



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

FINISHED PRODUCT SPECIFICATION

Product details

|                   |              |                  |   |
|-------------------|--------------|------------------|---|
| Sku code          | 802155       |                  |   |
| Product code      | 28989        | Product name     | Meat Lust Ghost Chilli Sauce                      |
| Weight            | 200ml (222g) | Version          | 7   |
| Commodity code    | 2103909019   | Issue date       | 30/10/2023  |
| Meursing code     | 7001         | Reason for issue | Updated Countries of origin and new spec version. |
| Country of origin | UK           | QUID required    | Yes   |
| Pack weight       | 200ml (222g) | Average weight   | Yes   |
| PAL               | NA           |                  |   |

Ingredients

| Ingredient declaration  |  |
|---|--|
| Water, Spirit Vinegar, Sugar, Tomato Paste, Garlic Puree, Spices (Paprika, Cracked Red Chilli, Cayenne, Coriander, Cumin), Modified Starch, Naga Jolokia Mash with Salt (2%), Salt, Dried Onion, Lime Juice Concentrate, Natural Garlic Flavouring, Colour; (Paprika Extract) |  |
| Allergy advice: For allergens see ingredients highlighted   |  |

| Ingredient Name                   | % in product | Countries of origin   |
|-----------------------------------|--------------|---|
| Water                             | <53%         | UK  |
| Spirit Vinegar (Ethanol)          | <13%         | UK, Netherlands, Belgium, Spain   |
| Sugar (Cane or Beet) (SO2 <10ppm) | <11%         | 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. |
| Tomato Paste                      | <8%          | Spain, Portugal.  |
| Garlic Puree                      | <6%          | China   |

|  |       |  |
|--|-------|--|
| Spices (Paprika, Cracked Red Chilli, Cayenne, Coriander, Cumin)<br><br>Valid It  | <4%   | Paprika – Peru, Spain, China,<br>Cracked Red Chilli – India, Malawi, Uganda, Kenya, China,<br>Chilli Powder – Spain , Peru, China, India, Malawi, Uganda, Kenya.<br>Cumin – India,<br>Coriander – India, Russia, Morocco |
| Modified Starch (Modified Waxy Maize)(SO2 <10ppm)<br>Valid It  | <3%   | Netherlands, France, Germany, Italy  |
| Naga Jolokia Mash with Salt (E535)   | 2.0%  | Ecuador, Columbia  |
| Salt (E535)  | <3%   | UK, China  |
| Dried Onion (E551)   | <2%   | India, China   |
| Lime Juice Concentrate   | <1%   | Germany, Mexico, Brazil, USA, India, Peru, Ghana   |
| Natural Garlic Flavouring (E414, E1518) (Potato) (Rapeseed Oil - SO2 <10ppm)<br>Cert ID Certificate<br>Complies To Regulation (EC) No. 1334/2008 | <0.5% | France, Sudan, UK , China, Netherlands, Indonesia.   |
| Colour (Paprika Extract)   | <0.5% | UK, India, China   |
| Comments   | -     |  |

**Additives**

| Name            | E-Number | Function |
|-----------------|----------|----------|
| Paprika Extract | E160c    | Colour   |

|          |   |
|----------|---|
| Comments | - |
|----------|---|

**Nutritional information**

Typical values per 100g

|                    |             |
|--------------------|-------------|
| Energy (kJ)        | 389         |
| Energy (kcal)      | 92          |
| Fat                | 0.6         |
| Of which saturates | 0.3         |
| Carbohydrate       | 18.2        |
| of which sugars    | 12.8        |
| Fibre              | 1.7         |
| Protein            | 1.3         |
| Salt               | 2.6         |
| Nutritional by     | Calculation |

**Free from information**

|                          |   |                                     |  |
|--------------------------|---|-------------------------------------|--|
| Additives                | E160c, Processing Aids E535, E414, E551, E1518. | Nut & Peanut Derivatives excl. Oil  | No   |
| Artificial Flavourings   | No  | Nut & Peanut Oil                    | No   |
| Natural Flavourings      | Yes<br>Natural Garlic Flavouring                | Seed Derivatives excl. Oil          | No   |
| Preservatives            | No  | Seed Oil                            | Yes - Rapeseed Oil in Paprika Extract, Rapeseed Oil in Natural Garlic Flavouring |
| Artificial Preservatives | No  | Palm Oil                            | No   |
| Natural Colours          | Yes - 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 | Animal products: Poultry | No |
| Genetically Modified Ingredients | No                    | Animal products: Other   | No |

**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                     | No   | Yes     | Yes             |
| Molluscs                                      | No   | No      | No              |
| Lupin   | No   | No      | No              |
| Sulphur Dioxide/Sulphites (>10ppm)            | Yes - Sugar, Modified Starch, Natural Garlic Flavouring <10ppm | Yes     | Yes             |
| Egg   | No   | No      | No              |
| Crustaceans                                   | No   | No      | No              |
| Fish  | No   | No      | No              |

**Suitable for**

|             |     |                    |     |
|-------------|-----|--------------------|-----|
| Vegetarians | Yes | Coeliacs           | Yes |
| Vegans      | Yes | Lactose intolerant | Yes |

|              |               |                         |            |
|--------------|---------------|-------------------------|------------|
| 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             | Brownish red sauce flecked with cracked chilli        |
| Chilled shelf life | Once opened keep refrigerated, use within 28 days | Aroma                  | Naga Chilli Notes and savoury spices                  |
| Frozen shelf life  | NA  | Flavour                | Very spicy chilli heat with tomato and savoury spices |
| 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<br>Bottle – Polypropylene, 23g +/-1g, 146mm x 47mm x 47mm<br>Cap – Medium/Low Density Polyethylene, 5.8g, 42mm x 42mm x 42mm |
| Weight checks parameters | Fill weights to specification | Inner Barcode               | 5032457712798  |

|                                  |   |                             |   |
|----------------------------------|---|-----------------------------|---|
| 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               | 05032457619462  |
| 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)<br>(Day) is denoted by the first 2 numbers<br>(Month) is denoted by the second 2 numbers<br>(Year) is denoted by the last number of year<br>(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 | A. Croucher       | Approved by |  |
| Position    | Food Technologist | Position    |  |
| Date        | 30/10/2023        | Date        |  |