



Product Specification.

1Section One:			
Product Name:	Yeung's Curry Sauce 220g		
Legal Product Description:	A concentrated curry sauce mix which is a clumpy powder in its dried form. It has a distinct spicy/curry aroma. The product contains no water, but has a high concentration of salt and spices making this is a very low risk product.		
Ingredients (for allergens, including cereals containing gluten, see ingredients in bold):	Wheat Flour (with Calcium, Iron, Niacin and Thiamine), Palm Oil, Madras Curry Powder [Turmeric, Coriander, Mustard Powder, Onion Powder, Chilli Powder, Cumin, Black Pepper, Fenugreek, Salt, Garlic Powder], Salt, Flavour enhancer E621, Chilli Powder, Turmeric Powder, Extract of Onion, Ginger, Garlic, Spices [Star Anise, Dried Chillies, Bay Leaves].		
Case x Pack Size:	6 x 12 x 220g	<i>Yeung's Chinese Food Product Code:</i>	A-220
Section two:			
Manufacturing site name & address:		Yeung's Chinese Food Ltd. Block 12, Dundyan Industrial Estate, Coatbridge ML5 4AQ	
Accreditation:		SALSA	
Contact Details:			
Name:	Charles Hughes		
Job Title:	Factory/Technical Manager		
Email:	yeungschinesefoods@yahoo.co.uk		
Phone:	01236 432 654		
Section Three:			
Packaging:			
Outer Case Dimensions LWH: (If applicable)	410 x 285 x 300mm	No Cases / layer x layers / pallet:	10 per layer, 4 high
Outer Case Weight (empty) & Material:	400g Corrugated cardboard	Total Pallet Height, based on a pallet being 175mm high, in Metres:	1.2m
Inner Pack Dimensions LWH:	125 x 155mm Inner pack 275 x 135 x 136mm POS box	Inner Pack Weight & Material (paper, carton, PP, LDPE, PET, etc.):	10g OPP sachet film 92g display card carton
Net Weight (excluding packaging) per case:	15.84kg	Gross Weight (including packaging) per case:	17.51kg
Country (countries) of Origin:	Various	Country of Manufacture:	UK
Batch Format:	Julian coding	Production Shelf Life:	24 months from production
Outer Barcode POS:	5022414122203	Inner Barcode:	5022414002208
Case barcode 6 x 12 x 220g:	5022414612223		
Storage conditions:		Ambient Conditions. Store in a cool, dry place in unopened packages, once opened reseal and keep in the refrigerator.	
Section Four:			
ALLERGEN INFORMATION:			
Allergen:	Present in Product Y/N:	Present in Factory Y/N:	Procedures in place to eliminate cross contamination Y/N (provide evidence):
Cereals Containing Gluten (wheat, rye, barley, oats, spelt, kamut):	Y/N	Y/N	Used in product
Crustacean and Crustacean Derivatives:	Y/N	Y/N	
Mustard & Mustard Derivatives:	Y/N	Y/N	Used in product
Peanuts:	Y/N	Y/N	
Nuts (including all derivatives & oils):	Y/N	Y/N	
Sesame & Sesame Derivatives:	Y/N	Y/N	
Lupin & Lupin Derivatives:	Y/N	Y/N	
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Milk/Dairy Products:	Y/N	Y/N	
Egg & Egg Products:	Y/N	Y/N	
Fish & Fish Derivatives:	Y/N	Y/N	
Soya & Soya Derivatives:	Y/N	Y/N	
Celery & Celery Derivatives:	Y/N	Y/N	
Sulphites >10ppm:	Y/N	Y/N	
Molluscs:	Y/N	Y/N	
If there is a risk of cross contamination from an ingredient not declared within the ingredients list, please indicate:			
Is the product produced in a nut free area?	Yes	Is the product suitable for Coeliacs?	No
Is the product suitable for vegetarians?	Yes	Is the product suitable for Vegans?	Yes
Is the product certified for a Kosher diet?	Not certified	Is the product certified for a Halal diet?	Not certified
Does the product contain any GM protein or DNA? (If yes please identify)			No

