

LEON GROCERY PRODUCT SPECIFICATION			
PRODUCT TITLE	Hot Honey Sriracha	SUPPLIER	English Provender Company
WEIGHT	155ml	SHELF LIFE	12 months
LEON SKU	3039	BARCODE EAN	5060699971307
OUTERCASE TUC	15060699971304	MEASURING CODE	7001
COUNTRY OF ORIGIN	Made in the UK with ingredients from more than 1 country	SPEC. VERSION	1
Supplier code: 13309898-259			
SUPPLIER DETAILS		MANUFACTURING DETAILS (IF DIFFERENT)	
Company Name	English Provender Company	Company Name	N/A
Address	Buckner Croke Way, Greenham Business Park, Thatcham, Berkshire, RG19 6HA	Address	N/A
Telephone Number	01635 528800	Telephone Number	N/A
CONTACT	NAME	Lilly Rose Theethayi	
	ROLE	Specification Technologist	
	TEL:	N/A	
	EMAIL:	lilly.theethayi@englishprovender.com	

PRODUCT INGREDIENT DECLARATION (as written on pack)
Water, Sugar, Blossom Honey (10%), Red Chilli Purée (10%), Garlic Purée, Onion Purée, Red Pepper, White Wine Vinegar, Tomato Paste, Rapeseed Oil, Habanero Mash (Red Habanero Peppers, Salt, Acidity Regulator: Acetic Acid), Salt, Stabiliser: Guar Gum, Colour: Paprika Extract.

RAW MATERIAL CONTROLS						
RAW MATERIAL	GRADE/ SPECIFICATION/ ASSURANCE STANDARD	SAFETY AND STABILITY CONTROL	SUPPLIER(S)	% IN RECIPE	QUID	COUNTRY OF ORIGIN(S)
Water	Liquid	N/A	Thames Water	17.99	N	UK
Sugar	Granular, colour White <45IU. Free flowing.	aW: <0.6%. Sulphur Dioxide: <9ppm.	Kent Foods	15	N	Argentina, Austria, Australia, Belize, Belgium, Brazil, Costa Rica, Germany, Eswarini, Fiji, France, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Laos, Mauritius, Mexico, Malawi, Mozambique, Nicaragua, Netherlands, Panama, Peru, Poland, Reunion, South Africa, El Salvador, Thailand, United Kingdom, Zambia
Blossom Honey	Amber coloured free flowing liquid	Moisture: 20%	Sarant Limited	10	Y	Mexico
Red Chilli purée	Red Chilli puree with visable yellow/beige seeds frozen into roughly square portions	Rosemary & Thyme: Wash info: Chlorine 200ppm/8 Mins, Shelf life 365 days Foodnet Ltd: Wash info: 100ppm free chlorine. Ambient T, approx. 5, Shelf life: 730 days	Rosemary & Thyme Ltd, Foodnet Ltd	10	Y	China
Garlic Puree	Creamy white smooth homogenous puree.	Wash info: Water only, Heat process: Flash blanching at >96°C for 30-40 secs	Foodnet	10	N	China
Onion purée	White / light cream to light brown, with the possibility of a yellowy / green tinge.	Foodnet: Wash info: 50-100ppm chlorine/ Ambient T, approx 180-300secs, Shelf Life: 730 days Frucom: Shelf life: 24 months	Foodnet , Frucom	10	N	China
Red Pepper	6mm Diced Frozen Red Pepper	Foodnet: Wash info: H2O2 <10ppm, Heat process: min 72C / 30 secs, Shelf Life 730 days Merko: Wash info: Sodium Hypochlorite 2-3ppm, Heat Process: 85C to achieve trace positive peroxidase (approx. 60-90 seconds) Shlef life : 24 months	Merko Ltd, Foodnet Ltd	10	N	Spain
White Wine Vinegar	Free Flowing Liquid	Max pH: 4.2. Aw: 2% Moisture: 98%	Vinagres Iberia	7	N	Spain
Tomato Paste	Red thick concentrated paste	Storage temp unopened: 15*35°C. Max pH: 4.40. Wash Information: Washed in potable water. Heat process information: Heated to FO 0.2 approx 106*c for around 8 minutes or equivalent. Cooling info: Aseptically filled after cooling to <45. Storage temperature once open: Chilled. Max shelf life once open: 2-3 days.	Kiril Mischeff, Silbury & Unitom	5	N	China

