.9g
Fibre	0.3g

Analytical Data:	
Acid %	2.0 - 2.3
Salt %	1.9 - 2.2
TSS %	17 - 21
pH	< 3.40

Ingredient:	Banding: %
Water	70-80
White Sugar	5-10
Modified Starch	5-10
Tomato Puree	3-9
Acetic Acid	1-5
Bramley Apple Puree	1-5
Salt	2-5
Treacle No.3	2-5
Malt Vinegar	0.5-1.5
Caramel 3260	0.1-0.9
Brown Sauce Spice	0.15-0.65
Potassium Sorbate	0.05-0.3
Onion Powder	0.02-0.2
Aspartame	0.01-0.1
Sodium Saccharin	0.01-0.1


Foreign Body Control:	
Filtered	Yes
Filter Size	1000 Micron
Metal Detected	No
Detection Limits	N/A



3 Drumhead Road,
 Cambuslang Investment Park,
 Glasgow
 G32 8EX
 Phone: 0141 641 0000
 Email: sales@walterblack.co.uk

QAF/035/J

COSHH Information:	If product is spilled onto skin, wash with cold water. If product comes into contact with eyes flush immediately with plenty of cold water or eyewash bottle until stinging ceases and focus is restored. If symptoms persist or worsen seek medical attention.
Genetically Modified Organisms:	Walter Black Foods Ltd is committed to supplying the best quality products from reliable sources around the world. Although we are confident that the products we purchase are grown and sold to us as GM Free, we cannot guarantee absolute freedom from adventitious contact with GM materials, which are out of our control.
Nut Statement:	The products supplied are to the best of our knowledge free from nut and nut derivatives; however we cannot guarantee that cross contamination has not taken place at some point in the supply chain.
Gluten Statement:	Walter Black Foods Ltd use various flours in our recipes, some of which contain Gluten. Although we endeavour to adhere to strict hygiene practices, Walter Black Foods Ltd cannot fully guarantee that our products which do not contain flours with gluten in the recipe are completely gluten free.
Allergen Statement:	Although we at Walter Black Foods Ltd do our utmost to limit cross contamination, it should be noted that we handle the following materials on site: Egg, Gluten, Milk, Mustard, Soya, Sulphur Dioxide
Micro Statement:	Walter Black Foods Ltd assesses the shelf life and safety of each product through microbiological, chemical and organoleptic testing. Shelf life is confirmed at least every 3 years. Due to the low pH and product formulation we do not carry out microbiological testing of every batch or production run.

EXCLUSIVITY STATEMENT:			
Please complete the following Customer Approval sections below. If you are satisfied with the content of the specification please post a copy of the signed specification to the address above marked for the Technical Department.			
If we do not receive a signed copy of the specification within 14 days, we will assume that you have accepted the updated specification.			
On Behalf of Walter Black Foods Ltd		Customer Approval	
Signed:		Signed:	
Name:	L. King	Name:	
Position:	Technical Manager	Position:	
Date:	20.10.2021	Date:	