Section Five:

<i>Organoleptic information as sold:</i>	
<i>Appearance:</i>	Powdery, can be clumped in areas so may not be free flowing.
<i>Aroma:</i>	Typical of curry sauce, distinct curry & spice notes.
<i>Colour:</i>	Yellow to brownish colours, vibrant and not dull
<i>Texture:</i>	Though powder ingredients, oil content often results in clumping, which breaks easily with slight pressure
<i>Organoleptic information as consumed:</i>	
<i>Appearance:</i>	Typical thick sauce nature of Chinese Curry Sauce, not too thin or watery.
<i>Flavour / Aroma:</i>	Typical aromatic curry and spice flavours and aroma. Mild sweetness.
<i>Colour:</i>	Yellow to brownish colours, vibrant and not dull.
<i>Texture:</i>	Thick sauce like texture, without a watery consistency.
<i>Preparation Instructions:</i>	Mix full contents with 1.14litres (2 pints) of cold water, place on hob on high heat, stir frequently and bring to the boil until sauce has thickened. Cooking instructions are a guideline only. Increase or decrease levels of mix based on preference.

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Section Six:

Acceptable Product Image

As sold.



As Consumed.



Product Label and Pack



Nutrition Information
Typical Values as prepared per 100g

Energy	293kJ
	70kcal
Fat	4.0g
(of which saturates)	1.8g
Carbohydrates	6.9g
(of which sugars)	0.2g
Fibre	0.9g
Protein	1.2g
Salt	1.1g

*Reference intake of 8400kJ
an average adult 2000kcal

Storage: Keep unopened packet
in a cool, dry place. Once opened
keep in the refrigerator



INGREDIENTS: Wheat Flour (with Calcium, Iron, Niacin, Thiamine), Palm Oil, Madras Curry Powder (Turmeric, Coriander, Mustard Powder, Onion Powder, Chilli Powder, Cumin, Black Pepper, Fenugreek, Salt, Garlic Powder, Salt, Flavour Enhancer E621), Chilli Powder, Turmeric, Extract of Onion, Ginger, Garlic and Spices (Star Aniseed, Chillies, Bay Leaves)

ALLERGY INFORMATION:
For allergens including cereals containing gluten, see ingredients in bold.

DIRECTIONS: Powder curry mix is quite normal (break it with your fingers before opening). Add 110g dry curry mix to 570mls cold water in a suitable pan and whisk together. Bring to the boil, stirring continually and once thickened the sauce is ready to serve. For recipe variations see website.

GUARANTEE: If this packet does not satisfy you, please contact us to discuss. This does not affect your statutory rights.

Best Before:
JUN 24
A14-06-2

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Section Seven:


Microbiological Data			
	Unit	Target	Max / Reject
T. V. C	Cfu/g	<100,000	500,000
Enterobacteriaceae	Cfu/g	<10	100
B. cereus	Cfu/g	<10	100
Coagulase + staphylococci	Cfu/g	<10	100
E. Coli	Cfu/10g	Absent	10
Salmonella	Not detected in 25g	Absent	Detected
Yeast	Cfu/g	<10	>500
Mould	Cfu/g	<10	>500

Section Eight:

Nutritional Information (Typical Values)	Per 100g	Source of data
Energy kJ / kcal M	293 / 70	Calculated
Fat M	4.0g	Calculated
Of which saturates M	1.8g	Calculated
Carbohydrate M	6.9g	Calculated
Of which sugars M	0.2g	Calculated
Fibre	0.9g	Calculated
Protein M	1.2g	Calculated
Salt M	1.1g	Calculated

Where **M** = Mandatory declaration

Section Nine:

On behalf of Yeung's Chinese Food		Customer	
Name:	Sue Rigby	Name:	
Date:	18 th May 2022	Job title:	
Reviewed:	18.03.2024	Date:	
Sign:		Sign:	

Any specification supplied by or on behalf of Yeung's Chinese Food shall be considered accepted unless we are notified in writing to the contrary within 7 days. Product supplied shall conform to this specification

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