



## Product Specification.

### Section One:

<b>Product Name:</b>	Yeung's Chinese Black Pepper Sauce Mix		
<b>Legal Product Description:</b>	A concentrated pepper sauce mix which is powdery in its dried form. It has a peppery/ aniseed aroma. The product contains no water, but has a high concentration of salt, spices and sugar making this is a very low risk product.		
<b>Ingredients (for allergens, including cereals containing gluten, see ingredients in bold):</b>	<b>Wheat</b> Flour (with Calcium, Iron, Niacin and Thiamine), Palm Oil, Potato starch, Cracked Black pepper, Salt, Sugar, Flavour enhancer E621, Colour: caramel E150c, Extract of onion, bay leaves, star aniseed and garlic.		
Case x Pack Size:	6 x 12 x 70g	Yeung's Chinese Food Product Code:	A-BP

### Section two:

<b>Manufacturing site name &amp; address:</b>	Yeung's Chinese Food Ltd. Block 12, Dundyvan Industrial Estate, Coatbridge ML5 4AQ
<b>Accreditation:</b>	SALSA
<b>Contact Details:</b>	
<b>Name:</b>	Charles Hughes
<b>Job Title:</b>	Technical Manager
<b>Email:</b>	<a href="mailto:yeungschinesefoods@yahoo.co.uk">yeungschinesefoods@yahoo.co.uk</a>
<b>Phone:</b>	01236 432 654

### Section Three:

<b>Packaging:</b>			
<b>Outer Case Dimensions LWH: (If applicable)</b>	350x325x185mm	<b>No Cases / layer x layers / pallet:</b>	8 per layer, 5 high
<b>Outer Transport Case Weight (empty) 6 x 12 x 70g &amp; Material:</b>	294g Corrugated cardboard	<b>Total Pallet Height, based on a pallet being 175mm high, in Metres:</b>	1.2m
<b>Inner Pack Dimensions LWH:</b>	160x105mm inner pack 155x110x170mm POS box	<b>Inner Pack Weight &amp; Material (paper, carton, PP, LDPE, PET, etc.):</b>	2.5g OPP sachet film 47.9g display card carton
<b>Net Weight (excl packaging) per transport case:</b>	5.04kg	<b>Gross Weight (including packaging) per case:</b>	917.9g
<b>Country (countries) of Origin:</b>	Various	<b>Country of Manufacture:</b>	UK
<b>Batch Format:</b>	Julian coding	<b>Production Shelf Life:</b>	24 months from production
<b>Outer Barcode POS:</b>	5022414128618	<b>Inner Barcode:</b>	5022414881681
<b>Case barcode 6 x 12 x 220g:</b>	5022414632887		
<b>Storage conditions:</b>	Ambient Conditions. Store in a cool, dry place in unopened packages, once opened reseal and keep in the refrigerator.		

### Section Four:

<b>ALLERGEN INFORMATION:</b>			
<b>Allergen:</b>	<b>Present in Product Y/N:</b>	<b>Present in Factory Y/N:</b>	<b>Procedures in place to eliminate cross contamination Y/N (provide evidence):</b>
Cereals Containing Gluten (wheat, rye, barley, oats, spelt, kamut):	Y/N	Y/N	Used in product
Crustacean and Crustacean Derivatives:	Y/N	Y/N	
Mustard & Mustard Derivatives:	Y/N	Y/N	May contain
Peanuts:	Y/N	Y/N	
Nuts (including all derivatives & oils):	Y/N	Y/N	
Sesame & Sesame Derivatives:	Y/N	Y/N	
Lupin & Lupin Derivatives:	Y/N	Y/N	
Milk/Dairy Products:	Y/N	Y/N	
Egg & Egg Products:	Y/N	Y/N	
Fish & Fish Derivatives:	Y/N	Y/N	

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Soya & Soya Derivatives:	Y/N	Y/N	
Celery & Celery Derivatives:	Y/N	Y/N	
Sulphites >10ppm:	Y/N	Y/N	
Molluscs:	Y/N	Y/N	
<i>If there is a risk of cross contamination from an ingredient not declared within the ingredients list, please indicate:</i>			Mustard
Is the product produced in a nut free area?	Yes	Is the product suitable for Coeliacs?	No
Is the product suitable for vegetarians?	Yes	Is the product suitable for Vegans?	Yes
Is the product certified for a Kosher diet?	Not certified	Is the product certified for a Halal diet?	Not certified
<i>Does the product contain any GM protein or DNA? (If yes please identify)</i>			No

### Section Five:

#### *Organoleptic information as sold:*

Appearance:	Powdery, may not be free flowing.
Aroma:	Peppery with aniseed tones
Colour:	Brown
Texture:	Brown powder occasional clumps which break easily with finger/thumb pressure
<i>Organoleptic information as consumed:</i>	
Appearance:	Typical pouring/coating sauce
Flavour / Aroma:	Pepper with aniseed.
Colour:	Brown glossy with pepper fragments evident
Texture:	Pouring sauce with peppercorn fragments
Preparation Instructions:	Mix full contents with 1 pint (570ml) of cold water, whisk thoroughly then place pan on hob on high heat, whisk continuously and bring to the boil until sauce has thickened. Ready to serve immediately. Cooking instructions are a guideline only. Increase or decrease levels of mix based on preference.

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### Section Six:

Acceptable Product Image



As sold



As Consumed.



Recipe suggestion

Product Label and Pack



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### **Section Seven:**

#### *Microbiological Data*

	<i>Unit</i>	<i>Target</i>	<i>Max / Reject</i>
<i>T. V. C</i>	Cfu/g	<100,000	500,000
<i>Enterobacteriaceae</i>	Cfu/g	<10	100
<i>B. cereus</i>	Cfu/g	<10	100
<i>Coagulase + staphylococci</i>	Cfu/g	<10	100
<i>E. Coli</i>	Cfu/10g	Absent	10
<i>Salmonella</i>	Not detected in 25g	Absent	Detected
<i>Yeast</i>	Cfu/g	<10	>500
<i>Mould</i>	Cfu/g	<10	>500

### **Section Eight:**

Nutritional Information (Typical Values)	Per 100g	Source of data
Energy kJ / kcal <b>M</b>	172/41	Calculated
Fat <b>M</b>	2.0g	Calculated
Of which saturates <b>M</b>	0.9g	Calculated
Carbohydrate <b>M</b>	4.7g	Calculated
Of which sugars <b>M</b>	0.3g	Calculated
Fibre	0.6g	Calculated
Protein <b>M</b>	0.8g	Calculated
Salt <b>M</b>	1.1g	Calculated

*Where M = Mandatory declaration*

### **Section Nine:**

<i>On behalf of Yeung's Chinese Food</i>	<i>Customer</i>		
Name:	Sue Rigby	Name:	
Date:	18 <sup>th</sup> May 2022	Job title:	
Reviewed:	18.03.2024	Date:	
Sign:		Sign:	

*Any specification supplied by or on behalf of Yeung's Chinese Food shall be considered accepted unless we are notified in writing to the contrary within 7 days. Product supplied shall conform to this specification*

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