



Flava House  
Beta Court, Harper Road  
Sharston,  
M22 4XR

## FINISHED PRODUCT SPECIFICATION

### Product details

Sku code	802152		
Product code	28546	Product name	Meat Lust BBQ Mop Sauce
Weight	200ml (247g)	Version	7
Commodity code	2103909019	Issue date	19/07/2023
Meursing code	7007	Reason for issue	Updated Countries of origin and new spec version.
Country of origin	UK	QUID required	No
Pack weight	200ml (247g)	Average weight	Yes
PAL	NA		

### Ingredients

Ingredient declaration	
Sugar, Water, Spirit Vinegar, Glucose Syrup, Tomato Paste, Modified Starch, Garlic Puree, Dried Onion, Yeast Extract (Yeast Extract, Salt), Barley Malt Extract, Salt, Smoked Water, Smoke Flavouring.	
Allergy advice: For allergens see ingredients highlighted	

Ingredient Name	% in product	Countries of origin
Sugar (Cane or Beet) (SO2 <10ppm)	<36%	Angola, Australia, Barbados, Belize, Benin, Brazil, Burkina Faso, Colombia, Costa Rica, Dominican Republic, Ethiopia, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Ivory Coast, Jamaica, Kenya, Laos, Madagascar, Malawi, Mozambique, Nepal, Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK, Poland, France, Belgium, Netherlands, Thailand, Mauritius, Germany.
Water	<30%	UK
Spirit Vinegar (Ethanol)	<11%	UK, Netherlands, Belgium, Spain
Glucose Syrup Maize or wheat derived, Further to EU reg 1169/2011 Annex II Wheat based glucose syrups are permanently exempted from the indication of wheat origin. SO2 <10ppm. Valid It	<11%	Belgium
Tomato Paste	<5%	Spain, Portugal.
Modified Starch (Modified Waxy Maize)(SO2 <10ppm) Valid It	<4%	Netherlands, France, Germany, Italy

Garlic Puree	<3%	China
Dried Onion (E551)	<2%	India, China
Yeast Extract (Yeast Extract, Salt) SO2 <10ppm	<2%	Brazil
Barley Malt Extarct	<2%	UK
Salt (E535)	<1.5%	UK, China
Smoked Water	<0.5%	USA
Smoke Flavouring (E551) (Maltodextrin (Potato) carrier) (Hickory & Oak) SF-002 Zesti Code 10, Smoking by regenerated smoke is a process of treating food by exposing it to smoke which is regenerated by atomizing smoke flavourings in a smoking chamber under the time and temperature conditions similar to those for hot or cold smoking	<0.5%	UK, Netherlands
Comments	-	

Additives		
Name	E-Number	Function
-	-	-
Comments	-	

Nutritional information

Typical values per 100g

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Energy (kJ)	1078
Energy (kcal)	253
Fat	0
Of which saturates	0
Carbohydrate	60.4
of which sugars	51.1
Fibre	0.2
Protein	1.6
Salt	1.6
Nutritional by Calculation	

**Free from information**

Additives	Processing Aids E535, E551	Nut & Peanut Derivatives excl. Oil	No
Artificial Flavourings	Yes - Smoke Flavouring	Nut & Peanut Oil	No
Natural Flavourings	No	Seed Derivatives excl. Oil	No
Preservatives	No	Seed Oil	No
Artificial Preservatives	No	Palm Oil	No
Natural Colours	No	Pine Nuts / Kernels	No
Artificial Colours	No	Yeast	Yes - Yeast Extract
MSG	No	Kiwi Fruit	No
BHT/BHA	No	Animal Products: Beef & Derivatives	No
Sweeteners	No	Animal Products: Pork	No
Hydrolysed Vegetable Protein	No	Animal Products: Lamb	No
Maize & Maize Derivatives	Modified Starch, Glucose Syrup	Animal products: Poultry	No

Genetically Modified Ingredients	No	Animal products: Other	No
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**Allergens**