Rapeseed Oil (contains E220 chelating agent, non declarable processing aid)	Liquid, shelf life up to 1 year	Olenex: Heat process: >220 °C for approx. 45-60mins, moisture <0.1% Oleon: Moisture: >=0.07, Smoke point: 220-230°C Cargill: Heat treated minimum 180°C for 2 hours, moisture 0.05% Yelo: Moisture <0.05%	Olenex Sarl, Oleon, Yelo Enterprises Ltd, Cargill	3	N	Argentina, Austria, Australia, Belgium, Bulgaria, Canada, Cyprus, Czech Republic, Germany, Denmark, Estonia, Finland, France, Greece, Croatia, Hungary, Kazakhstan, Ireland, Italy, Lithuania, Luxembourg, Latvia, Malta, Moldova, Netherlands, Poland, Portugal, Romania, Serbia, Slovenia, Spain, Slovakia, Sweden, United Kingdom, UAE, Ukraine.
Habanero Mash	Red Habanero Mash Seedless	Shelf life : 720 days, Ambient, pH: 4	The Chilli doctor	1	N	Colombia
-Red Habanero Peppers		Shelf Life: 7 days	Hugo Restrepo	82.3-84.5	N	Colombia
-Salt		Shelf life: 720 days	Indusalca SAS	12.5-14.5	N	Colombia
-Acetic Acid		Acidity Regulator pH: 2.4, Shelf life: 720 days	Sucroal	3.0-3.2	N	Colombia
Salt (contains E535 from China, non declarable processing aid)	Granular, free flowing	British Foods & Kent Foods: Powder. Ambient. Shelf Life: 730 days. Moisture: <0.2% Heat Process: 132'C for approx. 30 minutes. Once Opened Shelf Life: 365 days. Drying of salt 180'C for 30 minutes. Component Ingredients: Sodium Hexacycanoferrate (II) E535. Powder. Ambient. Shelf Life: 730 days. Moisture: <0.03%. Heat Process: 180'C for 30 minutes. Once Opened Shelf Life: 730 days.	British Salt, Kent Foods	0.50	N	UK, Germany, Netherlands
Guar Gum	White to Yellowish Powder	pH: 5.5-7.0	Ingredient Consultancy Ltd	0.33	N	India
Paprika Extract	Oily Red Liquid	Colour value: 37000-430000CU, Shelf life 12 months	Tastepoint	0.20	N	China, India, Peru, Spain

FINISHED PRODUCT CONTROLS			
SAFETY CONTROL	How is this checked and frequency?	STABILITY CONTROL	How is this checked and frequency?
3.5-3.9	pH meter, every batch	N/A	N/A

ALLERGEN AND DIETARY REQUIREMENTS				
ALLERGENS	Product Free From YES / NO	Manufacturing Site Free From YES / NO	DECLARED ON PACK?	ALIBI LABEL?
Nuts: Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof.	Yes	Yes	N/A	No
Sesame seeds and products thereof	Yes	Yes	N/A	No
Peanuts and products thereof	Yes	Yes	N/A	No
Cereals containing Gluten? i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains and products thereof.	Yes	No	N/A	No
Milk & products thereof	Yes	No	N/A	No
Egg & products thereof	Yes	No	N/A	No
Fish & fish derivatives	Yes	No	N/A	No
Crustaceans & products thereof	Yes	No	N/A	No
Molluscs & products thereof	Yes	Yes	N/A	No
Mustard & products thereof	Yes	No	N/A	No
Soya & products thereof	Yes	No	N/A	No
Celery & products thereof	Yes	No	N/A	No
Lupins & products thereof	Yes	Yes	N/A	No
Sulphites >10ppm	Yes	No	N/A	No
Sulphites <10ppm	No	No	No	No
IS THE PRODUCT SUITABLE FOR:	YES	NO	DECLARED?	IF NO, WHICH INGREDIENT?
Vegetarians	X		Yes	
Ovo - Lacto Vegetarians		X	N/A	
Vegans		X	N/A	
Coeliacs	X		Yes	Gluten Free Tested every 90 days
Kosher		X	N/A	Not certified
Halal		X	N/A	Not certified

