

Product Specification



Product Title: BROWN SAUCE 3KG BOTTLE

Product Code: DS951B

1.0 Product Description	
Product Name:	Brown Sauce
Product Legal Name	Brown Sauce
Product Description:	Brown Sauce

2.0 Composition		
Ingredients Declaration:		
Water, molasses, sugar, apple puree, acidity regulator: acetic acid, salt, modified starch, wheat flour (wheat flour, calcium carbonate, iron, niacin, thiamin), spirit vinegar, tomato puree, cloves		
Allergen Declaration:		
Contains wheat		
Component Name (Including E Numbers)	% Composition	Country of Origin
Water	50-55%	UK
Molasses	15-20%	Algeria, UK, Morocco
Sugar	15-20%	Manufactured in the UK from Sugar Beet grown in the UK, Poland, France, Germany, Belgium, The Netherlands and Sugar Cane grown in Guatemala, Mauritius and Thailand
Apple puree	5-10%	UK
Acidity regulator: acetic acid	1-5%	UK
Salt	1-5%	UK
Modified starch	1-5%	USA
Wheat flour	<2%	Milled in the UK from a blend of wheats from one or more of the following countries: UK, Germany, France, USA, Canada, Poland, Denmark, Finland, Sweden, Estonia, Latvia, Lithuania, Czech Republic
<i>Wheat flour</i>	<i>>99%</i>	<i>Milled in the UK from a blend of wheats from one or more of the following countries: UK, Germany, France, USA, Canada, Poland,</i>

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		Denmark, Finland, Sweden, Estonia, Latvia, Lithuania, Czech Republic
Calcium carbonate	<0.38%	UK
Iron	<0.02	Sweden, USA, China, India
Niacin	<0.001	Sweden, USA, China, India
Thiamin	<0.001	Sweden, USA, China, India
Spirit vinegar	<2%	Germany
Tomato puree	<2%	Portugal
Cloves	<1%	Madagascar, Commoros, Indonesia

2.1 Carryover Additives/Carriers/Processing Aids

E.No.	Additive Name	Ingredient Present In	Function In Ingredient/ Finished Product	MG/KG In Finished Product
E220	Sulphur Dioxide	Molasses	Processing aid @<20ppm	<3.2ppm
E220	Sulphur Dioxide	Sugar	Processing aid @9ppm	1.35ppm
E535	Sodium Ferrocyanide	Salt	Anti-caking agent @10ppm	0.2ppm
E223	Sodium Metabisulphite	Modified maize starch	Processing aid @<10ppm	<0.2ppm

3.0 Analytical Data

Test	Specification	Methodology	Frequency Testing
Total Soluble Solids	32.0 ^o – 34.0 ^o	Refractometer	Every batch
Salt (NaCl) (w/w)	1.5% – 2.5%	Potentiometer	Every batch
Acidity	-	NaOH Titration	Every batch
pH	<4.2	pH meter	Every batch
SG	-	Calculation	Every batch
Alcohol (% v/w)	-	Gas chromatography	-
Total Nitrogen	-	Improved Dumas Method	Every batch
Water activity Aw	-	Calculation / water activity meter	Product Development

4.0 Microbiological Data

	TARGET	REPORT	REJECT	METHODOLOGY	FREQUENCY OF TESTING
Aerobic Colony Count	<10,000	-	>10,000	Pour plate method	Every Batch
Yeasts	<1,000	-	>1,000	Pour plate method	Every Batch
Moulds	<1,000	-	>1,000	Pour plate method	Every Batch

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5.0 Allergen Data				
Allergens	Ingredients Free from Y/N	Handled on the same line*	Handled on site*	Comments
Cereals containing wheat, rye, barley oats, spelt, kamut or their hybridized strains and products thereof.	N	Y	Y	Contains wheat
Fish and products thereof	Y	Y	Y	
Crustacean and products thereof	Y	Y	Y	
Egg/egg derivatives/albumen	Y	N	Y	
Peanuts and peanut derivatives (including possible cross contamination and SCOPA refined oil)	Y	N	N	
Other nut and nut derivatives (including possible cross contamination)	Y	N	N	
Nut derived oil (including possible cross contamination)	Y	N	N	
Soybean/soybean derivatives	Y	Y	Y	
Milk/milk derivatives	Y	N	N	
Celery/Celery derivatives	Y	N	N	
Mustard/Mustard derivatives	Y	Y	Y	
Sesame seeds/sesame seed derivatives	Y	Y	Y	
Sulphur Dioxide and sulphites (>10ppm in finished product)	Y	Y	Y	
Molluscs and Mollusc derivatives	Y	Y	Y	
Lupin/Lupin derivatives	Y	N	N	
Kiwi/Kiwi derivatives	Y	N	N	
*All allergens used are handled in accordance with company allergen handling policies and procedures.				

