

# Product Specification



Product Title	MEXICANO SAUCE 4 KG PAIL
Product Code	MM18802

Product Title (Not Legal Name)	Mexicano Sauce	
<b>Description</b>	<b>Free flowing viscous liquid</b>	
<b>Ingredients</b>	<b>% Banding</b>	<b>Country of Origin</b>
Water	30-40	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	20-30	Greece, Portugal, Spain, Egypt
Spirit Vinegar	<10	Netherlands, Belgium, Germany, UK
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
Red Bell Pepper Powder Non Declarable Processing aid: Anti-caking agent Silicon Dioxide E551	<10	Turkey, China (non Xinjiang)
Salt Non declarable Processing Aid: Anti-caking Agent E535	<10	UK, Netherlands (Anti-caking agent – China (non Xinjiang))
Garlic Powder	<1	China (non Xinjiang), India
Spice: Chilli, ground / Spice: Cayenne Pepper	<1	India, China (non Xinjiang), Peru, Nigeria, Malawi, South Africa
Thickener E415	<1	China (non Xinjiang)
Preservative E202	<1	China (non Xinjiang), Japan
Colour E150a / Colour (Plain Caramel) Non Declarable Processing aids: E524, Sunflower Oil	<1	Algeria, Argentina, Australia, Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Djibouti, Egypt, Estonia, El Salvador, Ethiopia, Finland, France, Germany, Greece, Guatemala, Honduras, Hungary, India, Ireland, Italy, Latvia, Lithuania, Luxemburg, Malta, Moldova, Morocco, Mozambique, Netherlands, Nicaragua, Pakistan, Poland, Portugal, Reunion, Romania, Russia, Slovakia, Slovenia, Sudan, Spain, Sweden, UK, Ukraine.
Smoked Water	<1	USA
Natural Flavouring Non Declarable Processing aids: Carrier: E1520, Ethanol	<1	UK, China (non Xinjiang), USA, Paraguay, Germany, France
<b>Carry over additives and processing aids are non-declarable unless containing allergenic material.</b>		
All Allergens included within recipe are indicated in <b>bold</b> .		

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<b>Nutritional data (Typical values / 100 g)</b>		
Energy	161	kcal
	681	kJ
Protein	1.44	g
Total Carbohydrate	33.9	g
- Sugars	31.5	g
Fat	2.6	g
- Saturated	0.2	g
Salt	1.40	g
- Sodium	0.55	g
- Sodium converted to salt equivalent	1.39	g
Moisture	58.0	g - maximum
Fibre	2.0	g
Ash	1.6	g

<b>Microbiological Parameters</b>		
	<b>Target</b>	<b>Maximum</b>
TVC cfu/g	<1 x 10 <sup>4</sup>	1 x 10 <sup>4</sup>
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

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

<b>GM Status</b>
This product does not contain any genetically modified material or derivatives of genetically modified material

<b>Metal Detection</b>
All products metal detected. Metal detectors are checked using test pieces before and after every product batch

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<b>Sieving</b>
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.
<b>Packaging</b>
To be mutually agreed.
<b>Shelf Life and Usage Rate</b>
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
<b>Warranty</b>
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.

<b>Customer Approval of Specification</b>	
Please sign and return this specification to <b>technical@scobie-junor.co.uk</b> 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 25/10/2024 10:18:07

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