



SPECIFICATION – BEEF BOUILLON – RICH SAUCES

Doc. No: 3.6.82RS
Issue Date: 11/05/2026
Rev: 2

Company Contact information

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24-hours emergency contact	Operations Manager – Neil Todd: +44 7586110787 Technical Manager - Tamara Khatagova: +44 7483358870

Product information

Product description	Concentrated beef stock paste																																		
Product Size	1kg																																		
Ingredient list	Palm Oil, Flavouring, Salt, Flavour Enhancers: Monosodium Glutamate & Disodium 5'-Ribonucleotides, Rapeseed Oil, Yeast Extract, Beef Powder (3%) (Cooked Beef, Antioxidant: Extract of Rosemary), Natural Fried Onion Flavouring, SOY Sauce Powder (SOY Sauce [SOY beans, Salt, Spirit Vinegar], Maltodextrin, Salt), Beef Extract Powder (2%) (Maltodextrin, Beef Extract), Carrot Powder, Ground White Pepper. For allergens including cereals containing gluten see information in CAPITAL BOLD																																		
Allergen: May contain labelling	None																																		
Nutritional Values	<table><thead><tr><th colspan="2">Typical values per 100g Neat</th><th colspan="2">Typical values per 100g prepared stock</th></tr></thead><tbody><tr><td>Energy</td><td>1582 kJ/ 381 kcal</td><td>Energy</td><td>25 kJ/ 6 kcal</td></tr><tr><td>Fat</td><td>30g</td><td>Fat</td><td><0.5g</td></tr><tr><td><i>of which Saturates</i></td><td>12g</td><td><i>of which Saturates</i></td><td><0.5g</td></tr><tr><td>Carbohydrate</td><td>7.7g</td><td>Carbohydrate</td><td><0.5g</td></tr><tr><td><i>of which Sugars</i></td><td>1.5g</td><td><i>of which Sugars</i></td><td><0.5g</td></tr><tr><td>Protein</td><td>19g</td><td>Protein</td><td><0.5g</td></tr><tr><td>Salt</td><td>36g</td><td>Salt</td><td>0.57g</td></tr></tbody></table> <i>Nutritional information is obtained by calculation via NutriCalc</i>			Typical values per 100g Neat		Typical values per 100g prepared stock		Energy	1582 kJ/ 381 kcal	Energy	25 kJ/ 6 kcal	Fat	30g	Fat	<0.5g	<i>of which Saturates</i>	12g	<i>of which Saturates</i>	<0.5g	Carbohydrate	7.7g	Carbohydrate	<0.5g	<i>of which Sugars</i>	1.5g	<i>of which Sugars</i>	<0.5g	Protein	19g	Protein	<0.5g	Salt	36g	Salt	0.57g
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Country of Origin	Product is manufactured in Northern Ireland (UK)																																		
Shelf-life	18 months from the date of manufacture.																																		
Claim	Gluten Free Meets 2024 Salt targets																																		
Storage instructions	<u>Unopened</u> : Store in ambient conditions (4-20°C) away from direct sunlight and use within best before date. <u>Opened</u> : Once opened consume within 6 weeks and within the best before date. Not suitable for freezing.																																		
Preparation Instructions	Dissolve 16g of bouillon with 1 litre of boiling water.																																		
Product codes	1kg x 2 - Product code: RSBEFBOU1X2 - EAN (inner): 5060051296864 - TUC (outer): 15060051296861																																		
Erudus ID:	6dae2cbc894d4f0f9a7882eb4cbc0bbc																																		

Product properties

pH	NA
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Micro	<u>Microbiological Standards:</u>	<u>Target</u>	<u>Unacceptable</u>
	Total Viable Count (cfu/g)	<10,000	>3,000,000
	Lactic Acid Bacteria (cfu/g)	<1,000	>30,000,000
	Yeasts (cfu/g)	<100	>300,000
	Moulds (cfu/g)	<10	No visual growth
	Enterobacteriaceae (cfu/g)	<100	>3,000
	Bacillus cereus	<100	>1,000
	E Coli (cfu/g)	<10	>50
	Clostridium Perfringens (cfu/g)	<100	>1,000
	Salmonella (in 25g)	Absent in 25g	Detected in 25g
	Listeria Spp. (in 25g)	Absent in 25g	Detected in 25g
Organoleptic	Pre-Prepared; Colour: Dark brown with a slight reddish hue and glossy surface Texture: A soft, smooth paste with a slightly oily surface; cohesive and spreadable Odour: Strong savoury aroma with pronounced beefy notes; strong umami character from yeast extract and soy; subtle roasted and fried onion notes with a mild pepper background Taste: Not intended to be consumed neat – Intensely salty and savoury; full bodied umami with distinct beef flavour, slight sweetness from maltodextrin and carrot powder, mild acidity; gentle pepper warmth with lingering rich, meaty aftertaste		
	Prepared (16g bouillon to 1L water); Colour: Clear to slightly opaque deep brown broth Texture: Light-bodied, smooth liquid with a slightly rounded mouthfeel; minimal oil separation Odour: Well-rounded beef aroma; mild roasted and onion notes; subtle umami depth with light pepper hints Taste: Balanced savoury flavour; moderately saltiness with rounded umami; distinct but not overpowering beef character; slight sweetness and vegetable notes; gentle pepper warmth and a clean lingering finish.		
	Gradual degradation of the sensory attributes such as colour fading or the natural oxidation of oil leading to acceptable levels of rancidity, will occur of the life of the product's shelf life. This is due to uncontrollable environmental factors and seasonal variation in raw materials such as the colour of chillies or flavour of tomatoes.		

