



Product Name: Alfee's BBQ Sauce

Manufacturing Address: 34 Jubilee Road, Newtownards, Co Down BT23 4YH
Tel: 028 91819004 **Fax:** 028 91822089
Quality Department: QA@richsauces.com
Out of Hours Contact: Neil Todd (Operations Manager)-07586110787

Ingredient Declaration: Water, Sugar, Tomatoes (15%), Acidity Regulator: Acetic Acid, Modified Starch, Salt, Colour: Caramel, Spices, Smoke Flavouring, Preservative: Potassium Sorbate, Tamarind Extract, Molasses, Stabilisers: Xanthan Gum & Guar Gum.

<p><u>Product Description:</u></p> <p>Flavour: A tangy, sweet BBQ sauce with a mild smoky flavour</p> <p>Colour: Red/Brown</p> <p>Texture: Smooth pouring</p> <p>Odour: Smoke</p>	<p><u>Nutritional Information</u></p> <p>Typical Value per 100g</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 60%;">Energy</td> <td style="text-align: right;">659kJ/156kcal</td> </tr> <tr> <td>Fat</td> <td style="text-align: right;">0.1g</td> </tr> <tr> <td><i>of which saturates</i></td> <td style="text-align: right;">0.0g</td> </tr> <tr> <td>Carbohydrate</td> <td style="text-align: right;">29.0g</td> </tr> <tr> <td><i>of which sugars</i></td> <td style="text-align: right;">25.0g</td> </tr> <tr> <td>Protein</td> <td style="text-align: right;">0.8g</td> </tr> <tr> <td>Salt</td> <td style="text-align: right;">2.5g</td> </tr> </table>	Energy	659kJ/156kcal	Fat	0.1g	<i>of which saturates</i>	0.0g	Carbohydrate	29.0g	<i>of which sugars</i>	25.0g	Protein	0.8g	Salt	2.5g	<p><u>Country of Origin</u></p> <p>United Kingdom</p> <p><u>Storage Instructions</u></p> <p>Ambient product, refrigerate once opened, use within 6 weeks and within best before date.</p> <p><u>Shelf Life</u></p> <p>12 months from date of manufacture.</p>
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Allergen Information

<p><u>Suitable For:</u></p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;">Gluten Free</td> <td style="width: 15%;">Yes</td> </tr> <tr> <td>Vegans</td> <td>Yes</td> </tr> <tr> <td>Vegetarians</td> <td>Yes</td> </tr> <tr> <td>Halal</td> <td>Not Certified</td> </tr> <tr> <td>Kosher</td> <td>Not Certified</td> </tr> </table>	Gluten Free	Yes	Vegans	Yes	Vegetarians	Yes	Halal	Not Certified	Kosher	Not Certified	<p><u>Handled on Site</u></p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 40%;">Cereals (containing Gluten)</td> <td style="width: 10%;">Yes</td> <td style="width: 40%;">Fish</td> <td style="width: 10%;">Yes</td> </tr> <tr> <td>Eggs</td> <td>Yes</td> <td>Mustard</td> <td>Yes</td> </tr> <tr> <td>Soybeans</td> <td>Yes</td> <td>Sesame</td> <td>Yes</td> </tr> <tr> <td>Milk</td> <td>Yes</td> <td>Sulphur Dioxide</td> <td>Yes</td> </tr> <tr> <td>Peanuts</td> <td>No</td> <td>Lupin</td> <td>No</td> </tr> <tr> <td>Nuts</td> <td>No</td> <td>Molluscs</td> <td>No</td> </tr> <tr> <td>Celery</td> <td>Yes</td> <td>Crustaceans</td> <td>No</td> </tr> </table>	Cereals (containing Gluten)	Yes	Fish	Yes	Eggs	Yes	Mustard	Yes	Soybeans	Yes	Sesame	Yes	Milk	Yes	Sulphur Dioxide	Yes	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 	Total Coliform (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	2.5Kg Container Dimensions	Container & Lid Material:
Product code: ALFBBQSAU2.5X2	Height: 24.32cm	Polypropylene (pp)
Inner Barcode: 5060051295935	Width: 10.4cm	Lid Colour
Outer Barcode: 15060051295932	Depth: 13.2cm	Red
Pack Size: 6 x 1L e	1L Container Dimensions	Pallet Configuration
Product code: ALFBBQSAU1X6	Height: 23.1cm	2.5kg 41 x 5 high = 205 per pallet
Inner Barcode: 5060051295249	Length: 8.34cm	1L 28 X 5 high = 140 per pallet
Outer Barcode: 15060051295246	Pallet Height	Pallet Dimensions
	2.5kg 135cm	1200 x 1000mm Standard Pallet
	1L 129cm	

Ink Coding The following information will be printed onto the side of each jar: best before date, line number, production time and jar number e.g. BB27/12/23 L4 12:10 125

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

Specification Completed: 04/07/23.



This specification is valid on the date issued

