

Product Specification



Product Title	MARINARA SAUCE 4KG PAIL
Product Code	MM18801

Product Title (Not Legal Name)	Marinara Sauce	
Description	Free flowing viscous liquid	
Ingredients	% Banding	Country of Origin
Water	40-50	Northumbrian Water: UK
Sugar Non Declarable Processing aid: Carry over SO2 <10mg/kg	20-30	Sugar Beet - UK, France, Poland, Austria, Germany, Belgium, Netherlands Sugar Cane - Argentina, Belize, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Malawi, Reunion, South Africa, Swaziland, Zambia, Mozambique, Mauritius, Thailand E220 - Germany, UK
Tomato Paste	10-20	Greece, Portugal, Spain, Egypt
Spirit Vinegar	<10	Netherlands, Belgium, Germany, UK
Cornflour Non Declarable Processing aid: carry over SO2<10mg/kg	<10	France, Hungary, USA. SO2 - Germany, USA
Salt Non declarable Processing Aid: Anti-caking Agent E535	<10	UK, Netherlands (Anti-caking agent – China (non Xinjiang))
Rapeseed Oil Non Declarable Processing aid: Sequestrant (Citric Acid E330)	<10	Australia, Austria, Belgium, Bulgaria, Canada, Czech Republic, Denmark, France, Germany, Netherlands, Hungary, Latvia, Lithuania, Poland, Romania, Russia, Serbia, Slovakia, UK, Ukraine (not sourced from Crimea), Uruguay
Yeast Extract / Flavouring	<10	Egypt
Onion Powder	<10	India, China (non Xinjiang), Egypt
Garlic Powder	<10	China (non Xinjiang), India
Herb: Basil, rubbed	<1	Egypt, Turkey
Spice: Paprika, ground	<1	South Africa, Spain, Peru, Zimbabwe, China (non Xinjiang), Mozambique, Malawi
Herb: Oregano, rubbed	<1	Turkey
Preservative E202	<1	China (non Xinjiang), Japan
Spice: White Pepper, ground	<1	Indonesia, Vietnam, Sri-Lanka, India
Thickener E415	<1	China (non Xinjiang)
Herb: Oregano, ground	<1	Turkey, Chile
Herb: Rosemary, ground	<1	Spain, Morocco, Turkey
Acid E330	<1	Ireland, India, Colombia, China (non Xinjiang)
Carry over additives and processing aids are non-declarable unless containing allergenic material.		
All Allergens included within recipe are indicated in bold .		

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Nutritional data (Typical values / 100 g)		
Energy	132	kcal
	558	kJ
Protein	2.05	g
Total Carbohydrate	28.7	g
- Sugars	23.2	g
Fat	1.3	g
- Saturated	0.1	g
Salt	1.63	g
- Sodium	0.71	g
- Sodium converted to salt equivalent	1.77	g
Moisture	65.0	g - maximum
Fibre	1.7	g
Ash	2.0	g

Microbiological Parameters		
	Target	Maximum
TVC cfu/g	<1 x 10 ⁴	1 x 10 ⁴
Coliforms (presumptive) cfu/g	<100	100
Beta glucuronidase positive E.coli cfu/g	<10	10
Yeasts cfu/g	<1000	1000
Moulds cfu/g	<1000	1000
Coagulase positive Staphylococci cfu/g	<100	100
B.cereus presumptive cfu/g	<100	100

C.perfringens (confirmed) cfu/g	<10	10
Listeria species (confirmed)/ 25g	Not Detected	Not Detected
Salmonella/25g	Not Detected	Not detected

Food Allergen Data		
Recipe contains no added:	Y/N	Comments
Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut & hybridized strains	Y	
Eggs of all species	Y	
Fish all species	Y	
Crustaceans of all species including lobster, crab, prawns, langoustine	Y	
Peanuts	Y	
Soybeans	Y	
Milk from all species	Y	
Nuts	Y	
Celery including stick celery and celery root - celeriac	Y	
Mustard all forms originating from the mustard plant including oils	Y	
Sesame seeds	Y	
Sulphur Dioxide and Sulphites (> 10mg/kg)	Y	
Lupin	Y	
Molluscs	Y	

The following are handled and processed onsite: Wheat, Rye, Barley, Oats, Egg, Soya, Milk, Celery, Mustard, Sulphur dioxide. The following are not permitted on our processing lines: Nuts, Peanuts, Lupin, Sesame, Fish, Crustaceans, Mollusc. Moguntia operates a robust process for allergen control which can include specific cleaning processes, controls via process scheduling, location, dedicated location equipment and scheduled verification via allergen swabs. Should a specific claim be required of this product please contact your account manager to ensure the correct protocols are applied at all times

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GM Status
This product does not contain any genetically modified material or derivatives of genetically modified material
Metal Detection
All products metal detected. Metal detectors are checked using test pieces before and after every product batch
Sieving
All finished products are sieved using the appropriate mesh size. The mesh size will vary according to the particle size of the product in question. Integrity checks are carried out on the sieves before use.
Packaging
To be mutually agreed.
Shelf Life and Usage Rate
Shelf Life: From date of manufacture stored in unopened original containers in a cool dry place away from direct sunlight and free from infestation - 6 months Shelf Life (NPD Sample): 28 days Shelf Life – Opened: Reseal immediately, store chilled, for bulk products use within 3 days, for sachets use within 24 hours. Must not exceed original shelf life.
Recommended Usage Rate: Customers Own
Warranty
The company warrants that at the time of delivery the goods will conform to the specification and description given above. Also, that the goods will be fit for the purpose intended and conform to current UK and EC legislation. The information contained herein is, to the best of our knowledge, true and accurate.

Customer Approval of Specification	
Please sign and return this specification to technical@scobie-junor.co.uk to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.	
Signature:	
Print name:	
Position:	
Date:	

Issued by Scobie & Junor (Estd. 1919) Ltd. Certified accurate on 24/10/2024 16:56:02

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