

Product Specification



Product
Title
Mississippi
Barbecue
Sweet Apple
Sauce 510g

Product
Code
MBBQ00003

				Mississippi Barbecue Sauce Sweet Apple				Version 02 Date modification: 08.09.2016				
1. All fields in this document have to be fill 2. If not concerns please write NA (not applicable) 3. Specification has to be sign by responsible person 4. Please do not any modifications in this document 5. If you have question YES/NO please use "X" in correct place.												
Supplier (nam with address)		Fremont Deutschland GmbH Max -Planck Str. 2-8 Alsdorf D 52477				Production plant (address)		The Fremont Company 150 Hickory Street Rockford, Ohio 45882				
Legal product name:		Mississippi Barbecue Sauce Sweet Apple				Product barcode:		74363900032				
Net weight:		510g/440	Unit:	g/mL		Drained net weight:		N/A	Unit:	g		
If on the product there is "e" mark?		yes/no	Yes			Description of the weight control system- if concerns		Approximately every 30 minutes, 3 samples are weighed and recorded in a program, which graphs the weight. When a trend of more than 3 points moves away from target weight.				
Country of origin		United States of America				Cubic content / volume of the package (if applicable)			Unit:			
Product description												
Ingredients list- in descending order content	Composite components		Content %	Country of origin	Origin of fat (plant or animal and kind of fat e.g. sunflower)	Fat hydrogenated, partly hydrogenated, not hydrogynated?	GMO		Food additives-if concerns			
	yes/no	component					yes	no	number E	Technology function		
Tomato Concentrate	Yes	Water and Tomato Paste	43	US	Plant	No	x		N/A	flavor		
High Fructose Corn Syrup	No		42	US/Canada	Plant	No	x		N/A	flavor		
Vinegar	No		9	US	Plant	No	x		N/A	flavor and pH control		
Natural Apple Flavor	No		2	US	Plant	No	x		N/A	flavor		
Salt	No		2	US	Plant	No	x		N/A	flavor		
Powdered Onion	No		0.5	US	Plant	No	x		N/A	flavor		
Smoke Flavoring	No		0.5	US	Plant	No	x		N/A	flavor		
Coloring E150D	No		0.5	US	Plant	No	x		150D	coloring		
Spices	Yes	spices, mustard flour	0.5	US	Plant	No	x		N/A	flavor		
Is ready product subjected to metal detector?								yes	x	no		
If yes, what is detector sensitivity in radian to?						iron	1.5					
						uniron	1.5					
						steel	2					

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Do the raw material used for production include allergens or contain trace quantities of allergens?	Present as ingredients		Present of potencial but not intendent crosscontamination	
	YES	NO	YES	NO
Allergen list				
Grain containg gluten:				
Wheat		X		
Rye		X		
Barley		X		
Oat		X		
Spelt		X		
Kamut or hybrid tribus		X		
Crustaceans		X		
Eggs		X		
Fish		X		
Peanuts		X		
Soyaseeds		X		
Milk (with lactose)		X		
Nuts		X		
Almonds		X		
Hazelunt		X		
Walnuts		X		
Cashew nuts		X		
Pecan nuts		X		
Brazil nuts		X		
Pistacchio		X		
Macadamia nut		X		
Celery		X		
Charlock		X		
Seasame seeds		X		
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO 2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers		X		
Lupine		X		
Molluses		X		