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5.1 Sensitive Content		
Sensitive Content	Ingredients Free from Y/N	Comments
Hydrogenated Vegetable Oil	Y	
Seeds/seed derivatives, other than sesame seeds	Y	
Coconuts and derivatives	Y	
Legumes & Pulses	Y	
Garlic/garlic derivatives	Y	
Caffeine/caffeine derivatives	Y	
Umbelliferae* & derivatives	Y	
Maize/maize derivatives	N	Modified maize starch in recipe
Fruit/fruit derivatives	N	Tomato and apple in recipe
Yeast/yeast derivatives	Y	
Vegetable/vegetable derivatives	Y	
Meat/Meat derivatives	Y	
Alcohol/alcohol derivatives	Y	
Additives	N	Carryover additives E220, E535 and E223. Acetic acid E260 and modified maize starch E1442 in recipe
Azo and coal tar dyes	Y	
Benzoate's/Benzioc Acid/Parabens	Y	
BHA/BHT	Y	
HVP/TVF	Y	
Monochloropropanols (MCP/Dichloropropanols DCP)	Y	
Phenylalanine	Y	
Aspartame	Y	
Sweeteners	Y	
Polyols (including Sorbitol)	Y	
Added salt	N	Salt in recipe
Added sugar	N	Sugar in recipe
Colours (Natural, Artificial, Nature Identical)	Y	
Caramel	Y	
Flavourings (Natural, Artificial, Nature Identical)	Y	
Cinnamon	Y	
Flavour Enhancers	Y	
Vanillin	Y	
Cocoa & Cocoa derivatives	Y	
Preservatives	Y	
Antioxidants	Y	
M.S.G. and glutamates	Y	
Haemagglutinins (pulses)	Y	
Histamines	Y	

Notes: * Umbelliferae include Aniseed, Dill, Caraway, Chervil, Cumin, Coriander, Lovage, Myrrh, Parsley, Fennel, Carrot, Angelica, Celery

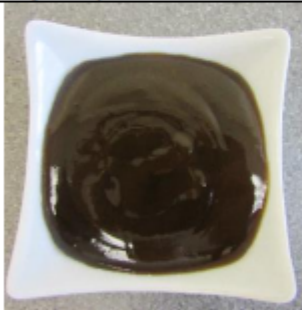
5.3 Dietary Suitability		
Suitable For	YES/NO	Comments
Vegetarians	Yes	Not certified, suitable by recipe design
Vegans	Yes	Not certified, suitable by recipe design
Kosher	No	Not certified
Halal	No	Not certified

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6.0 Nutritional			
Parameter	Per 100g	Per 100ml	Methodology
Energy – Kcals	127	-	Calculated - NutriCalc
Energy – Kjoules	541	-	Calculated – NutriCalc
Protein (g)	0.3	-	Calculated – NutriCalc
Fat total (g)	0.1	-	Calculated – NutriCalc
- saturated	0.0	-	Calculated – NutriCalc
- mono unsaturated	0.0	-	Calculated – NutriCalc
- polyunsaturated	0.0	-	Calculated – NutriCalc
Available Carbohydrate (g)	29.5	-	Calculated – NutriCalc
- starch	2.1	-	Calculated – NutriCalc
- sugar	25.9	-	Calculated – NutriCalc
Dietary fibre (AOAC) (g)	0.3	-	Calculated – NutriCalc
Moisture (g)	64.6	-	Calculated – NutriCalc
Salt (g) – (added)	2.0	-	Calculated – NutriCalc
Sodium (mg)	799	-	Calculated – NutriCalc

7.0 Q.A Data			
Quality Parameter	Reject	Accept with Caution	Target
Foreign Bodies	Present	Absent	Absent
Viscosity	-	-	-
Fill Temperature	-	-	≥81°C
Pantone Colour	-	-	-

8.0 Organoleptic Properties		
Organoleptic Parameter	Reject	Target
		
Visual Appearance	Product any other colour than brown.	A brown shiny sauce
Colour	Any colour other than brown.	Translucent brown
Texture	Lumps in product. Product watery or any amount of free water visible in the product.	Smooth and mouth coating with particles of apple puree visible.
Aroma	Any off or rancid aromas	An aroma of tangy and fruity notes
Flavour	Bland and inconsistent. Any off or rancid flavours	A sharp fruity spicy flavor with cloves