GENETIC MODIFICATION			
GENETICALLY MODIFIED ORGANISMS	YES	NO	IF YES, WHICH INGREDIENT?
Does the product or any of its ingredients contain any genetically modified material whether active or not)?		X	
Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification?		X	
Is the product or any of its ingredients or additives produced from, but not containing any genetically modified material?		X	
Have genetically modified organisms been used as processing aids or used in connection with the production of the food or any of its ingredients?		X	
Have genetically modified organisms been used to produce processing aids or additives but where such genetically modified organisms are not present in the processing aid as used with the production of the food or any of its ingredients?		X	

SHELF LIFE INFORMATION	
TOTAL SHELF LIFE FROM MANUFACTURE	12 months
MINIMUM SHELF LIFE ON DELIVERY	9 months
STORAGE (°C)	Ambient
LIFE AFTER OPENING	4 Weeks
STORAGE AFTER OPENING (°C)	Chilled 0-5°C
FROZEN POST COOK?	No
SUITABLE FOR CUSTOMER FREEZING?	No

NUTRITIONAL INFORMATION							
FINISHED PRODUCT Nutritional STANDARDS	TYPICAL VALUES /100ML	TYPICAL VALUES /100G	TYPICAL VALUES/ PER SERVING	% OF REFERENCE INTAKE PER 100ml	% OF REFERENCE INTAKE PER SERVING	METHOD OF ANALYSIS	HFSS score
ENERGY (KJ)	733	733	110	9	1	Analytical	2
ENERGY (kcal)	174	174	26	9	1	Analytical	
FAT	4.0	4.0	0.6	6	1	Analytical	
OF WHICH SATURATES	0.4	0.4	0.1	2	0	Analytical	0
OF WHICH MONO UNSATURATES	2.2	2.2	0.3			Analytical	
OF WHICH POLY UNSATURATES	1.3	1.3	0.2			Analytical	
CARBOHYDRATE	32.9	32.9	4.9	13	1.9	Analytical	
OF WHICH SUGARS	30.4	30.4	4.6	34	5	Analytical	8
OF WHICH STARCH	n/a	n/a	n/a			Analytical	
FIBRE	1.1	1.1	0.1			Analytical	
PROTEIN	1.0	1.0	0.17	2	0.3	Analytical	
SODIUM (MG)	300	300	40			Analytical	4
TOTAL SALT	0.74	0.74	0.11	12	2	Analytical	

HFSS Score							
F,V,N Score	0	Total A points	14	Total ‘C’ points	0	Overall Score	14

NUTRITIONAL CLAIM	QUALIFIES? Y/N	DECLARED? Y/N	JUSTIFICATION (e.g. at least 20% of calories come from protein)	DETAILS OF VALIDATION / CHALLENGE TEST COMPLETED FOR THE CLAIM	VERIFICATION TESTING FREQUENCY FOR THE CLAIM	IS END OF LIFE TESTING PUT IN PLACE FOR CLAIM?
High in fibre	N					
Source of fibre	N					
High in protein	N					
Source of protein	N					
X of your five a day	N					
Vitamin or Mineral	N					

OTHER LABELLING INFORMATION		
MAIN PRODUCT TITLE	LEGAL TITLE	CUSTOMER MARKETING TEXT
Honey Sriracha Sauce Sweet & Spicy	Hot Sauce with Blossom Honey & Red Chilli	Sweet meets heat — with attitude. Made with Blossom Honey & fiery Habanero Chilli, this is no ordinary sauce. Sticky, spicy & seriously addictive. Drizzle it, dip it, devour it.
ICONS AND LOGOS	SAFETY WARNINGS	COOKING INSTRUCTIONS
Gluten Free Vegetarian Chilli rating (3) OPRL Rinse Jar Recycle OPRL Cap Do not Recycle OPRL Sleeve Do not Recycle	n/a	N/A
SERVING SIZE	STORAGE INSTRUCTIONS	FREEZING INSTRUCTIONS

