

Product Name: Rich Sauces

Tartar Sauce

Product Specification

Date Issued: Sept 19
Issue number: 20

Manufacturing Address: 34 Jubilee Road, Newtownards, Co Down BT23 4YH

Quality Department: QA@richsauces.com

Out of Hours Contact: John Glover (Managing Director)-07748677028

Ingredient Declaration: Rapeseed Oil, Water, Gherkins (12%) (Gherkins, Water, Spirit Vinegar, Sugar, Salt); Pasteurised Liquid Egg, Spirit Vinegar, Sugar, Capers (3.6%) (Capers, Water, Vinegar, Salt); Modified Starch, Salt, Spices, Stabiliser: Xanthan Gum, Herb, Preservative: Potassium Sorbate, Dill Seed Oil. (Allergens highlighted in bold)

Product Description:	Nutritional Informat	tion_	Country of O	<u>rigin</u>
Flavour: Creamy with gherkins	Typical Value per 100g		United Kingdom	
Colour: White with green	Energy 1363k	J/330kcal	Storage Instr	<u>uctions</u>
<u> </u>	Fat	31.8g	For best result	s: store below 5ºc
particulates	Of which Saturates	2.4g	Shelf Life	
Texture: Smooth with crunchy	Carbohydrate	9.9g	Unopened:	10 months from date of
particulates	Of which Sugars	6.8 <i>g</i>	Onanadı	manufacture
Odour: Gherkins and vinegar	Protein	1.3g	Opened:	Keep refrigerated and use within 3 weeks of date
	Salt	1.5g	opened	

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	Yes

Traceability

Ink Coding

The following information will be printed onto the shoulder of each container: best before date, line number, production time and bucket number e.g. BB27/17/17L2 12:10 125



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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	Total Viable Count (cfu/g)	<1.000	>100,000	
 Incoming Oil Filtered 	Total viable count (cru/g)	<1,000		
 Powder Sieves in Place 	Enterobacteriaceae (cfu/g)	<100	>1,000	
 Metal Detection 	Yeasts & Moulds (cfu/g)	<100	>1,000	
o 3.5mm Ferrous	reasts & Modius (cru/g)	100	71,000	
o 4.5mm Non Ferrous	Salmonella (in 25g)	not detected	detected	
6.0mm Stainless				
Steel				

Final Product Information

Pack Size:	2.25Ltr x 2	2.25Ltr Container Dimen	nsions Container Material:
		Height: 24.32cm	Polypropylene
Product code:	RSTARSAU2.25X2	Width: 10.4cm	
		Depth: 13.2cm	Container Type
Product pH:	3.35-3.60		2.25Ltr Container
Inner Barcode:	5060051290138	2.25Ltr Pallet Configurat	<u>Lid Material</u>
		41 x 5 high = 205 per pallet	Polypropylene
Outer Barcode:	15060051290135		
		Pallet Dimensions	<u>Lid Colour</u>
		1200 x 1000mm Standar	rd Pallet Blue
		Pallet Height	
		135cm	

Legislation

Legislation

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

Completed: 04.09.19