

Product Specification



Product Title	BOSTON BBQ SAUCE 5KG PAIL
Product Code	SHO0001

1.0 Product Description			
Product Name:	Boston BBQ Sauce		
Product Description:	Medium brown barbeque sauce with wood smoked flavour		
Date Issued:	10/06/2021	Revision Number:	1.0
SSE Product Code:	SBBQ/8	Date to be Reviewed:	10/06/2024
Country of Manufacture:	UK	Shelf Life	12 months
Pack size/Quantities per box:	Jerrican		
Storage Conditions:	Store unopened in a cool dry place away from direct sunlight.		

2.0 Composition		
Ingredients Declaration: Glucose syrup, water, tomato purée, molasses, spirit vinegar, modified maize starch E1442, golden sugar, salt, smoke flavour, colour E150a, spice blend, onion powder, garlic powder		
Allergen Declaration: Contains none of the major allergens.		
Component Name (Including E Numbers)	% Composition	Country of Origin
Glucose syrup	35 – 40%	UK
Water	30 – 35%	UK
Tomato Purée	10 – 15%	Portugal
Molasses	5 – 10%	Algeria, UK, Morocco
Spirit vinegar	1 – 5%	UK, France
Modified maize starch E1442	1 – 5%	USA
Golden sugar	1 – 5%	Argentina, El Salvador, Malawi, Australia, Fiji, Mozambique, Barbados, Guadeloupe, Nicaragua, Belize, Guatemala, Panama, Brazil, Guyana, Reunion, Colombia, Honduras, South Africa, Costa Rica, Jamaica, Swaziland, Dominican Republic, Laos, Zambia.
Salt	<2%	UK
Smoke flavour	<1%	USA
Colour E150a	<1%	UK
Spice blend	<1%	China, Comoros Germany, India, Indonesia, Madagascar, Sri-Lanka, Turkey
Onion powder	<1%	China
Garlic powder	<1%	Vietnam

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4.0 Microbiological Data					
	TARGET	REPORT	REJECT	METHODOLOGY	FREQUENCY OF TESTING
Total Viable Count	<10,000	-	>10,000	Petrifilm	Every Batch
Yeasts	<1,000	-	>1,000	Petrifilm	Every Batch
Moulds	<1,000	-	>1,000	Petrifilm	Every Batch

6.0 Nutritional			
Parameter	Per 100g	Per 100ml	Methodology
Energy – Kcals	170	-	Calculated - NutriCalc
Energy – Kjoules	721	-	Calculated – NutriCalc
Protein (g)	0.6	-	Calculated – NutriCalc
Fat total (g)	0.0	-	Calculated – NutriCalc
- saturated	0.0	-	Calculated – NutriCalc
Available Carbohydrate (g)	41.2	-	Calculated – NutriCalc
- sugar	28.2	-	Calculated – NutriCalc
Salt (g) – (added)	1.52	-	Calculated – NutriCalc
Sodium (mg)	608	-	Calculated – NutriCalc

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

The manufacturer considers itself to be a nut -free site.

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.

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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.

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 31/08/2022 16:34:50

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