

Approved by	Version No.	Date:	Reference No.
Michael Njini	4	13.3.2023	3.6.2.22

Product Specification Sheet

Product will conform to the requirements of the food legislation currently in force.	
Product:	Xacutti Goan Curry Blend
SSC Product Code:	WB4
Weight:	40g
Unit Barcode	5026163000140
Ingredients	Brown Sugar
	Onion Salt
	Desiccated Coconut
	Cumin
	Lime Juice Powder
	Yeast Extract
	Rice Flour
	Garam masala
	Roasted Onion Flakes
	Garlic
	Roasted Onion Powder
	Coriander
	Black Pepper
	Cinnamon
	Nutmeg
	Red Chilli Flakes
	Natural Colour (paprika Extract)
	NO ARTIFICIAL COLOURS, FLAVOURS OR PRESERVATIVES
Origin:	Produce of several countries
Allergy Advice	For allergens, including cereals containing gluten, see ingredients in bold , This product does not contain nuts but is made in a factory that handles nut products.
	Suitable for vegetarians if used with vegetables.
Unit size L x W x H in mm:	35 x 100 x 140
Tray size L x W x H in mm:	368 x 105 x 145
Packed into	Packed into trays of 10
Outers of	Outers of 9 trays
Storage:	Store in a cool dry place
Shelf Life:	18 months
Routine	Continuous visual inspection to ensure even distribution of ingredients
Nutrition: Typical values per 100g	
Energy	Kcal 342 Kjoules 1430
Protein	9.3g
Carbohydrate	37.8g
Of which sugars	17g
Fat	13g
Of which saturates	10.4g
fibre	18.5g
salt	18g
Servings	4 people

Allergy Advice

Product:	Xacutti Goan Curry So Simple Range
SSC Product Code:	WB4
Allergy Advice	For allergens, including cereals containing gluten, see ingredients in bold . This product is not suitable for consumers with an allergy to nuts due to our manufacturing methods.
	Suitable for vegetarians if used with vegetables.

Legally Declarable Allergens		
Allergen	Present	Not Present
Cereals		N
Lupin Flour		N
Crustaceans		N
Molluscs		N
Eggs		N
Fish		N
Peanut		N
Soya		N
Milk		N
Nuts		N
Celery & Celeric		N
Mustard & Derivatives		N
Sesame		N
Sulphur Dioxide & Sulphites		N

Shropshire Spice and approved suppliers to the business segregate the known allergens during processing and during storage to reduce the likelihood of cross contamination.