

## PRODUCT SPECIFICATION

**Address:**

Unit 6, Halcyon Court, St Margarets Way, 8755581  
Huntingdon, Cambridgeshire, PE29 6DG

**Company Registration Number:****EORI No**

GB1740254270

### Janda Soy, Chilli & Garlic Sauce

Description / Organoleptic Information	
Aroma	Garlic, ginger and soy aroma
Colour	Dark brown
Flavour	Sweet and sour ginger, chilli, soy and garlic flavour
Texture	Smooth

Ingredients Details:	
Ingredients as they should be listed on pack, including all compound ingredients. Allergens in <b>bold</b> .	Cider vinegar, Brown sugar, Tomato paste, Garlic (Garlic, acidifier: Citric acid), Soy sauce (Water, Soy beans, Salt, Sugar, Wheat flour) ( <b>Soya, Wheat</b> ), Ginger (Ginger, acidifier: Citric acid), Chilli puree (6%) (cayenne peppers, Salt, acidifier: Acetic acid), Rapeseed oil, Cornflour, Bayleaf, Black pepper.

Ingredient Declaration Including Quantitative Ingredient Declaration Percentages (QUID)		
Ranked in QUID Order (large to small):	QUID %	Country of Origin
Cider vinegar		Spain
Dark brown sugar		UK
Tomato paste		Spain
Garlic puree		China & UK
Dark soy sauce		Japan
Ginger Puree		China & UK
Cayenned Chilli Puree	600%	Peru
Rapeseed oil		Europe
Cornflour		UK
Bay leaf		UK
Black pepper		Vietnam

Additives Details	Included here, all additives present in product including processing aids.	
E Number & Name	Function	Source

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Citric acid	Acidifer	Garlic & Ginger puree
Acetic Acid	Acidifer	Cayenne Chilli Puree
Acetic Bacteria	Fermenting Agent (processing aid)	Cider Vinegar
Bentonite	Firming Agent (processing aid)	Cider Vinegar

<b>Nutritional Information</b>	<b>per 100g</b>	<b>per 30g serving</b>
ENERGY kcal	207	621
ENERGY kJ	764	2292
FAT G	27	081
of which saturates (g)	02	006
of which mono unsaturates (g)	15	045
of which poly unsaturates (g)	08	024
CARBOHYDRATES G	378	1134
of which sugars (g)	321	963
DIETARY FIBRE G	14	042
PROTEIN G	19	057
SALT G	260	078

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<u>DIETARY INTOLERANCE / ALLERGEN DATA / GM DECLARATION</u>		
	Product Free From? Y/N / State Source	Used in Factory Y/N
Cereals & products thereof containing Gluten (wheat, rye, barley, oats, spelt, kumat or their hybridised strains)	N - Wheat in Soy Sauce	Y
Egg & Egg products thereof	y	Y
Milk & Milk Products thereof	y	Y
Soya & Soya Products thereof (Soyabeans)	N - Soy sauce	Y
Crustaceans (Shellfish) and products thereof	y	Y
Fish and products thereof	y	Y
Celery & products thereof	y	Y
Mustard & products thereof	y	Y (limited use)
Peanuts & products thereof	y	Y
Nuts & products thereof	y	Y
Sesame Seeds & products thereof	y	Y
Sulphur Dioxides & Sulphites	Y	Y
(at levels above 10ppm, expressed as SO <sub>2</sub> )	y	N
Meat & Meat Products (UK or Non UK)	y	N
Genetically Modified Materials	y	N
Irradiated Material	y	N

### Microbiological Standards

Lab testing conducted by a CLAS accredited lab.

Testing is conducted on new products and then at least annually. More frequent

Test	Method	Level Found	Units	Symbol
Water Activity	CSOP Nut015 @25C	0941		U
Bacillus cereus	CSOP Micro06 @30C 24hr	<20	cfu/g	U
Total Mould Count	CSOP Micro13 @ 25C 5 day	<20	cfu/g	ISAU
Total Yeast Count	CSOP Micro13 @ 25C 5 day	<20	cfu/g	ISAU
Aerobic Colony Count	CSOP Micro01 @30C 48hr	<10	cfu/g	ISAU

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Presumptive Clostridium perfringens	CSOP Micro07 @37C 24hr	<10	cfu/g	ISAU
Beta Glucuronidase Positive Escherichia coli	CSOP Micro04 @44C 24hr	<10	cfu/g	U
Listeria spp	CSOP Micro20 @30C 48hr (in 25g)	N.D.	in 25g	UIT
Salmonella spp	CSOP Micro21 @37/42C 48hr (in 25g)	N.D.	in 25g	UIT
Coagulase Positive Staphylococcus aureus	CSOP Micro05 @37C 48hr	<20	cfu/g	U
pH	CSOP Nut009	36		U

<u>Dietary Declaration</u>	
<u>SUITABLE FOR ?</u>	<u>Yes/ No</u>
Coeliacs	No
Vegetarians	Yes
Vegans	Yes
Lactose Intolerant	Yes
Nut & Sesame Allergy Sufferers	Yes - Not Certified
Kosher Diet	NO
Halal Diet	NO
Organic	NO

**Note: If you are listing this on a special diet**

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### Shelf Life Details:

Shelf life starts from date of manufacturing

Total shelf life (days/months)	24 Months
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Recommended shelf life once opened	28 Days refrigerated
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Durability date type	Best Before
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Durability date format	DD/MM/YY
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### Storage Information

Delivery and storage	Ambient (+5 degrees), cool dry place, out of direct sunlight.
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Storage instructions	Refrigerate once opened and use within 28 days.
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### Foreign Body Detection

Metal Detector	No
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Magnetic Detection	No
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Visual Spotters/ Jar Inversion	No
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### Packaging and Palletisation

All products are packed in food grade

packaging in line with UK/EU legislation ref

~~materials and articles in contact with food~~

Products are packed to a minimum weight.

Products are packed in a normal atmosphere.

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### Raw Materials Statement

All our suppliers are approved.

All raw materials are only accepted by We Love Manfood Ltd with an accompanying Certificate of Conformance.

All raw materials are not accepted if the tamper proofing, boxes or packaging are damaged.

All raw materials are checked for Batch Codes and Use by Dates.

The Certificate of Conformance and Specifications are available upon request.

### Specification Statement:

Every effort has been made to ensure the accuracy of this specification, please check the above recipe carefully and contact us if you have any information.

### Specification Control:

Completed by:	Andre Dang
Position:	Manager
Email address:	<a href="mailto:andre@welovemanfood.com">andre@welovemanfood.com</a>
Contact number:	01480 708066
Version number:	Version 1
Date:	25.03.2019