N/A	Store in a cool dry place away from sunlight. Once opened, refrigerate and enjoy within 4 weeks.	N/A
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QAS		
ORGANOLEPTICS		
APPEARANCE	Bright red sauce with visible pulpy chilli and red pepper pieces (upto 5mm). Some chilli seeds may be visible.	
TASTE	Sweet honey and red pepper flavour followed by a chilli heat and garlic notes.	
AROMA	Red pepper, chilli and garlic notes.	
TEXTURE	Smooth background sauce with soft bite of red pepper pieces and chilli flakes. Some chilli seeds may be detectable.	
ANALYTICAL READINGS	pH 3.5-3.9, Viscosity Botswick POP 18-20cm @40 seconds, 24hrs 11-14cm @40 seconds	
ACCEPTABLE TOLARANCES (PHOTOS)		
ACCPETBALE		UNACCEPTABLE
Appearance	 Smooth background sauce with soft bite of red pepper pieces and chilli flakes. Some chilli seeds may be detectable	Very thin, like water. No or very few pieces of red pepper or chilli visible
Colour	 Bright red sauce with visible pulpy chilli and red pepper pieces (upto 5mm). Some chilli seeds may be visible.	Product is very dark in colour or very light. No or very few pieces of red pepper or chilli visible
Shape/Size	N/A	
		N/A

FINAL PRODUCT IN PACKAGING



Julian code & date code is clearly presented on wrap label.
Labels must be present and intact and straight. Black cap



Julian code & date may be slightly faded but must still be clearly legible. Label may be slightly crooked but no more than 2mm maximum.

BBE and date code is illegible or not present. The label is severely crooked and wrinkled.
Incorrect lids are not applied securely.

PROCESS CONTROLS				
WIP				
PROCESS STAGE	MIN TIME	MAX TIME	MIN TEMP	MAX TEMP
Production of Sauce	90°C for 5mins	n/a	90°C for 5 mins	n/a
Filling of Sauce	75°C	n/a	75°C	n/a

PROCESS STEPS							
PROCESS STEP	QCP/CCP/OTHER	HAZARD	PROCESS CONTROL	CRITICAL LIMIT	MONITORING PROCEDURE	CORRECTIVE ACTIONS	OTHER COMMENTS
Supplier Sourcing	QCP		Physical	Cof A, specifications		check certificates & ensure up to date	Action against supplier. If supplier does not meet requirement, do not accept goods. If problem persists, seek alternative supplier
Delivery	QCP		Physical & Microbiological	Paperwork - CofA & sampling (retained sample)		Every Delivery	QA Department & purchasing. If product doesn't meet specification place in hold area and investigate.

Warehouse Storage	QCP		Physical & Chemical must be within legal limits	Free from foreign bodies		Daily (visual)	Warehouse Staff/QA. put product on hold and investigate internally if problem encountered.
Warehouse Storage	QCP		Microbiological	Temperature control of frozen & chilled storage		Daily	Warehouse Staff/QA. If out of spec, inform maintenance. Replace any faulty discs/temperature alarms
Preparation	CCP		Physical	White plastic pallets (no wood). Food buckets stored rim down.		Continuous visual inspection	Maintenance/Warehouse. Remove wooden pallet & inform factory manager
Preparation	QCP		Microbiological - delay in using raw materials	Keep within allocated shelf life		Visual check of use by date	Warehouse/Production/QA. Reject if out of date.
Mayonnaise Manufacturing	CCP		Microbiological	Product cooked to >90°C, pH <4.0		Record TSS & pH on QA sheet. Record end temperature	Production. Cooking to continue until required temperature reached.
Glass On	QCP		Physical	Line covers, inverted glass, gloves worn, glass procedure		Visual inspection - continuous	Production. Put line covers down/gloves on
Filling (HEMA)	CCP		Physical	Line covers, metal detector		Metal detector hourly checks. Line covers continuous	Production/QA. Put line covers down. If MD fails, put production on hold and inform production manager.
Metal Detector	CCP		Physical	Test sticks		Hourly	Production/QA. If metal detector fails, put product on hold and inform production/maintenance manager
Capper	QCP		Physical	-		Every 15 minutes	Maintenance/Production Staff. Put product on hold & inform factory manager
Capper	QCP		Microbiological	-		Every 15 minutes	Production/Maintenance. If fails put product on hold and inform maintenance/production manager
Washer/Dryer	QCP		Microbiological	-		Continuous	Production/Maintenance. If fails put product on hold and inform maintenance/production manager
Dud Detector	CCP		Physical	-		Continuous	Production. If fails put product on hold & inform maintenance/production manager.
Labelling	QCP		Physical	-		Continuous	Production. Reject & inform QA Staff.

