



Adding  
**Value**  
to **Food**

## Product specification

Item code:	MM13852																								
Item description:	HOT HONEY BBQ SAUCE 3KG PAIL																								
Art.no:	G16140																								
Product name:	Hot Honey BBQ Sauce																								
Product description:	Seasoning sauce																								
Usage:	as needed																								
Storage:	Protect against heat. In chilled storage after opening. Mix before use.																								
Minimum shelf life:	12 months from the date of production																								
Shelf life after opening:	-																								
Declaration reference:	Water, sugar, sugar syrup with salt (sugar syrup, salt), honey, apple cider vinegar, tomato paste, salt, smoked paprika (paprika, smoke), spices, smoked coriander (coriander, smoke), caramel sugar, modified starch, thickener: E415; flavouring, preservative: E211, E202.																								
Allergy declaration:	none																								
Flavour profile	sweet, smokey, honey																								
Appearance:	Viscous emulsion, brown sauce with visible chili pieces																								
Microbiological values:	<table><thead><tr><th></th><th>benchmark</th><th>maximum</th></tr></thead><tbody><tr><td>Total plate count:</td><td>&lt; 100.000 cfu/g</td><td>&lt; 1.000.000 cfu/g</td></tr><tr><td>Yeasts and moulds:</td><td>&lt; 10.000 cfu/g</td><td>&lt; 100.000 cfu/g</td></tr><tr><td>E.coli:</td><td>&lt; 100 cfu/g</td><td>&lt; 1.000 cfu/g</td></tr><tr><td>Salmonella:</td><td>-</td><td>n.d./25 g</td></tr><tr><td>Bacillus cereus:</td><td>&lt; 1.000 cfu/g</td><td>&lt; 10.000 cfu/g</td></tr><tr><td>Listeria:</td><td>&lt; -</td><td>&lt; 100 cfu/g</td></tr><tr><td>Staphylococcus Aureus:</td><td>100 cfu/g</td><td>&lt; 1000 cfu/g</td></tr></tbody></table>		benchmark	maximum	Total plate count:	< 100.000 cfu/g	< 1.000.000 cfu/g	Yeasts and moulds:	< 10.000 cfu/g	< 100.000 cfu/g	E.coli:	< 100 cfu/g	< 1.000 cfu/g	Salmonella:	-	n.d./25 g	Bacillus cereus:	< 1.000 cfu/g	< 10.000 cfu/g	Listeria:	< -	< 100 cfu/g	Staphylococcus Aureus:	100 cfu/g	< 1000 cfu/g
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Average nutritional values in 100g:	<table><tbody><tr><td>energy [kJ]</td><td>782</td></tr><tr><td>energy [kcal]</td><td>187</td></tr><tr><td>fat [g]</td><td>0.7</td></tr><tr><td>- of which saturates [g]</td><td>0.1</td></tr><tr><td>carbohydrate [g]</td><td>42.2</td></tr><tr><td>- of which sugars [g]</td><td>37.6</td></tr><tr><td>protein [g]</td><td>0.8</td></tr><tr><td>salt [g]</td><td>2.6</td></tr></tbody></table>	energy [kJ]	782	energy [kcal]	187	fat [g]	0.7	- of which saturates [g]	0.1	carbohydrate [g]	42.2	- of which sugars [g]	37.6	protein [g]	0.8	salt [g]	2.6								
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Identification of additives:	with preservatives																								
Traceability:	The traceability( up/down) of all product components is given by way of assigned batch number and the article number at any time.																								
GMO (Gene Modified Organisms):	The product does not contain any ingredients which have been genetically modified. The product is not subject to regulation (EC) 1829/2003 and regulation (EC) 1830/2003.																								
Irradiation:	We declare that our product and all raw materials have not been treated by ionizing radiation.																								

The nutritional information are non-binding average values and are based on analyzes and values of the ingredients and on the basis of generally accepted data. They refer to the time of sale of the product and may not have the meaning of guarantees on properties. The salt content is in accordance with the provisions of Regulation (EU) No 1169/2011 due to the presence of naturally occurring and added sodium. Natural products are subject to weather, crop and farming-related, qualitative variations. Slight variation in color, odor, size, shape, texture, and consistency can not be completely excluded and therefore have no basis for complaints. We are aware of our responsibility regarding allergens and intolerance-inducing substances to our customers very aware. We take this through a computer-assisted resource control system in modern closed installations that are unique in the industry. This allows us to produce products currently on the highest possible technical standards. However, in serious contemplation cross-contamination with traces of allergenic substances listed in Annex 2 of Regulation (EU) 1169/2011 LMIV not be completely excluded. The minimum shelf life of the product is defined in accordance with Regulation (EU) No 1169/2011 Article 2 paragraph 2r and is given in relation to the storage conditions indicated in the closed container, subject to indications of natural variations in quality. All physical/chemical data mentioned



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above are average values and do not have the meaning of property assurances. They are non-binding and do not form the basis for claims under warranty or product liability law. This specification does not replace the incoming goods inspection of the customer.  
At the recommended dosage, the product complies with the applicable European food law beyond the food law sources listed above.  
28.03.2024 09:09:36 - Art.-Nr.: G16140

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