

Product Specification



Adding
Value
to
Food

Product Title Mississippi Barbecue Sauce Sweet 'n Mild 510g

Product Code MBBQ00004

		Mississippi Barbecue Sauce Sweet 'n Mild 510g				Version 02 Date modification: 06.09.2016				
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 'n Mild			Product barcode:					
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 hydrogenated?	GMO		Food additives-if concerns	
	yes/no	component					yes	no	number E	Technology function
Tomato Concentrate	Yes	Water and Tomato Paste	44	US	Plant	No	x		N/A	flavor
High Fructose Corn Syrup	No		43	US/Canada	Plant	No	x		N/A	flavor
Vinegar	No		9	US	Plant	No	x		N/A	flavor and pH control
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?										
If yes, what is detector sensitivity in radiaton 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 968.23	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	737,21	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	Meaning of each letter/number:	9MBS0011 13:00		12.7 – 26.6
How was the shelf life determined? [e.g. storage experiments]	Shelf life study		9=Last digit of year of production; MBS=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		
Minimum Shelf Life at Delivery:	730			Transport condition [temp. humidity etc.]	Ambient temperatures (12.7-26.6). Keep from freezing.

Required documents	
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.	
Supplier statement	
The supplier declares that the product complies with the relevant national and/ or European legislation concerning hygiene, composition, additives, contaminants, labelling and materials of this product.	
Supplier is obliged to keep technical documentation including laboratory test reports concerning raw material described in specification hereof.	
Supplier is obliged to inform Quality Department about any changes made in the specification.	
Supplier is obliged to give access to laboratory test copies of delivered raw material on request of Quality Department.	
Should any statement of this document become invalid subsequent to parameter changes (due to technological modification), introducing or excluding allergens, list of ingredients, changes in packaging method (including labeling directions of placing), Supplier undertakes to De Care provide all relevant and up-to-date information.	
Supplier agrees to make every effort to ensure adequate protection of the product (including segregation of nuts, vegetarian products, raw materials, not genetically modified and organic, raw materials, raw and cooked)	
The manufacturer is obliged to submit once a year the results (an external accredited laboratory) of its examinations of parameters contained herein.	
On delivery the material must have a minimum of 95% of the time remaining until end of shelf life.	

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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