



Technical Data Sheet

Unit 15 Waterfield Way, Hinckley, LE10 3ER 25-Jul-2018

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Product number: 690537
Product name: BALTI SAUCE 475g

Product Characteristics

Organoleptic Properties

Code	Parameter	Unit	Lower Limit	Upper Limit
0838	Sensory test		SENSORY	

Chemical-Physical Properties

Code	Parameter	Unit	Lower Limit	Upper Limit
0119	pH-value		0.0	4.2

For information only

Flash point > 100 °C

For information only

*	Total aerobic count			
* 0478	Poured Plate	cfu/g	0	1.0E+04
*	Mould			
* 0674	Spread Plate	cfu/g	0	1000
*	Yeast			
* 0674	Spread Plate	cfu/g	0	1000
*	Bacillus Cereus			
* 0059	Spread Plate	cfu/g	0	100

Shelf life and Storage conditions

In the original, unopened container, dry, 10 to 30°C storage: 6 months

We guarantee that the product shall have the properties specified herein under the heading "product characteristics". There is no guarantee given, however, express or implied, regarding any other property or that the product shall be fit for any particular purpose. This product specification does not relieve the user from its own inquiries and tests. Our liability for the guarantee given herein is governed by our general terms and conditions of sale.

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Ingredient List

Classification	E-no.	EU Allergens contained	Banding in %
Onion			30 - 40 %
Water			30 - 40 %
Rapeseed oil			2 - 10 %
Tomato paste			2 - 10 %
Garlic puree			2 - 10 %
Sugar			2 - 10 %
Ginger puree			< 2 %
Ground cumin			< 2 %
Sea salt			< 2 %
Ground coriander seed			< 2 %
Ground turmeric			< 2 %
Potato Starch			< 2 %
Lemon juice concentrate			< 2 %
Tamarind juice concentrate			< 2 %
Chilli powder			< 2 %
Acid (Lactic acid)	E270		< 2 %
Rubbed parsley			< 2 %

Onion, Water, Rapeseed oil, Tomato paste, Garlic puree, Sugar, Ginger puree, Ground cumin, Sea salt, Ground coriander seed, Ground turmeric, Potato Starch, Lemon juice concentrate, Tamarind juice concentrate, Chilli powder, Acid (Lactic acid), Rubbed parsley

Calculated content of gluten: Not contained

Regulation 828/2014 (EU) defines the following gluten labelling for finished food:

≤ 20 ppm : gluten-free

> 20 ppm - ≤ 100 ppm: very low gluten

The dosage of our product in finished food needs therefore to be taken into account accordingly.

According to Regulation (EU) No 1169/2011 Annex 7, Part C certain ingredients must be designated by the name of their category, followed by their specific name or E number.

For EU allergens please refer to the production site allergen policy.

It is your, our customer's responsibility to ensure that the usage of our product is permitted according to the relevant legislation governing the application for which you intend to use them.

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GMO Information

Status of ingredients	Present
Contains GM protein or DNA	No
From potential GMO source, but PCR negative	No
From conventional source, identity preserved (IP)	Yes

The Curry Sauce Co. Ltd. confirms that to the best of our knowledge and belief, the above mentioned product does not contain GMO or any ingredients produced from GMO as defined in Regulations (EC) No 1829/2003 and 1830/2003.

Ingredients are defined in Article 2 (2) (f) of Regulation (EU) No 1169/2011 on the provision of food information to consumers and include additives, carriers and solvents used in our product.

Therefore foods containing this product will not be subject to GMO labelling.

Information given is based on statements from our suppliers and the "EFFA Guidance Document 14/01 on the interpretation of GMO Legislation in the EU in relation to flavourings".

Vegetarian Information

Vegetarian group	Suitability
For vegans	Suitable
For lacto-vegetarians	Suitable
For ovo-lacto-vegetarians	Suitable

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Allergen Information

EU Allergen Labelling acc. to Regulation (EU) No 1169/2011	Present	Requires labelling
Cereals containing gluten and products thereof:		
Barley	Not contained	
Kamut	Not contained	
Oat	Not contained	
Rye	Not contained	
Spelt	Not contained	
Triticale	Not contained	
Wheat	Not contained	
Crustaceans and products thereof	Not contained	
Eggs and products thereof	Not contained	
Fish and products thereof	Not contained	
Peanuts and products thereof	Not contained	
Soybeans and products thereof	Not contained	
Milk and products thereof (including lactose)	Not contained	
Nuts and products thereof	Not contained	
Celery and products thereof	Not contained	
Mustard and products thereof	Not contained	
Sesame seeds and products thereof	Not contained	
Lupine and products thereof	Not contained	
Molluscs and products thereof	Not contained	
Sulphite at concentrations of at least 10 mg/kg	Not contained*	

* The product contains sulfur dioxide < 10 ppm.

Calculated content of gluten:

Gluten	Not contained	
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Regulation 828/2014 (EU) defines the following gluten labelling for finished food:

≤ 20 ppm : gluten-free

> 20 ppm - ≤ 100 ppm: very low gluten

The dosage of our product in finished food needs therefore to be taken into account accordingly.

We have carefully investigated potential cross-contamination of allergenic materials in the manufacture of our products. We have identified and documented the materials that we use that may be derived from potential allergens.

We follow Good Manufacturing Practices for all food and flavouring production sites. For each of our production lines we have cleaning schedules specifically based on the particular properties of our raw materials. It is a normal part of our procedures to thoroughly clean all production lines before producing a different product to prevent cross-contamination. Our supply chain personnel are trained on the proper handling of allergenic materials.

This is a general disclaimer.

Due to the complexity of our products and production methods we cannot totally exclude potential cross contamination in dry blended products depending on the production plant. For further information on this topic please refer to the Allergen Policy of the respective Curry Sauce Co. production plant.



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Nutritional Information

Nutritional data per 100 g product:

Energy value	586 kJ (141 kcal)
Fat	10,24 g
Saturates	0,814 g
Carbohydrate	11,1 g
Sugars	7,1 g
Fibre	1,5 g
Protein	1,7 g
Salt	1,206 g

According to Food Information Regulation 1169/2011/EU, the fibre content is no longer part of the mandatory nutrition declaration. This value can be supplemented as additional voluntary information at the position indicated in the table.

The nutritional information is given as average values.

This information on nutritional data will not be updated automatically.

Country of Manufacturing

The product is manufactured in Great Britain with ingredients of various origin.

The Curry Sauce Co. Ltd.

This is a computer printout and has therefore not been signed by hand.