Product Processing

Process	Dry ingredients are weighed and sieved and bagged as a dry sub. Dry sub is transported to the mixer where it is added with the remaining ingredients. Once the mixture is fully mixed and confirmed satisfactory, the product is weighed into tubs. The tubs are lidded, metal detected, and ink jet coded before being palletised and passed through into dispatch.
CCP's	CCP – Metal detector • 3.5mm Ferrous • 5.5mm Non-Ferrous • 6.5mm Stainless Steel
Foreign Body control	• Foreign body policies in place • Incoming oil is filtered • Powder sieving is in place.
Traceability	The following information will be printed onto each tub, best before date, time and line number e.g. BB 15/11/23 11:53 L3.

Allergen Risk Assessment

Allergen	Present in product Yes / No	Shared on the same line Yes / No	Present on site Yes / No	Controls
Cereals containing Gluten	No	Yes	Yes	• Allergen Risk Assessment is in place.
Milk	No	Yes	Yes	

Fish	No	Yes	Yes	- All incoming materials are assessed on allergen risks. - Upon arrival materials are labelled and stored separately. Color coding system is in place. Only approved suppliers are used. Staff are trained in allergen procedures. - Product scheduling and Line clean down procedures are in place. - Ongoing program of allergen monitoring is in place including ATP swabbing, allergen verification and validation.
Sulphites	No	Yes	Yes	
Mustard	No	Yes	Yes	
Soya	Yes	Yes	Yes	
Egg	No	Yes	Yes	
Celery	No	Yes	Yes	
Sesame	No	No	No	
Lupin	No	No	No	
Molluscs	No	No	No	
Crustaceans	No	No	No	
Peanuts	No	No	No	
Tree nuts	No	No	No	

Product Packaging – 1kg x 2

Container	Type: White round tub Size: 1050ml Dimensions: 132mm x 119mm x 102mm Plastic type: PP Weight: 34g % of recycled material: 0% Recyclability: 100%
Lid	Type: White round snap on lid Dimensions : 132mm diameter Plastic type : PP Weight: 9g % of recycled material: 0 Recyclability: 100%
Case Wrap	Type: Tunnel wrap sheeting Plastic type: LDPE, MDPE Weight: 14g Thickness: 40 µm % of recycled material: 0%
Pallet divider	Type: White Plastic Dimensions: 1200 x 1000mm Plastic type: PP Weight: 672g % of recycled material: Up to 30%
Pallet shrink wrap	Type: Stratos Plastic clear machine wrap Film Thickness: 15.4µm Plastic type: PE, PP Weight: 140g % of recycled material: 0%
Pallet	Type: Standard Wooden Dimensions: 1200 x 1000mm Weight: 27kg
Finished goods	Pallet configuration: 36 x 8 = 288 Cases (576 Units) Pallet Height: 1.5m Net weight: 576kg Gross weight: 637kg

Suitability

	Suitable for	Certified
Coeliac	Yes	No
Vegetarian	No	No
Vegan	No	No
Halal	Not Certified	



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Kosher	Not Certified
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Legislation

This product complies with UK and EU statutory and regulatory requirements applicable to its manufacture.

Authorization

Signed by Rich Sauces	Signed by Customer
Name: Lucy Dilworth	Name:
Position: Specifications and Supplier Approval Technologist	Position:
Date: 11/05/2026	Date
Signature*: <i>Lucy Dilworth</i>	Signature*:

*We accept e-copies of signatures

Please return a signed copy of this specification by mail: Newtownards.QA@solina.com within 10 working days. If this is not received, it will be presumed by Rich Sauces that this specification has been accepted and approved.