



Prep House
11 Kilmore Road, Crossgar BT30 9HJ

PRODUCT SPECIFICATION

Product Name: GF BLACK BEAN SAUCE – SCOBIE & JUNOR.

Product code: MM19001

Ingredient Dec: Water, White Sugar, **Soy** Sauce (Water, **SOYABEANS**, Salt, Spirit Vinegar), Black Beans, Spirit Vinegar, Garlic Puree, Salt, Onion Puree, Modified Starch (E1422), Ground Ginger, Stabiliser: Xanthan Gum (E415), Preservatives: Potassium Sorbate (E202).

Label Dec: Water, White Sugar, **Soy** Sauce (Water, **SOYABEANS**, Salt, Spirit Vinegar), Black Beans, Spirit Vinegar, Garlic Puree, Salt, Onion Puree, Modified Starch, Ground Ginger, Stabiliser: Xanthan Gum, Preservatives: Potassium Sorbate.

For Allergens, including cereals containing gluten, see ingredients in BOLD

Shelf Life: 5 months from Manufacture	Storage: Ambient Once opened Keep Refrigerated use within 5 days. Do Not Freeze
Chemical Analysis: pH 3.5 - 4.0	Packaging: 2.5KG Tub
Metal detection: All retails pots: 2.5mm Fe, 3.0mm Non-Fe, 5.0mm SS 30-minute intervals or Bulk 6.0mm Fe, 6.0mm Non-Fe, 10.0mm SS at 30 minute intervals	

All retail

Allergen	Present	Not Present
Cereals Containing Gluten		NO
Crustaceans and products thereof		NO
Egg and products thereof		NO
Peanuts and products thereof		NO
Milk and products thereof (inc lactose)		NO
Nuts		NO
Celery and Products thereof		NO
Mustard and products thereof		NO
Sesame Seeds		NO
Sulphur Dioxide and Sulphites		NO
Lupin and products thereof		NO
Molluscs and products thereof		NO
Soya	YES	

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Suitable for:	Yes	No
Vegetarians	YES	
Vegan		NO
Gluten Free	YES	
MSG Free	YES	
Low Fat	YES	
Low Salt		NO
Nut Free	YES	

Nutritional Analysis per 100g: Approximate values calculated using chemical analysis

Energy Kcal/KJ	96	408
Fat	0.8	
(of which saturates)	0.14	
Carbohydrate	21.5	
(of which sugars)	16.2	
Protein	1.68	
Salt	1.6	

Microbiological Analysis:

Test	Acceptable	Unacceptable
TVC	<10 ⁵	>10 ⁷
PRESUMTIVE ENTEROBACTERIACEAE	<10 ₂	>10 ⁴
COAGULASE-POSITIVE STAPHYLOCOCCI	<20	>10 ⁴
LISTERIA (ENUMERATION METHOD)	<10 cfu/g	>100 cfu/g
LISTERIA (ENRICHMENT METHOD)	ND IN 25G	DETECTED IN 25G
E.COLI	<20	>10 ₂
CLOSTRIDIUM PERFRINGENS	<10	>10 ⁴
YEAST	<100	>100
MOULDS	<100	>100
SALMONELLA	ND in 25G	ND in 25G

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Signed:	Sinead Cunningham	Customer	
Position	Quality Manager	Position	
Date	15 March 2021	Date	

Controlled Document

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