Allergen	In product	On line	Handled on site
Gluten	Yes - Barley Malt Extract	Yes	Yes
Barley	Yes - Barley Malt Extract	Yes	Yes
Wheat	Yes - Glucose Syrup - Maize or wheat derived, Further to EU reg 1169/2011 Annex II Wheat based glucose syrups are permanently exempted from the indication of wheat origin	Yes	Yes
Soya & Soya Derivatives	No	Yes	Yes
Tree Nuts	No	No	No
Peanuts	No	No	No
Sesame Seeds	No	No	No
Mustard / Mustard Seeds / Mustard Derivatives	No	Yes	Yes
Celery / Celeriac	No	Yes	Yes
Milk and Milk Derivatives	No	Yes	Yes
Molluscs	No	No	No
Lupin	No	No	No
Sulphur Dioxide/Sulphites (>10ppm)	Sugar, Modified Starch, Glucose Syrup, Yeast Extract <10ppm	Yes	Yes
Egg	No	No	No
Crustaceans	No	No	No
Fish	No	No	No

**Suitable for**

Vegetarians	Yes	Coeliacs	No - Barley Malt Extract
Vegans	Yes	Lactose intolerant	Yes

**Micro**

TVC	<1000cfu/g	Enterococcus	<100cfu/g
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E. Coli	<10cfu/g	Yeasts and Moulds	<1000cfu/g
Salmonella	Absent in 25g	Lactic acid bacteria	<1000cfu/g
Staph Aureus	<20cfu/g	Clostridium perfringens	<100cfu/g

**Process summary**

Raw material intake
Raw material storage
Batching of raw materials
Mixing
Cooking
Packing
Metal detection
Labelling and coding
Palletisation
Dispatch

**Storage****Organoleptic standards**

Ambient shelf life	12 Months	Appearance	A dark brown glossy sauce
Chilled shelf life	Once opened keep refrigerated, use within 28 days	Aroma	Smoky, Savoury, Tomato
Frozen shelf life	NA	Flavour	Sweet and smoky tomato with a savoury back note
Storage conditions	Store in a cool, dark, dry place.		

**Quality checks****Packaging**

Weight check frequency	Per Bottle	Inner packaging description	Foil Seal – Aluminium thickness 48µm, HDPE thickness 50µm, 36mm, 0.2g Bottle – Polypropylene, 23g +/-1g, 146mm x 47mm x 47mm Cap – Medium/Low Density Polyethylene, 5.8g, 42mm x 42mm x 42mm
Weight checks parameters	Fill weights to specification	Inner Barcode	5032457712972
Coding checks frequency	Start of run & every 30 minutes	Outer packaging description	Corrugated Cardboard Skillet, 65.0g, 290mm x 50mm x 185mm

Coding checks parameters	Clear, legible, correct	Outer barcode	05032457619646
Seal checks frequency	Start of run & every 30 minutes	Pallet details	Wooden pallet
Seal checks parameters	Intact & clean	Cases per layer	6 x 200ml x 74
Metal detection checks frequency	Start and end of run plus every hour	layers per pallet	5
Metal detection checks parameter	2mm Fe, 2mm Non Fe, 2.5mm SS	Cases per pallet	370
pH	<4	pH test frequency	Each batch
Directions for use	Use as required. Shake well before use		
Coding format	(day) (month) (year) (batch) (Day) is denoted by the first 2 numbers (Month) is denoted by the second 2 numbers (Year) is denoted by the last number of year (Batch) is denoted by the number of the actual batch on the production day		

**Health and safety data**

Product Digested	This product is designed for human consumption, and is safe when used at recommended levels. In the case of excessive ingestion, give patient water to drink and rest. If discomfort persists, seek medical advice	Fire	Avoid production of dust. Fires should be controlled by water spray, rather than by main jets, to avoid generating explosive dust clouds.
Skin Contact	Normal standard of hygiene and regular washing with water should prevent irritation; avoid prolonged contact with lips and tender parts of the body. Medical attention should be obtained in cases of sensitisation	Storage Precautions	Original sealed containers should be stored in a cool dry place
Eye Contact	Avoid contact with eyes. Irrigate immediately with water and seek medical advice if discomfort persists.	Handling Precautions	All MRC products should be used in a well-ventilated area. Operators should observe normal good house keeping precautions. Goggles, gloves and dust masks may be required when exposed to prolonged handling

Product Inhaled	Dust masks should be worn if the product is found to be irritating. In the case of inhalation remove casualty from exposure, rest and keep warm. In severe cases seek medical attention.	Spillage	Sweep up and dispose of with non-hazardous wastes. Small spillages may be washed to drain with cold water. Consult local authorities when disposing of large quantities.
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Approval on behalf of the Flava People		Customer Approval	
Approved by	C Joynson	Approved by	
Position	Technical Co-ordinator	Position	
Date	19/07/2023	Date	