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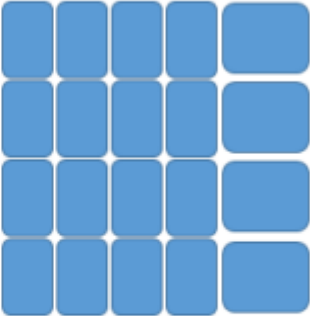


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9.0 Packaging Details	
Batch/production date format	Unique 5 digit and a letter batch code / date code format is DD/MM/YY
Pack size	2.5 litre Jerricans
Storage conditions	Store unopened in a cool dry place away from direct sunlight.
Shelf life from the date of manufacture	12 months
Shelf life and storage conditions on opening	Once open keep refrigerated and use within 5 days
Minimum shelf life on delivery	9 months
Fill temperature	≥81°C
Primary packaging type/colour/gauge	2.5L HDPE Jerricans with tamperproof caps / white
Picture of primary packaging and label	<p style="text-align: center;">Scobie and Junor BS/11 Brown Sauce</p> <p>Ingredients: Water, molasses, sugar, apple puree, acidity regulator: acetic acid, salt, modified starch, wheat flour (wheat flour, calcium carbonate, iron, naicin, thiamine), spirit vinegar, tomato puree, cloves</p> <p style="text-align: right;">Best before date: 02/04/24 Batch number: 90911A Net weight: 2.5 Litre Jerrican number: 01</p> <p style="text-align: center;">Manufactured in the UK</p> <p>Store under ambient conditions. Once opened keep refrigerated and use within 5 days</p> <p>Produced by: Shoda Sauces Europe, 19 Rising Sun Industrial Estate, Blaina, Abertillery, Gwent NP13 3JW FG0122/BS11/2.5J/R4</p> <p style="text-align: center;">Scobie and Junor BS/11 Brown Sauce</p> <p>Ingredients: Water, molasses, sugar, apple puree, acidity regulator: acetic acid, salt, modified starch, wheat flour (wheat flour, calcium carbonate, iron, naicin, thiamine), spirit vinegar, tomato puree, cloves</p> <p style="text-align: right;">Best before date: 04/01/24 Batch number: 88375A Net weight: 4 x 2.5 Litre</p> <p style="text-align: center;">Manufactured in the UK</p> <p>Store under ambient conditions. Once opened keep refrigerated and use within 5 days</p> <p>Produced by: Shoda Sauces Europe, 19 Rising Sun Industrial Estate, Blaina, Abertillery, Gwent NP13 3JW FG0122/BS11/2.5Jx4/R4</p>

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Secondary packaging type/colour/gauge	Cardboard box on a Wooden pallet with a white gusseted pallet cover and blue shrink-wrap
Box/sack dimensions	Case - 299mm x 221mm x 240mm Jerry can – 224mm x 106mm x 144mm
Number of units per pallet, layer and how many layers (pallet config drawing)	64 boxes per pallet, 16 boxes per layer and 4 layers per pallet. 
Minimum order quantity	1 Pallet

10.0 Product Safety	
Heating Process	90°C for 20 minutes
Product Safety Controls	Vats are sterilised and swabbed prior to production
Product Stability Control	pH
NB: For full details see Company HACCP document	

Legislation

This product has been manufactured in accordance with all current relevant EU and UK Legislation, including regulations covering residual agricultural chemicals, heavy metals, mycotoxins and other contaminants.

All packaging is of food grade and complies with the Plastic Materials & Articles in contact with Food Regulations and Amendments.

Non-GMO Statement

We herewith confirm that this material has been produced without the use of genetically modified organisms and/or any products derived from such organisms in accordance with all current and relevant EU legislation.

Irradiation Statement

This product has not been subjected to irradiation, nor does it contain any irradiated ingredients.

Nut Policy

1. We do not permit the use of nuts (as defined above), or their derivatives, in any ingredients, compound ingredients or processing aids in any product manufactured on site.
2. We are working with our suppliers, on an ongoing basis, to ensure that our raw materials are manufactured in a nut free environment, or are produced in such a way as to eliminate, as far as possible, the potential for contamination with nuts or nut carrying products.
3. We do not permit nuts, or their derivatives, to be used in any chemical or engineering materials used on site.
4. No nut products are permitted in the canteen, or office areas, including vending machines, which are audited regularly to ensure compliance. Staff are not permitted to bring nuts or nut products onto site. All staff have been informed of the importance of ensuring that our site is kept nut free. All new staff are informed of our nut free status at induction.

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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:	

Issued by Scobie & Junor (Estd. 1919) Ltd. Certified accurate on 04/02/2025 09:12:20

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