

# Product Specification



Adding  
**Value**  
to Food

Product Title

MISSISSIPPI BBQ SAUCE ORIGINAL 9 X 1.82KG

Product Code

MBBQ0001CAT

Legal product name:	Mississippi Barbecue Sauce Original			Product barcode:						
Net weight:	1814/1560	Unit:	g/mL	Drained net weight:	N/A Unit: g					
If on the product there is "e" mark?	yes/no	Yes		Description of the weight control system- if concerns	Approximately every 30 minutes, 5 samples are weighed and recorded in a program, which graphs the weight. When a trend of more than 3 points moves away from target weight					
Country of origin	United States of America			Cubic content / volume of the package ( if applicable)	Unit:					
<b>Product description</b>										
Ingredients list- in descending order content	Composite components		Content %	Country of origin	Origin of fat (plant or animal and kind of fat e.g. sunflower)	Fat hydrogenated, partly hydrogenated, not hydrogenated?	GMO		Food additives-if concerns	
	yes/no	component					yes	no	number E	Technology function
Tomato Concentrate	Yes	Water and Tomato Paste	44		Plant	No	x		N/A	flavor
High Fructose Corn Syrup	no		43		Plant	No	x		N/A	flavor
Vinegar	no		9		Plant	No	x		N/A	flavor and pH control
Salt	no		2		Plant	No	x		N/A	flavor
Powdered Onion	no		0.5		Plant	No	x		N/A	flavor
Smoke Flavoring	no		0.5		Plant	No	x		N/A	flavor
Coloring E150D	no		0.5		Plant	No	x		150D	coloring
Spices	yes	spices, mustard flour	0.5		Plant	No	x		N/A	flavor
			100							

Is ready product subjected to metal detector?				yes	x	no
If yes, what is detector sensitivity in radian to?				iron	1.5	
				uniron	1.5	
				steel	2	

Micro-Biological and Physico-Chemical Characteristics					Nutrition information		
Parameter	Methodology	Frequency of research	Minimum value	Maximum value	Parameter	Value for 100g/ml	Unit
Brix	AACC 68-60	Once an hour	48.5	60	<b>Energy value</b>	916	KJ
Bostwick	Bostwick Consistometer	Once an hour	4.9	10		216	kcal
Acidity	AOAC 935.57	Once an hour	1.32	1.6	<b>Fat</b>	0,2	g
Salt	Titration	Once an hour	1.91	2.2	of which saturated:	<0,1	g
TPC	AOAC 966.23	As needed	N/A	999	monounsaturated	0	g
Yeast and Mold	FDA-BAM 7th ed.	As needed	N/A	49	polyunsaturated	0	g
Coliforms	FDA-BAM 8th ed.	As needed	N/A	9	omega 3 fatty acids	N/A	g
					omega 6 fatty acids	N/A	g
					<b>Carbohydrates</b>		
					means any carbohydrate which is metabolized by humans, and includes polyols (sugars, polyols, starch)	50,8	g
					of which sugars:	41,5	g
Pesticides	In accordance with Regulation (EC) No 396/2005 with subsequent amendments.				of what starch (optional):	N/A	g
Mycotoxins	In accordance with Regulation (EC) No 1881/2006 with subsequent amendments				of what polyols (optional):	N/A	g
Heavy metals	In accordance with Regulation (EC) No 1881/2006 with subsequent amendments.				organic acid:	N/A	g
Factors effecting constancy ( operation ) proces (e.g. sterilization, pasteurisation, homogenization, modified atmosphere, vacuum packed, etc.)			homogenization and thermal processing		<b>Dietary Fiber</b>	2,7	g
					<b>Protein</b>	1,3	g
					<b>Salt</b>	2,2	g
					<b>Sodium</b>	741,42	mg
Please write above the most characteristic parameters for product.					<b>What methodology you used? (C)Calcacion or by analyses (A)</b>	Calculated	
					Please attach a copy of laboratory analysis		

While we have taken all reasonable steps to verify the accuracy of the information contained in this specification, no warranties are given to this effect and purchasers should determine for themselves whether products are suitable for their own specific use. The information contained in this specification is intended for the customer it has been issued to. It must not be reproduced, or the information contained therein passed on to any third party without the written consent of Scobie & Junor.