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Micro-Biological and Physico-Chemical Characteristics					Nutrition information		
Parameter	Methodology	Frequency of research	Minimum value	Maximum value	Parameter	Value for 100g/ml	Unit
Brix	AACC 68-60	Once an hour	48.5	60	Energy value	922	kJ
Bostwick	Bostwick Consistometer	Once an hour	4.9	10		217	kcal
Acidity	AOAC 935.57	Once an hour	1.32	1.6	Fat	0,3	g
Salt	Titration	Once an hour	1.91	2.2	of which saturated:	<0,1	g
TPC	AOAC 966.23	As needed	N/A	999	monounsaturated	0	g
Yeast and Mold	FDA-BAM 7th ed.	As needed	N/A	49	polyunsaturated	0	g
Coliforms	FDA-BAM 8th ed.	As needed	N/A	9	omega 3 fatty acids	N/A	g
					omega 6 fatty acids	N/A	g
					Carbohydrates means any carbohydrate which is metabolised by humans, and includes polyols (sugars, polyols, starch)	50,8	g
					of which sugars:	41,7	g
Pesticides	In accordance with Regulation (EC) No 396/2005 with subsequent amendments.				of what starch (optional):	N/A	g
Mycotoxins	In accordance with Regulation (EC) No 1881/2006 with subsequent amendments				of what polyols (optional):	N/A	g
Heavy metals	In accordance with Regulation (EC) No 1881/2006 with subsequent amendments.				organic acid:	N/A	g
Factors effecting constancy (operation) proces (e.g. sterilization, pasteurisation, homogenization, modified atmosphere, vacuum packed, etc.)			homogenization and thermal processing		Dietary Fiber	3,0	g
					Protein	1,4	g
					Salt	2,2	g
					Sodium	739,34	mg
Please write above the most characteristic parameters for product.					What methodology you used? (C)Calculation or by analyses (A) Please attach a copy of laboratory analysis	Calculated	
Organoleptic Characteristics					Vitamins	Value for 100g/ml	Unit
Parameter	Organoleptic testing						
Flavour	Spicy, Typical of Barbecue sauce						
Smell	Spicy, Typical of Barbecue sauce						
Texture	Smooth and free flowing						
Colour	Deep reddish brown						

Additional information			Minerals	Value for 100g/ml	Unit
Question	yes/no	if yes			
Is the product suitable for vegetarians?	Yes	attach declaration			
Is the product suitable for vegans?	No	attach declaration			
Is the product certified Organic/EKO?²	No	attach certificate			
It was used the radiation in process production (as a preservation)?²	No				
It was used the fumigation in process?	No	what type of process and what kind of substances you used?			
Is the product HALAL?²	No	attach certificate			
Is the product Kosher?²	Yes	attach certificate			
Is the product gluten free?	Yes	attach declaration			
Is the product GMO ?	No	attach declaration			
Are raw materials supplied to De Care contain nanoingredients?	No	what ingredients?			

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Shelf Life		Batch Number:		Storage conditions:	
Total (days):	1095	Format (batch number): please give example		Storage Temperature °C	
Indication Format [DD.MM.YYYY or MM.YYYY]	DD.MM.YYYY		9MBA0011 13:00		12.7 – 26.6
How was the shelf life determined? [e.g. storage experiments]	Shelf life study	Meaning of each letter/number:	9=Last digit of year of production; MBA=formulation code; 001=Julian date; 1=shift; 13:00=Time in military format	Storage after opening (Please add information how long can the product be used after opening)	Refrigerate after opening
Marking Localization on the Package (where):	On bottle above back label	Use instructions	Refrigerate after opening	Transport condition [temp. humidity etc.]	Ambient temperatures (12.7-26.6). Keep from freezing.
Minimum Shelf life at Delivery:	730				

1. Specification of packages with information that all packaging materials are allowed to the contact with the food and type of packaging. Declaration of compliance for materials made from plastic intended to come into contact with food/ Declaration for other food contact materials (except plastic).
2. The supplier should attach to this document description of control weight system.
3. The supplier should attach to this document diagram of manufacturing process with control and critical control points
4. The supplier should attach to this document the analytic reports that could confirm the parameters from the specification: micro-biological, physico-chemical and nutritional.
5. The supplier should attach the copies of certificates e.g. IFS/BRC/ISO/PASS/AIB... If not applicable please insert - NA
6. The supplier should attach the copies of any other declarations e.g. Halal, Kosher, non Gluten, non GMO etc.
7. Quality Certificate must identify delivered lot and include: Best before date, performed laboratory tests or statement confirming that goods fulfill law requirements- levels of pesticides, mycotoxines, heavy metals, micro-organisms, Phytosanitary certificate.

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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