

# Product Specification



Product Title

MISSISSIPPI BBQ SAUCE ORIGINAL 18.12kg

Product Code

MBBQ0001GIANT

|   |                                     |                        |           |  |  |  |     |    |                            |                       |
|---|-------------------------------------|------------------------|-----------|--|--|--|-----|----|----------------------------|-----------------------|
| Legal product name:                           | Mississippi Barbecue Sauce Original |                        |           | Product barcode:                                       |  |  |     |    |                            |                       |
| Net weight:                                   | 1814/1560                           | 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, 5 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:  |  |     |    |                            |                       |
| <b>Product description</b>                    |                                     |                        |           |  |  |  |     |    |                            |                       |
| 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        |  | Plant  | No   | x   |    | N/A                        | flavor                |
| High Fructose Corn Syrup                      | no                                  |                        | 43        |  | Plant  | No   | x   |    | N/A                        | flavor                |
| Vinegar                                       | no                                  |                        | 9         |  | Plant  | No   | x   |    | N/A                        | flavor and pH control |
| Salt  | no                                  |                        | 2         |  | Plant  | No   | x   |    | N/A                        | flavor                |
| Powdered Onion                                | no                                  |                        | 0.5       |  | Plant  | No   | x   |    | N/A                        | flavor                |
| Smoke Flavoring                               | no                                  |                        | 0.5       |  | Plant  | No   | x   |    | N/A                        | flavor                |
| Coloring E150D                                | no                                  |                        | 0.5       |  | Plant  | No   | x   |    | 150D                       | coloring              |
| Spices  | yes                                 | spices, mustard flour  | 0.5       |  | Plant  | No   | x   |    | N/A                        | flavor                |
|   |                                     |                        | 100       |  |  |  |     |    |                            |                       |

|  |  |  |  |        |     |    |
|--|--|--|--|--------|-----|----|
| 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   |    |

| 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            | <b>Energy value</b>   | 916               | KJ   |
| Bostwick  | Bostwick Consistometer  | Once an hour          | 4.9                                   | 10            |   | 216               | kcal |
| Acidity   | AOAC 935.57   | Once an hour          | 1.32                                  | 1.6           | <b>Fat</b>  | 0,2               | 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    |
|   |   |                       |                                       |               | <b>Carbohydrates</b>  |                   |      |
|   |   |                       |                                       |               | means any carbohydrate which is metabolized by humans, and includes polyols (sugars, polyols, starch) | 50,8              | g    |
|   |   |                       |                                       |               | of which sugars:  | 41,5              | 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 |               | <b>Dietary Fiber</b>  | 2,7               | g    |
|   |   |                       |                                       |               | <b>Protein</b>  | 1,3               | g    |
|   |   |                       |                                       |               | <b>Salt</b>   | 2,2               | g    |
|   |   |                       |                                       |               | <b>Sodium</b>   | 741,42            | mg   |
| Please write above the most characteristic parameters for product.  |   |                       |                                       |               | <b>What methodology you used? (C)Calcacion or by analyses (A)</b>                                     | Calculated        |      |
|   |   |                       |                                       |               | Please attach a copy of laboratory analysis   |                   |      |

While we have taken all reasonable steps to verify the accuracy of the information contained in this specification, no warranties are given to this effect and purchasers should determine for themselves whether products are suitable for their own specific use. The information contained in this specification is intended for the customer it has been issued to. It must not be reproduced, or the information contained therein passed on to any third party without the written consent of Scobie & Junor.

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| Do the raw material used for production include allergens or contain trace quantities of allergens?  | Present as ingredients |    | Present of potential but not intended crosscontamination |    |
|--|------------------------|----|--|----|
|  | YES                    | NO | YES  | NO |
| <b>Allergen list</b>   |                        |    |  |    |
| Grain containing gluten:   |                        | X  |  |    |
| 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  |  |    |

| 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? <sup>2</sup>                                | No     | attach certificate   |          |                   |      |
| It was used the radiation in process production (as a preservation)? <sup>3</sup> | No     |  |          |                   |      |
| It was used the fumigation in process?  | No     | what type of process and what kind of substances you used? |          |                   |      |
| Is the product HALAL? <sup>3</sup>  | No     | attach certificate   |          |                   |      |
| Is the product Kosher? <sup>3</sup>   | 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 | 9MBO0011 13:00  | Storage Temperature °C  | 12.7 – 26.6   |
| Indication Format [DD.MM.YYYY or MM.YYYY]                     | DD.MM.YYYY                 | Meaning of each letter/number:             | 9=Last digit of year of production; MBO=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                             |
| How was the shelf life determined? [e.g. storage experiments] | Shelf life study           |  |   |   |   |
| Marking Localization on the Package (where):                  | On bottle above back label | <b>Use instructions</b>                    | 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.                                       |  |

## Customer Approval of Specification

Please sign and return this specification to [technical@scobie-junor.co.uk](mailto: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 05/11/2021 08:19:36

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