

MHT Foods Ltd. Product Specification

Product:	Spicy Tomato & Chilli Pasta Sauce
Date:	11/02/2022
Version:	01

Ingredient Declaration
Chopped Tomato (46%) (Tomato, Tomato Juice); Onion, Carrot, Tomato Puree, Water, Sugar, Rapeseed Oil, Red Chilli (2%), Scotch Bonnet Chilli (1%), Garlic Puree, Concentrated Lemon Juice, Salt, White Pepper, Garlic Powder, Chilli Powder, Oregano, Preservative: Potassium Sorbate.

Product Weight
350g

Allergens		
<i>Allergen</i>	<i>Present In Product</i>	<i>Present in Production Facility</i>
Cereals Containing Gluten	✘	✔
Crustacean	✘	✘
Egg	✘	✔
Fish	✘	✔
Peanuts	✘	✘
Soya	✘	✔
Milk	✘	✔
Nuts	✘	✘
Celery	✘	✔
Mustard	✘	✔
Sesame	✘	✘
Sulphur Dioxide / Sulphites	✘	✔
Lupin	✘	✘
Molluscs	✘	✘

Packaging	
Glass Jar	198g
Metal Lid	4g
Paper Label	2g

Shelf Life and Storage	
<i>Shelf Life from Manufacture</i>	24 Month
<i>Storage</i>	Unopened: Store in a cool dry place, out of direct sunlight Opened: Refrigerate after opening and consume within 1 month.

Product Standards	
<i>Appearance</i>	Predominantly red smooth pasta sauce
<i>Flavour</i>	Typical tomato pasta sauce with chilli flavour

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Nutrition Information <i>(Typical Values per 100g)</i>	
Energy (kJ)	386
Energy (kcal)	95.0
Fat (g)	4.8
of which Saturates (g)	0.3
Carbohydrates (g)	11.2
of which sugars (g)	8.9
Protein (g)	1.3
Salt (g)	0.3

Suitability	
Ovo-Lacto Vegetarians	Yes
Vegans	Yes

Microbiological Standards		
	<i>Target (µg/kg)</i>	<i>Maximum (µg/kg)</i>
Aerobic Colony Count	≤10 ²	1x10 ⁴
E. Coli 0157	Not Detected in 25g	Not Detected in 25g
Bacillus Cereus	≤10 ³	1x10 ⁵
Staphylococcus Aureus	≤20	1x10 ⁴
Salmonella	Not Detected in 25g	Not Detected in 25g
Yeast / Moulds	<20	1x10 ²

Specification Approval		
<i>Specification Completed By:</i>	Lee Ogden	QA Technologist
<i>Signed</i>		
<i>Specification Accepted By:</i>	Name:	Title:
<i>Signed</i>		

If the specification is not returned to MHT Foods/Bramble Foods within 5 working days of submission it is deemed to have been accepted.

Bramble Foods/MHT Foods may change the specification at any time without prior notice to the customer, ensuring that the quality of the product remains the same.