



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

FINISHED PRODUCT SPECIFICATION

Product details

Sku code	802154		
Product code	28580	Product name	Meat Lust Fiery Buffalo Sauce
Weight	200ml (225g)	Version	7
Commodity code	2103909019	Issue date	30/10/2023
Meursing code	7121	Reason for issue	Updated Countries of origin and new spec version.
Country of origin	UK	QUID required	Yes
Pack weight	200ml (225g)	Average weight	Yes
PAL	NA		

Ingredients

Ingredient declaration	
Water, Spirit Vinegar, Sugar, Cayenne Mash (3.5%) (Cayenne Pepper, Salt, Acid (Acetic Acid)) Garlic Puree, Tomato Paste, Modified Starch, Salt, Butter Powder 72% Fat (Butter (MILK), Skimmed MILK), Skimmed MILK Powder, Dried Onion, Rapeseed Oil, Natural Capsicum Flavouring, Natural Flavourings, Colours (Curcumin, Paprika Extract), Acid (Malic Acid), Thickener (Xanthan Gum).	
Allergy advice: For allergens see ingredients highlighted	

Ingredient Name	% in product	Countries of origin
Water	<53%	UK
Spirit Vinegar (Ethanol)	<16%	UK, Netherlands, Belgium, Spain
Sugar (Cane or Beet) (SO2 <10ppm)	<12%	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.
Cayenne Mash (Cayenne Pepper, Salt, Acid (Acetic Acid))	3.5%	Peru, Colombia, South Korea
Garlic Puree	<3.5%	China
Tomato Paste	<3.5%	Spain, Portugal.

Modified Starch (Modified Waxy Maize)(SO <sub>2</sub> <10ppm) Valid It	<3.5%	Netherlands, France, Germany, Italy
Salt (E535)	<3%	UK, China
Butter Powder 72% Fat (Butter (Milk), Skimmed Milk)	<2%	Germany, UK, France, Italy, Spain, Poland, Romania, Netherlands, Belgium, Greece, Portugal, Czech Republic, Hungary, Sweden, Austria, Bulgaria, Denmark, Finland, Slovakia, Ireland, Lithuania, Slovenia, Latvia, Estonia, Cyprus, Luxembourg, Malta
Skimmed Milk Powder	<2%	UK, Ireland
Dried Onion (E551)	<<2%	India, China
Rapeseed Oil (E900) Valid It	<2.0%	UK, Netherlands, France, Germany, Hungary, Bulgaria, Romania, Slovakia, Serbia, Poland, Czech Republic, Belgium, Latvia, Lithuania, Austria, Australia, Denmark and Uruguay
Natural Capsicum Flavouring (E472e) (Rapeseed & Sunflower Oil) Complies To Regulation (EC) No. 1334/2008	<1.0%	USA, Canada
Natural Flavourings (E414, Maltodextrin (Potato)) (E1520) Complies To Regulation (EC) No. 1334/2008	<0.5%	Germany, Spain, China, Malaysia, USA, UK Poland, Belgium, France, India
Colours (Curcumin (E1520), Paprika Extract (Sunflower Oil))	<0.5%	Curcumin – UK, India, Germany, Spain. Paprika Extract - Belgium, France, UK, China, India, Hungary

Acid (Malic Acid)		<0.5%	South Korea
Thickener (Xanthan Gum) (Maize) IP Certificate		<0.5%	China
Comments	-		

Additives

Name	E-Number	Function
Curcumin	E100	Colour
Comments	-	

Nutritional information

Typical values per 100g

Energy (kJ)	407
Energy (kcal)	112
Fat	2.4
Of which saturates	0.9
Carbohydrate	19.5
of which sugars	14.8
Fibre	0.3
Protein	1.2
Salt	2.9
Nutritional by	Calculation

Free from information

Additives	Yes- E100, E160c, E415, E296, E260 Processing Aids E414, E900, E535, E472e, E1520, E551	Nut & Peanut Derivatives excl. Oil	No
Artificial Flavourings	No	Nut & Peanut Oil	No
Natural Flavourings	Yes - Natural Capsicum Flavouring, Natural Flavourings	Seed Derivatives excl. Oil	No
Preservatives	No	Seed Oil	Yes - Rapeseed Oil. Rapeseed Oil in Natural Capsicum Flavouring. Sunflower Oil in Paprika Extract
Artificial Preservatives	No	Palm Oil	No
Natural Colours	Yes - Curcumin, Paprika Extract	Pine Nuts / Kernels	No
Artificial Colours	No	Yeast	No
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	Yes - Modified Starch, Xanthan Gum	Animal products: Poultry	No
Genetically Modified Ingredients	No	Animal products: Other	Yes - Skimmed Milk Powder, Butter Powder 72% Fat

**Allergens**

Allergen	In product	On line	Handled on site
Gluten	No	Yes	Yes
Barley	No	Yes	Yes
Wheat	No	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	Yes - Skimmed Milk Powder, Butter Powder 72% Fat	Yes	Yes
Molluscs	No	No	No
Lupin	No	No	No
Sulphur Dioxide/Sulphites (>10ppm)	Yes - Sugar, Modified Starch, <10ppm	Yes	Yes
Egg	No	No	No
Crustaceans	No	No	No
Fish	No	No	No

**Suitable for**

Vegetarians	Yes	Coeliacs	Yes
Vegans	No - Skimmed Milk Powder, Butter Powder 72% Fat	Lactose intolerant	No - Skimmed Milk Powder, Butter Powder 72% Fat

**Micro**

TVC	<1000cfu/g	Enterococcus	<100cfu/g
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	Orange sauce flecked with cracked red chilli
Chilled shelf life	Once opened keep refrigerated, use within 28 days	Aroma	Tangy buttery notes
Frozen shelf life	NA	Flavour	Buttery & spicy chilli heat with tangy 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	5032457712859
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	05032457619523
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		
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.

The contents of this specification are the sole property of The Flava People, prior written confirmation must be obtained from before any information contained within the specification is supplied to a 3rd party. If a signed copy of the specification is not returned within 6 weeks of the date of the specification, The Flava People will assume implicit acceptance of the specification and its contents.

**Approval on behalf of the Flava People****Customer Approval**

Approved by	Ann Croucher	Approved by	
Position	Food Technologist	Position	
Date	30/10/2023	Date	