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| Document Number | Document Version | Issue date | Issue by | Approved by |
| PS-150MIHOT | 1 | 30/05/24 | K Goswami | C Garcia |

| Finished Product Specification | | eaten ALIVE |
|--------------------------------|--|---|
| Product Name | Mango Inefrno Hot Sauce |  |
| Product Code | MIHOT | |
| Product Description | Bursting with fruity fire, this tropical zinger is packed with ripe mango, fermented chillies and a zippy hit of lime juice. | |
| SKU code / Barcode | 150MIHOT | |
| Weight | 150ml | |
| Ready to Eat | <input checked="" type="checkbox"/> | |
| Unit Barcode | 5060719550734 | |
| Case Barcode | N/A | |
| Commodity Code | N/A | |

| 1. Supplier Information | |
|----------------------------------|---|
| Company Name | Eaten Alive Ltd |
| Company Address | Unit 18 and Unit B Londonstone Business Estate Broughton Street London SW8 3QR |
| Telephone Number | 02076226100 |
| Contact Email | pat@eatenalive.co.uk |
| Technical Email | technical@eatenalive.co.uk |
| Emergency / Out of Hours Contact | Pat Bingley (07976926184) |
| Accreditation | SALSA certified |

| 2. Organoleptic/ Physical Properties | | |
|--------------------------------------|---|---|
| Characteristics | Acceptable | Rejectable |
| Appearance |  |  |
| | Vibrant Yellow-orange shiny colour, medium viscosity. Homogenous texture. | Brown or very pale Yellow colour. No homogeneous texture. |
| Texture | Medium viscosity, smooth homogenous texture. | Visible chilli seeds or granules. No homogeneous texture. |

| | | |
|---------|---|---|
| Colour |  |  |
| | Vibrant yellow-orange shiny colour | Brown or very pale yellow colour |
| Flavour | Spicy fermented tropical fruity flavour | Lack of spiciness or not spicy at all. Alcoholic flavour |

| 3. Ingredients Composition (%) | | | | |
|--------------------------------|-------|----------------------------------|-----------------------------------|-----------------------|
| Component Name | % | Component supplier | Country of origin | Country of processing |
| Mango Puree | 40.45 | Albion | France | UK |
| Rice Vinegar | 26.29 | Tazaki Foods | Japan | UK |
| Raw Cider Vinegar | 8.09 | Aspall Cider Ltd | UK | UK |
| Passionfruit puree | 4.05 | Albionn | France | UK |
| Lime Juice | 4.85 | Prep It Fresh | UK | UK |
| Chilli Dr Habanero Puree | 3.44 | The Chilli Doctor | Ecuador | UK |
| Sugar | 8.09 | British Sugar / Ritter Courivaud | Mauritius, Malawi, UK | UK |
| Salt | 4.45 | Peacock Salt Ltd | Belgium | UK |
| Fine Chilli Powder | 0.12 | Korea Food | China | UK |
| Ground Allspice | 0.08 | Seasoned Pionners | Jamaica/Mexico/Guatemala/Honduras | UK |
| Ground Cardomon | 0.08 | Seasoned Pionners | Guatemala, Central America | UK |

| 4. Shelf life and Storage Condition | |
|-------------------------------------|--|
| Max Total life from Packing | 52 Weeks |
| Once Open Shelf life | Once opened consume within 8 weeks by the use-by date shown. |
| Storage Condition | Store in a cool, dry place out of direct light. Once open, keep refrigerated below 5°C |

| 5. Microbiological Limits | | |
|---|-------------------|--------------------|
| Source: ALS Laboratory Accredited Lab - UKAS Accredited 1282. | | Method: Analytical |
| Micro Test | Rejection | Method Number |
| TVC | $\geq 10^4$ cfu/g | ESGMM300 |
| <i>Enterobacteriaceae</i> | $\geq 10^4$ cfu/g | ESGMM303 |
| <i>E Coli</i> | ≥ 10 cfu/g | ESGMM304 |
| <i>Staphylococcus</i> | $\geq 10^3$ cfu/g | ESGMM307 |
| Yeast | $\geq 10^6$ cfu/g | ESGMM308 |
| Mould | $\geq 10^3$ cfu/g | ESGMM308 |
| <i>Listeria Monocytogenes</i> | Present in 25g | ESGM-M523 |
| <i>Salmonella</i> | Present in 10g | ESGM-M515 |

| 6. Food Safety Control (CCP) |
|------------------------------|
|------------------------------|

