

Product Specification

Product Code	XT/F42609A	Issue number	1.0
Product Title (Not Legal Name)	Marinara Sauce		
Description	Free flowing viscous liquid		
Ingredients	% Banding	Country of Origin	
Water	40-50	Northumbrian Water: UK	
Sugar Non Declarable Processing aid: Carry over SO2 <10mg/kg	20-30	Sugar Beet - UK, France, Poland, Austria, Germany, Belgium, Netherlands Sugar Cane - Argentina, Belize, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Malawi, Reunion, South Africa, Swaziland, Zambia, Mozambique, Mauritius, Thailand E220 - Germany, UK	
Tomato Paste	10-20	Greece, Portugal, Spain, Egypt	
Spirit Vinegar	<10	Netherlands, Belgium, Germany, UK	
Cornflour Non Declarable Processing aid: carry over SO2<10mg/kg	<10	France, Hungary, USA. SO2 - Germany, USA	
Salt Non declarable Processing Aid: Anti-caking Agent E535	<10	UK, Netherlands (Anti-caking agent – China (non Xinjiang))	
Rapeseed Oil Non Declarable Processing aid: Sequestrant (Citric Acid E330)	<10	Australia, Austria, Belgium, Bulgaria, Canada, Czech Republic, Denmark, France, Germany, Netherlands, Hungary, Latvia, Lithuania, