



Product Specification.

Section One:

Product Name:		Yeung's Curry Sauce	
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 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:	1 x 4.5kg	Yeung's Chinese Food Product Code:	A-CT2

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:	Technical Manager		
Email:	yeungschinesefoods@Yahoo.co.uk		
Phone:	01236 432 654		

Section Three:

Packaging:			
Outer Tub Dimensions LWH: (If applicable)	270 high x 210mm diameter	No Cases / layer x layers / pallet:	60 Tubs to a pallet 20 per layer, 3 high
Outer Case Weight (empty) & Material:	198g Polypropylene	Total Pallet Height, based on a pallet being 175mm high, in Metres:	1.26m
Inner Pack Dimensions LWH:	n/a	Inner Pack Weight & Material (paper, carton, PP, LDPE, PET, etc.):	n/a
Net Weight (excluding packaging) per case:	4.5kg	Gross Weight (including packaging) per case:	4.698kg
Country (countries) of Origin:	Various	Country of Manufacture:	UK
Batch Format:	Julian coding	Production Shelf Life:	12 months from production
Barcode:	5022414328452		
Storage conditions:	Ambient Conditions. Store in a cool, dry place in well-sealed packaging, ensure the lid is replaced firmly		

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	
Milk/Dairy Products:	Y/N	Y/N	
Egg & Egg Products:	Y/N	Y/N	
Fish & Fish Derivatives:	Y/N	Y/N	

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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>	
Appearance:	Powdery, can be clumped in areas so may not be free flowing.
Aroma:	Typical of curry sauce, distinct curry & spice.
Colour:	Yellow to brownish colours, vibrant and not dull
Texture:	Though powder ingredients, oil content often results in clumping, which breaks easily with slight pressure
<i>Organoleptic information as consumed:</i>	
Appearance:	Typical thick sauce nature of Chinese Curry Sauce, not too thin or watery.
Flavour / Aroma:	Typical aromatic curry and spice flavours and aroma. Mild sweetness.
Colour:	Yellow to brownish colours, vibrant and not dull.
Texture:	Thick sauce like texture, without a watery consistency.
Preparation Instructions:	Add 120g dry curry mix to 570mls cold water, in a suitable pan and whisk together. Bring to the boil, stirring continuously and once thickened, the sauce is ready to serve. Cooking instructions are a guideline only. Increase or decrease levels of mix based on preference. For recipe variations, see website.

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Section Six:

Acceptable Product Image



As sold.



As consumed

Product Label and Pack



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Section Seven:

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
<i>Where M = Mandatory declaration</i>		

Section Eight:

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

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