Mango Inferno Fermented Hot Sauce goes under a positive release check. In Eaten Alive Ltd. the Critical Control Point (CCP) is the pH, where the pH level must be less or equal to 4.2. This rigorous control measure guarantees the food safety of the product before it is packed and distributed to consumers.

| 7. Allergen Information | | | |
|---------------------------------------|-----------------------------|--------------------------|---|
| Allergen | Allergen Present In Product | Allergen Handled on Site | Allergen Control |
| Peanuts | NO | NO | n/a |
| Nuts | NO | NO | n/a |
| Fish | NO | NO | n/a |
| Crustaceans | NO | NO | n/a |
| Molluscs | NO | NO | n/a |
| Eggs | NO | NO | n/a |
| Sesame | NO | NO | n/a |
| Milk | NO | NO | n/a |
| Soya | NO | YES | Time and Space Allergen Segregation. Cleaning in between manufacturing of different products. |
| Celery | NO | YES | Time and Space Allergen Segregation. Cleaning in between manufacturing of different products. |
| Mustard | NO | YES | Time and Space Allergen Segregation. Cleaning in between manufacturing of different products. |
| Lupins | NO | NO | n/a |
| Cereal (Gluten) | NO | NO | n/a |
| Sulphur dioxide & Sulphites (>10 ppm) | NO | NO | n/a |


| 8. Nutritional Information | | |
|--|----------|--------------------|
| Source : ALS Laboratory Accredited Lab - UKAS accredited 1282. | | Method: Analytical |
| Nutritional Values | For 100g | Method Number |
| Energy (Kcal) | 73 | AM/C/901 |
| Energy (KJ) | 306 | AM/C/901 |
| Protein (g) | 0.8 | AM/C/224 |
| Total Fat (g) | 0.2 | AM/C/1015 |
| Of which Saturates | 0.1 | AM/C/107 |
| Carbohydrates (g) | 15.6 | AM/C/901 |
| Of which sugars (g) | 13.3 | AM/C/1014 |
| Fiber (g) | <0.5 | AM/C/309 |
| Salt (g) | 6.7 | AM/C/1002 |

| 9. Dietary needs and additives | | | |
|--------------------------------|----------|--------------------------------|---------|
| Dietary needs | Suitable | Additives | Present |
| Vegetarian | YES | Preservatives | NO |
| Ovo-Lacto Vegetarian | YES | Artificial Sweeteners | NO |
| Pescetarian | YES | Artificial Colour | NO |
| Vegan | YES | Natural Colour | NO |
| Kosher Certified | NO | Natural Declaration | YES |
| Halal Certified | NO | Genetically Modified Compounds | NO |

| 10. Packaging Information | |
|---------------------------|--------|
| Pack Type | Retail |

| | |
|---------------------------------|---------------------------------|
| Pack Size | 150 ml |
| Packaging Material | Glass Bottle with screw cap |
| Weight of Packaging Material | 187g +/- 5% (150 ml) |
| Dimension of Packaging Material | 150 ml (H:181.9 mm x D 48.3 mm) |
| Seal type (tamper evident) | Yes |
| Recyclable | Yes |
| Biodegradable | No |
| Compostable | No |

| 11. Pallet Specifications | | | |
|------------------------------------|-------------|-----------------------------|-----------------------|
| Case Size (Units) | 12 | Case dimensions | 210mm x 155mm x 195mm |
| Number of cases per layer (pallet) | 16 | Case weight (gross) | 350g |
| Pallet Measurements | 1000x1200mm | Number of layers per pallet | 8 |
| | | Type of Pallet/ Material | UK Pallet/ Wood |

| 12. Labelling Information | | |
|---------------------------|----------------------|---|
| Description | | Label Picture |
| Glue details (Food Safe?) | Yes |  |
| Ink details (Food Safe?) | Yes | |
| Batch Code Explanation | Numerical Sequential | |

| 13. Signatures | | |
|---------------------------|---|----------|
| Details | Supplier | Customer |
| Company | Eaten Alive Ltd | |
| Name of authorised person | Pat Bingley | |
| Position | Managing Director | |
| Signature |  | |
| Date | 30/05/24 | |