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Do the raw material used for production include allergens or contain trace quantities of allergens?	Present as ingredients		Present of potential but not intended crosscontamination	
	YES	NO	YES	NO
<b>Allergen list</b>				
Grain containing gluten:		X		
Wheat		X		
Rye		X		
Barley		X		
Oat		X		
Spelt		X		
Kamut or hybrid tribus		X		
Crustaceans		X		
Eggs		X		
Fish		X		
Peanuts		X		
Soyaseeds		X		
Milk (with lactose)		X		
Nuts		X		
Almonds		X		
Hazelunt		X		
Walnuts		X		
Cashew nuts		X		
Pecan nuts		X		
Brazil nuts		X		
Pistacchio		X		
Macadamia nut		X		
Celery		X		
Charlock		X		
Seasame seeds		X		
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO 2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers		X		
Lupine		X		
Molluses		X		

Additional information			Minerals	Value for 100g/ml	Unit
Question	yes/no	if yes			
Is the product suitable for vegetarians?	Yes	attach declaration			
Is the product suitable for vegans?	No	attach declaration			
Is the product certified Organic/EKO?²	No	attach certificate			
It was used the radiation in process production (as a preservation)?³	No				
It was used the fumigation in process?	No	what type of process and what kind of substances you used?			
Is the product HALAL?⁴	No	attach certificate			
Is the product Kosher?⁵	Yes	attach certificate			
Is the product gluten free?	Yes	attach declaration			
Is the product GMO ?	No	attach declaration			
Are raw materials supplied to De Care contain nanoingredients?	No	what ingredients?			

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Shelf Life		Batch Number:		Storage conditions:	
Total (days):	1095	Format (batch number): please give example	9MBO0011 13:00	Storage Temperature °C	12.7 – 26.6
Indication Format [DD.MM.YYYY or MM.YYYY]	DD.MM.YYYY	Meaning of each letter/number:	9=Last digit of year of production; MBO=formulation code; 001=Julian date; 1=shift; 13:00=Time in military format	Storage after opening (Please add information how long can the product be used after opening)	Refrigerate after opening
How was the shelf life determined? [e.g. storage experiments]	Shelf life study				
Marking Localization on the Package (where):	On bottle above back label	<b>Use instructions</b>	Refrigerate after opening		
Minimum Shelf Life at Delivery:	730			Transport condition [temp. humidity etc.]	Ambient temperatures (12.7-26.6). Keep from freezing.

Required documents	
1. Specification of packages with information that all packaging materials are allowed to the contact with the food and type of packaging. Declaration of compliance for materials made from plastic intended to come into contact with food/ Declaration for other food contact materials (except plastic).	
2. The supplier should attach to this document description of control weight system.	
3. The supplier should attach to this document diagram of manufacturing process with control and critical control points	
4. The supplier should attach to this document the analytic reports that could confirm the parameters from the specification: micro-biological, physico-chemical and nutritional.	
5. The supplier should attach the copies of certificates e.g. IFS/BRC/ISO/PASS/AIB... If not applicable please insert - NA	
6. The supplier should attach the copies of any other declarations e.g. Halal, Kosher, non Gluten, non GMO etc.	
7. Quality Certificate must identify delivered lot and include: Best before date, performed laboratory tests or statement confirming that goods fulfill law requirements- levels of pesticides, mycotoxines, heavy metals, micro-organisms, Phytosanitary certificate.	

## Customer Approval of Specification

Please sign and return this specification to **technical@scobie-junor.co.uk** to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.

Signature:	
Print name:	
Position:	
Date:	

Issued by Scobie & Junor (Estd. 1919) Ltd. Certified accurate on 02/11/2021 08:46:34

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