

Product Specification



Product Title	STICKY MAPLE & HICKORY SAUCE 4KG PAIL
Product Code	MM37486

Description	Free flowing viscous liquid
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Ingredients	% Banding	Country of Origin
Water	20-30	Northumbrian Water: UK
Glucose Syrup Non declarable Processing aid: Carry over SO2 <10ppm	20-30	Belgium, Italy, France, Germany, Czech Republic, Hungary, Romania, Bulgaria
Sugar Processing aid: Carry over SO2 <10mg/kg	10-20	Primary - UK, France, Poland, Austria (sugar beet), Secondary - Argentina, Belize, Brazil, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Malawi, Reunion, South Africa, Swaziland, Zambia, Mozambique, Mauritius (sugar cane). E220 - Germany.
Spirit Vinegar	10-20	Holland, Belgium, Germany, UK
Maple Syrup	<10	Canada
Cornflour Processing aid: carry over SO2<10mg/kg	<10	France, Hungary, USA. SO2 - Germany
Salt Non declarable Processing Aid: Anticaking Agent E535	<10	UK, Netherlands (Anti-caking agent – China)
Red Pepper	<10	China, Turkey, Mongolia
Green Pepper	<10	China, Turkey
Chilli Puree	<10	China
Garlic Puree	<10	Spain
Dehydrated Onion	<10	India, Egypt, China, Netherlands, Germany.
Smoke Flavouring Non declarable Processing aids: Maltodextrin, Anticaking Agent E551	<10	USA, Canada
Colour E150a Processing aids: E524, Sunflower Oil	<10	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.
Paprika Extract / Colour: E160c Processing aid: Sunflower Oil	<1	India, China, UK, France, Hungary, Belgium, Netherlands
Thickener E415	<1	China
Flavouring or Maple Flavouring Processing aids: Water, Propylene glycol E1520	<1	Netherlands, Germany, France, USA, UK
Recommended Ingredient Declaration: Water, Glucose Syrup, Sugar, Spirit Vinegar, Maple Syrup, Cornflour, Salt, Red Pepper, Green Pepper, Chilli Puree, Garlic Puree, Dehydrated Onion, Smoke Flavouring, Colour E150a, Colour E160c, Thickener E415, Flavouring.		
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	205	kcal
	870	kJ
Protein	1.15	g
Total Carbohydrate	49.3	g
- Sugars	36.6	g
Fat	0.8	g
- Saturated	0.0	g
Salt	3.02	g
- Sodium	1.199	g
- Sodium converted to salt equivalent	3.00	g
Moisture	44.0	g - maximum
Fibre	1.7	g
Ash	3.4	g

Microbiological Parameters		
	Target	Maximum
TVC cfu/g	<1 x 10 ⁴	1 x 10 ⁴
Yeasts cfu/g	<1000	1000
Moulds cfu/g	<1000	1000
Coliforms (presumptive) cfu/g	<100	100
Coagulase positive Staphylococci cfu/g	<100	100
Beta glucuronidase positive E.coli cfu/g	<10	10
Salmonella/25g	Not Detected	Not detected
Sulphite reducing bacteria (Mesophilic) cfu/g	<10	10

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
Packing code 30. 4kg buckets or 3kg clear buckets and black lid (bucket & lid to be provided by Scobie) Or as 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): 90 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

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:	

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