

Product Specification



Product Title BUTTER CHICKEN CURRY SAUCE

Product Code MM13901

Butter Chicken Curry Sauce 2561500.032

Additional name Ready saucemixture

Usage: For the use in meat products

Ingredients: (100% ingredients)

Water, tomato puree, lemon juice from lemon juice concentrate, spices, raw cane sugar, starch, rape oil, skimmed milk powder, salt not iodate, butter powder (butter, skimmed milk powder, stabiliser: E450), acid: E330, paprikaextract, preservative: E202, flavour

Country of the manufacturer:

AUSTRIA

Main spice:

onion, garlic, coriander

Ingredients in percent (+/-3%):

	Country code according to ISO 3166 - ALPHA 2:
44 % water	AT
28 % tomato puree	UA
5 % lemon juice from lemon juice concentrate	BR
5 % spices	CN, RU, IN, ES, GT, AT, ID, MG
4 % raw cane sugar	SZ
3 % starch	AT
3 % rape oil	DE
2 % skimmed milk powder	AT
1 % salt not iodate	AT
<1 % butter powder (butter, skimmed milk powder, stabiliser: E450)	DE
<1 % acid: E330	CN
<1 % paprikaextract	DE
<1 % preservative: E202	CN
<1 % flavour	CH

General information:

Natural flavour with taste of butter (carrier: glucose)

Additional information about storage:

Once opened and refrigerated the product can be used for one month.

Information about Gluten

Production batch allergen testing: Gluten free

Recommended dosage: depends on the required taste / need

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Calculated data (+/- 1%):

Acid E330	0,3%
Preservative E202	0,1%

Microbiological data (values in g):

Total plate count	< 100000 cfu/g
Coliforms	< 1000 cfu/ g
E.Coli	< 10 cfu/g
Staphylococcus aureus	< 20 cfu/g
Yeasts	< 1000 cfu/g
Moulds	< 1000 cfu/g
Bacillus cereus	< 100 cfu/g
Salmonella	n.d. in 25 g

Shelf life:

12 months after the packaging date in the closed original packaging

Traceability:

Is ensured by our lot number. We confirm the traceability of the product from raw material receipt until dispatch in accordance with Regulation (EC) No 178/2002.

Special treatments:

We can confirm, that the product is not ionised or treated with ethylene oxide.

GMO:

The product has not been genetically modified and is not subject to identification. The article is in accordance with Regulation (EC) No 1829/2003 and 1830/2003.

Storage conditions:

Store dry, cooled (0-9 °C) and free from extraneous odours, protect from direct sunlight. Use product in an opened package without delay! The product underlies natural colour-variability. They have no effect on the product quality. Short-term temperature fluctuations during the transport do not have any influence on the product quality!

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Allergens (according to Regulation (EC) 1169/2011, appendix II and the existing version)

Cereals containing gluten, namely: wheat (like spelt and khorasan-wheat), rye, barley, oat or their hybridised strains, and products thereof	<input type="checkbox"/>	
Crustaceans and products thereof	<input type="checkbox"/>	
Eggs and products thereof	<input type="checkbox"/>	
Fish and products thereof	<input type="checkbox"/>	
Peanuts and products thereof	<input type="checkbox"/>	
Soybeans and products thereof	<input type="checkbox"/>	
Lupin and products thereof	<input type="checkbox"/>	
Milk and products thereof (including lactose)	<input checked="" type="checkbox"/>	
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i>), brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>) and products thereof	<input type="checkbox"/>	
celery and products thereof	<input type="checkbox"/>	
Mustard and products thereof	<input type="checkbox"/>	
Sesame seeds and products thereof	<input type="checkbox"/>	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂	<input type="checkbox"/>	
Molluscs and products thereof	<input type="checkbox"/>	

Allergens Comment Text:

Please, consider following indications:

The information standing above is exact and true according to our knowledge. From our commercial duty to exercise diligence and for reasons of product responsibility we communicate that, despite all precautions, the products can contain traces of the mentioned allergenic substances, because all allergens, except of peanuts (and products thereof), sulphur dioxide as raw material, molluscs and lupines are processed in our factory. Due to transcriptions, problems of pre-suppliers, product change on machines, dust etc. we cannot exclude a cross- contamination.

Nutritional values:

BIG 7 according to Regulation (EU) No 1169/2011	
energy (kJ)	413
energy (kcal)	98
fat (g)	3,9
of which: saturates (g)	0,6
carbohydrate (g)	13
of which: sugars (g)	7,6
protein (g)	1,9
salt (g)	0,75

Please observe the following instructions:

We answer questions on nutritional physiological statements such as the nutritional value and the nutrition composition with the average data as given in the literature. These values serve purely for information purposes and are subject to the usual variations for natural products and do not represent the provision of a characteristics guarantee.

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Sodium content (mg): 300
Fibre (g/100) 1,1
Packaging: According to customer requirement

Conformity of the packaging:

This product is in accordance with the following regulations in the current version: Regulation (EC) No 1935/2004 (relating to materials and articles intended to come into contact with foodstuffs) and the regulation (EU) No 10/2011 (on plastic materials and articles intended to come into contact with food) including linking directives and the implementation of these directives into national law of the EU Member States Regulation (EC) No 2023/2006 (on good manufacturing practice for materials and articles intended to come into contact with food)

Suitable for foodstuff use:

Internal and external analyses assure a specification in accordance with the Austrian and the European Union directives on suitability for foodstuffs use, but these do not take the place of goods arrivals controlling by the processor. The processor must observe the applicable statutory regulations on a further use or further processing. The product and its component parts comply with the terms of European Food Law and of the ÖLMB. The details as given are applicable until the end of the best by / minimum durability date.

This specification replaces all previous versions. This document was created electronically and is therefore valid without seal and signature.

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 20/10/2021 14:22:03

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