FINISHED PRODUCT TESTING					
MICRO/CHEMICAL/ ALLERGEN RISK	STANDARD	UNACCPETABLE	METHOD	FREQUENCY	LAB ACCREDITATION
Gluten	<5.0	>10.0	GlutenR5 Mendez via ELISA, External Lab	Every 90 days	UKAS 2048
Aerobic Colony Count	<10000 cfu/g	>10000 cfu/g	External Lab	Every production	UKAS 2048
Anaerobic mesophilic plate count Aerobic Mesophilic Spore Count	<5000cfu/g	>5000cfu/g	External Lab.	Every production	UKAS 2048
Bacillus cereus	<1000	>1000	External Lab	Every production	UKAS 2048
Bacillus species	<1000	>1000	External Lab	Every production	UKAS 2048
Enterobacteriaceae	>100	>100	External Lab	Every production	UKAS 2048
Yeast & Mould	<100	>100	External Lab	Every production	UKAS 2048

Salmonella	ND in 25g	Detected in 25g	External Lab	Every production	UKAS 2048
Lactic Acid bacteria	<100	>100	External Lab	Every production	UKAS 2048

FINISHED PRODUCT STANDARDS			
PACKED WEIGHT	T1	T2	FREQUENCY OF CHECKS
155ml- SG 1.10 (170g)	150.5ml	146ml	Every hour
DATE CODE FORMAT	MLOR	MLOI	FREQUENCY OF CHECKS
MMM/YYYY			Every hour
FACTORY TEMPERATURE	WAREHOUSE TEMPERATURE	TRANSIT TEMPERATURE	DEPOT TEMPERATURE
Ambient	Ambient	Ambient	Ambient

PACAKGING INFORMATION												
COMPONENT DESCRIPTION	WEIGHT	SPECIFICATION (E.G., 1MM FOIL, LAMINATED PAPER, PE/PE PLASTIC BAG)	Coated/uncoated?	Matt or Gloss ?	FOOD CONTACT ?	PRIMARY, SECONDARY, TERTIARY?	COUNTRY OF MANUFACTURE	SUPPLIER NAME AND ACCREDITATION	PRINT METHOD	PRINTER NAME AND CONTACT	RECYCLED CONTENT %	OPRL LABEL
Jar	187g	Glass, 5oz Round	N/A	N/A	Yes	Primary	UK	Beatson Clark	N/A	Sandra Brookes, sandra.brookes@beatsonclark.co.uk	30% approx.	Recycle
Cap	2.5g	24mm Cap EPE Lined	N/A	Gloss	Yes	Primary	Italy	Keith Crafter Agencies	N/A	Jim Crafter jimkca@btconnect.com	0%	Not recycled
Neck Sleeve	2g	Plastic Type 1-PET	N/A	Black	No	Primary	UK	Viscose Closures	N/A	Olivia Davies < Olivia.Davies@viscose.co.uk >	0%	Not recycled (as per OPRL guideline)
Wrap Label	1g	Top coated cavitated polypropylene	Coated	Matt	No	Primary	UK	Berkshire Labels	Flexo	Tim Molson, tim.molson@berkshirelabels.co.uk	0%	N/A
Tray	12g	Cardboard	N/A	N/A	No	Secondary	UK	DS Smith	N/A	Amy Widdowson Amy.Widdowson@dssmith.com	100%	N/A
Tray Wrap	7g	Plastic LDPE, density 0.928	N/A	N/A	No	Secondary	Poland	Ibis	N/A	Laura Jenkins laura.jenkins@ibispackaging.co.uk	0%	N/A
Outer case label	1g	Paper, Extracoat 62D Perm Glassine	Coated	N/A	No	Secondary	UK	DR Labelling	n/a printed in house	Steven Russell, stevenrussell@drlabelling.co.uk	0%	N/A
Pallet	27000g	Wooden CHEP Pallet	N/A	N/A	No	Tertiary	UK	CHEP	N/A	N/A	0%	N/A
Pallet Wrap	550g	Plastic Laminate (LLDPE/LDPE/HDPE)	N/A	N/A	No	Tertiary	Saudi Arabia	Ibis Packaging BRC	N/A	Paul.Atkins@ibispackaging.co.uk	0%	N/A
Pallet Label	1g	Paper, Extracoat 62D Perm Glassine	Coated	Gloss	No	Secondary	UK	DR Labelling BRC	N/A Printed In House	Steven Russell stevenrussell@drlabelling.co.uk	0%	N/A

Signed on behalf of Leon:	
Print Name:	
Position:	
Date:	
Signed on behalf of Supplier:	
Print Name:	
Position:	

Date:	
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