

Product Specification

Product Code	XTF37486	Issue number	1.2
Product Title (Not Legal Name)	Sticky Maple & Hickory Sauce		
Description	Free flowing viscous liquid		
Ingredients	% Banding	Country of Origin	
Water	20-30	Northumbrian Water: UK	
Glucose Syrup Non declarable Processing aid: Carry over SO2 <10ppm	20-30	Belgium, Italy, France, Germany, Czech Republic, Hungary, Romania, Bulgaria	
Sugar Processing aid: Carry over SO2 <10mg/kg	10-20	Primary - UK, France, Poland, Austria (sugar beet), Secondary - Argentina, Belize, Brazil, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Malawi, Reunion, South Africa, Swaziland, Zambia, Mozambique, Mauritius (sugar cane). E220 - Germany.	
Spirit Vinegar	10-20	Holland, Belgium, Germany, UK	
Maple Syrup	<10	Canada	
Cornflour Processing aid: carry over SO2<10mg/kg	<10	France, Hungary, USA. SO2 - Germany	
Salt Non declarable Processing Aid: Anti-caking Agent E535	<10	UK, Netherlands (Anti-caking agent – China)	
Red Pepper	<10	China, Turkey, Mongolia	
Green Pepper	<10	China, Turkey	
Chilli Puree	<10	China	
Garlic Puree	<10	Spain	
Dehydrated Onion	<10	India, Egypt, China, Netherlands, Germany.	
Smoke Flavouring Non declarable Processing aids: Maltodextrin, Anticaking Agent E551	<10	USA, Canada	
Colour E150a Processing aids: E524, Sunflower Oil	<10	Algeria, Argentina, Australia, Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Djibouti, Egypt, Estonia, El Salvador, Ethiopia, Finland, France, Germany, Greece, Guatemala, Honduras, Hungary, India, Ireland, Italy, Latvia, Lithuania, Luxemburg, Malta, Moldova, Morocco, Mozambique, Netherlands, Nicaragua, Pakistan, Poland, Portugal, Reunion, Romania, Russia, Slovakia, Slovenia, Sudan, Spain, Sweden, UK, Ukraine.	
Paprika Extract / Colour: E160c Processing aid: Sunflower Oil	<1	India, China, UK, France, Hungary, Belgium, Netherlands	
Thickener E415	<1	China	
Flavouring or Maple Flavouring Processing aids: Water, Propylene glycol E1520	<1	Netherlands, Germany, France, USA, UK	
Recommended Ingredient Declaration: Water, Glucose Syrup, Sugar, Spirit Vinegar, Maple Syrup, Cornflour, Salt, Red Pepper, Green Pepper, Chilli Puree, Garlic Puree, Dehydrated Onion, Smoke Flavouring, Colour E150a, Colour E160c, Thickener E415, Flavouring.			
Carry over additives and processing aids are non-declarable unless containing allergenic material.			
All Allergens included within recipe are indicated in bold .			
Nutritional data (Typical values / 100 g)			
Energy	205		kcal
	870		kJ
Protein	1.15		g
Total Carbohydrate	49.3		g
- Sugars	36.6		g
Fat	0.8		g
- Saturated	0.0		g
Salt	3.02		g
- Sodium	1.199		g
- Sodium converted to salt equivalent	3.00		g
Moisture	44.0		g - maximum
Fibre	1.7		g
Ash	3.4		g
Microbiological Parameters			
	Target	Maximum	
TVC cfu/g	<1 x 10 ⁴	1 x 10 ⁴	

Yeasts cfu/g	<1000	1000
Moulds cfu/g	<1000	1000
Coliforms (presumptive) cfu/g	<100	100
Coagulase positive Staphylococci cfu/g	<100	100
Beta glucuronidase positive E.coli cfu/g	<10	10
Salmonella/25g	Not Detected	Not detected
Sulphite reducing bacteria (Mesophilic) cfu/g	<10	10

Food Allergen Data

Recipe contains no added:	Y/N	Comments
Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut & hybridized strains	Y	
Eggs of all species	Y	
Fish all species	Y	
Crustaceans of all species including lobster, crab, prawns, langoustine	Y	
Peanuts	Y	
Soybeans	Y	
Milk from all species	Y	
Nuts	Y	
Celery including stick celery and celery root - celeriac	Y	
Mustard all forms originating from the mustard plant including oils	Y	
Sesame seeds	Y	
Sulphur Dioxide and Sulphites (> 10mg/kg)	Y	
Lupin	Y	
Molluscs	Y	

The following are handled and processed onsite: Wheat, Rye, Barley, Oats, Egg, Soya, Milk, Celery, Mustard, Sulphur dioxide. The following are not permitted on our processing lines: Nuts, Peanuts, Lupin, Sesame, Fish, Crustaceans, Mollusc. Moguntia operates a robust process for allergen control which can include specific cleaning processes, controls via process scheduling, location, dedicated location equipment and scheduled verification via allergen swabs. Should a specific claim be required of this product please contact your account manager to ensure the correct protocols are applied at all times

GM Status

This product does not contain any genetically modified material or derivatives of genetically modified material

Metal Detection

All products metal detected. Metal detectors are checked using test pieces before and after every product batch

Sieving

All finished products are sieved using the appropriate mesh size. The mesh size will vary according to the particle size of the product in question. Integrity checks are carried out on the sieves before use.

Packaging

Packing code 30. 4kg buckets or 3kg clear buckets and black lid (bucket & lid to be provided by Scobie) Or as mutually agreed

Shelf Life and Usage Rate

Shelf Life: From date of manufacture stored in unopened original containers in a cool dry place away from direct sunlight and free from infestation - 6 months
 Shelf Life (NPD Sample): 90 days
 Shelf Life – Opened: Reseal immediately, store chilled, for bulk products use within 3 days, for sachets use within 24 hours. Must not exceed original shelf life.

Recommended Usage Rate: Customers Own

Warranty

The company warrants that at the time of delivery the goods will conform to the specification and description given above. Also, that the goods will be fit for the purpose intended and conform to current UK and EC legislation. The information contained herein is, to the best of our knowledge, true and accurate.

For Moguntia Food Ingredients (UK) Ltd

Name: Laura James	Date: 25/01/2023
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For Customer

Name:	Date:
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Unless otherwise notified, Moguntia Food Ingredients Ltd. assumes all information contained within this specification to be agreed by the recipient.