



## PRODUCT SPECIFICATION

|   |   |                             |
|---|---|-----------------------------|
| Product Brand   | Crucial   |                             |
| Product Name  | Burger Sauce  |                             |
| Product Legal Name  | Burger sauce with sugar and sweetener   |                             |
| Product Code  | 12x500ml – 87009001, 6x1L – 85090001, 10x1L – 86009001  |                             |
| Recipe Information  | F06 V9  |                             |
| Product Description   | Creamy & smooth   |                             |
| Intended use  | Table sauce, pour over sauce.   |                             |
| Durability Statement (How the product should be stored when opened, if appropriate) | Store in a cool dry place away from direct sunlight. Always replace the lid. After Opening: refrigerate and use within 8 weeks. |                             |
| Shelf Life  | 12 months from manufacturers date   |                             |
| Use By<br>(Tick as appropriate)   | Best Before   | <b>Best Before End</b><br>✓ |
| Storage Temperature Range for warehouse, transport and distribution                 | AMBIENT (not less than +2degC)  |                             |
| Traceability Code on Finished Product<br>(on the neck of the bottle)                | PR021109C1 (this is an example of a batch number)   |                             |
| Translation of Code   | PR= Production, Numbers= Date Manufactured, C=Crucial, Number= Line number  |                             |

### ORGANOLEPTIC

|            |                              |
|------------|------------------------------|
| Flavour    | Mayonnaise, ketchup and dill |
| Aroma      | Sweet with dill              |
| Appearance | Pink                         |
| Texture    | Smooth & Creamy              |

### For Packaging Waste Regulations

| Unit of Sale | Each bottle with lid | Shrink wrap | Cardboard Tray | Outer pallet wrap |
|--------------|----------------------|-------------|----------------|-------------------|
| 12x500ml     | 32g                  | 14g         | 46g            | 300g              |
| 6x1L         | 48g                  | 16          | 34             | 300g              |
| 10x1L        | 48g                  | 16g         | 48g            | 300g              |

|   |                              |                      |
|---|------------------------------|----------------------|
| Specification                                       | Product Name: Burger Sauce   |                      |
| Issued By: Paula Wlazlowska                         | Signature: <i>Wlazlowska</i> | Issue Date: 05.02.19 |
| Position: Technologist                              |                              | Issue Number: 6      |
| Reason for Issue: Changed rapeseed to sunflower oil | Review Date: Feb 2022        | Page 1 of 3          |

## PACKAGING

| 500ml  |
|--|
| <b>Material</b> = High Density Polyethylene (HDPE) cylindrical/squeeze bottle  |
| Flip top closure that flips open to reveal a 6mm squirt hole   |
| A foil seal is fitted via an induction heat-sealing machine thus giving the containers a true hermetical seal  |
| <u>Shrink wrapped in packs of twelve:</u><br>1 pallet = 6 layers =108 packs = 1296 bottles<br>1 layer = 18 packs = 216 bottles   |
| <b>Product Barcode:</b> 5060060389144<br><b>Outer Case Barcode:</b> 5060060382237  |
| 1 Litre  |
| <b>Material</b> = High Density Polyethylene (HDPE) cylindrical/squeeze bottle  |
| Flip top closure that flips open to reveal a 6mm squirt hole   |
| A foil seal is fitted via an induction heat-sealing machine thus giving the container a true hermetical seal   |
| <u>Shrink wrapped in packs of ten:</u><br>1 pallet = 5 layers =80 packs = 800 bottles<br>1 layer = 16 packs = 160 bottles<br><u>Shrink wrapped in packs of six:</u><br>1 pallet = 5 layers =75 packs = 750 bottles<br>1 layer = 15 packs = 150 bottles |
| <b>Product Barcode:</b> 5060060387171<br><b>Outer Case Barcode:</b> 5060060385191  |

### TYPICAL NUTRITIONAL ANALYSIS/100g

|                        |           |
|------------------------|-----------|
| Energy (kJ /kcal)      | 1237/ 299 |
| Fat (g)                | 27.6      |
| Of which saturates (g) | 3.3       |
| Carbohydrate (g)       | 11.4      |
| Of which sugars (g)    | 9.7       |
| Fibre (g)              | 0.7       |
| Protein (g)            | 0.8       |
| Salt (g)               | 1.36      |

### MICROBIOLOGICAL TESTING STANDARD (We use a UKAS accredited laboratory)

| Organism                  | Limit (cfu/g) |
|---------------------------|---------------|
| TVC @ 30°C                | <1000         |
| Coliforms                 | <100          |
| Lactobacillus <i>spp.</i> | <100          |
| Yeast & Moulds            | <1000         |
| Salmonella <i>spp.</i>    | Absent 25g    |

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### Ingredients Declaration (shown in descending order)

Water, Sunflower oil, Sugar, Tomato Concentrate, Modified Starch, Salt, Acid: Acetic acid, **Mustard**, Whole **Egg** Powder, Stabilisers (Guar gum, Xanthum Gum), Preservative (Potassium sorbate), Acid: Citric Acid, Natural Flavourings, Sweetener (Sucralose), Antioxidant (Calcium disodium EDTA).

### ALLERGEN DATA

| Allergen                               | Contains |               |
|--|----------|---------------|
| Wheat                                  | No       |               |
| Barley                                 | No       |               |
| Oats                                   | No       |               |
| Rye                                    | No       |               |
| Kamut                                  | No       |               |
| Spelt                                  | No       |               |
| Triticale                              | No       |               |
| Sesame Seeds                           | No       |               |
| Peanuts                                | No       |               |
| Nuts                                   | No       |               |
| Other nuts                             | No       |               |
| Fish                                   | No       |               |
| Crustaceans                            | No       |               |
| Molluscs                               | No       |               |
| Soya and soya derivatives              | No       |               |
| Egg products                           | Yes      |               |
| Milk (incl. lactose)                   | No       |               |
| Celery                                 | No       |               |
| Celeriac                               | No       |               |
| Mustard                                | Yes      |               |
| Sulphur Dioxide and sulphites >10mg/kg | No       |               |
| Lupin                                  | No       |               |
| SUITABILITY                            | YES / NO | COMMENTS      |
| Suitable for Vegetarians               | Yes      |               |
| Suitable for Vegans                    | No       |               |
| Suitable for Coeliacs                  | Yes      |               |
| Suitable for Halal                     | Yes      | Not certified |
| Suitable for Kosher                    | Yes      | Not certified |

### HACCP

- HACCP Has been applied to this product

|                    |                   |                  |              |                    |            |
|--------------------|-------------------|------------------|--------------|--------------------|------------|
| <b>Signed:</b>     | <i>Wlazłowska</i> | <b>Position:</b> | Technologist | <b>Issue Date:</b> | 05/02/2019 |
| <b>Print Name:</b> | Paula Wlazłowska  |                  |              |                    |            |

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