Date Issued: Oct 22 Issue number: 12



Product Name: Alfee's Tikka Mayonnaise

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: Rapeseed Oil (40%), Water, Acidity Regulator: Acetic Acid, Sugar, Tikka Spice (3%) (Tomato Powder, Turmeric, Paprika, Cayenne, Pepper, Coriander, Cumin, Fennel, Sugar, Dried Garlic, Smoke Flavouring, Acidity Regulator: Citric Acid); Stabiliser (3%) (Modified Starch, EGG Yolk Powder, Xanthan Gum, Sodium Alginate, Tara Gum, Salt, Glucose Syrup, Anti Caking Agent: Silica); Tomatoes, Salt, Yeast Extract, Preservative: Potassium Sorbate, Herb, Colour: Paprika, Spice, Antioxidant: Calcium Disodium EDTA

(Allergens highlighted in bold and CAPITALS)

Product Description:	Nutritional Informat	<u>tion</u>	Country of Origin
Flavour: A creamy tikka flavoured			United Kingdom
Typical Value per 100g		g	
mayonnaise.	Energy 1763k	J/427kcal	Storage Instructions
Colours Orongo with groom	Fat	41.0g	Ambient product, refrigerate once
Colour: Orange with green	of which Saturates	3.2g	opened, use within 6 weeks and within
particulates	Carbohydrate	8.9g	best before date.
parassa.	of which Sugars	5.3 <i>g</i>	best before date.
Texture: Smooth and creamy	Protein	1.0g	Chalf Life
Odour: Smoky tikka spice	Salt	1.8g	Shelf Life 10 months from date of manufacture.

Allergen Information

Suitable For:		Handled on Site			
Gluten Free	Yes	Cereals (containing Gluten)	Yes	Fish	Yes
Vegans	No	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

Foreign Body	Microbiological Standards:	<u>Target</u>	<u>Unacceptable</u>	
Foreign body policies in place	Table Constant	11 000	>100, 000	
 Incoming Oil Filtered 	Total Viable Count (cfu/g)	<1,000		
 Powder Sieves in Place 	Enterobacteriaceae (cfu/g)	<100	>1,000	
 Metal Detection 	Yeasts & Moulds (cfu/g)	<100	>1.000	
2.5mm Ferrous	reasts & Modius (clu/g)	<100	>1,000	
o 2.5mm Non-Ferrous	Salmonella (in 25g)	Not detected	Detected	
3.5mm Stainless	Basillas sanava	1100	1 000	
Steel	Bacillus cereus	<100	>1,000	

Final Product Information

Pack Size:	2.5Ltr e	2.5Ltr Pallet Configuration	2.5L Tamper Evident Bucket	
		33 x 9 high = 297 per pallet	<u>Dimensions</u>	
Product code:	ALFTIKMAY2.5		Height: 13.8cm	
		Pallet Height	Diameter Top: 20.0cm	
Product pH:	3.67 – 3.82	137cm	Diameter bottom: 17.4cm	
Inner Barcode:	5060051295898	Pallet Dimensions 1200 x 1000mm Standard Pallet	Bucket & Lid Material: PP (Polypropylene)	
			<u>Lid Colour</u>	
			Red	

Ink Coding

The following information will be printed onto the side of each bucket: best before date, line number, production time and bucket number e.g. 27/12/23 L5 12:10 125.

Legislation

Legislation

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

Specification Completed: 12/10/22



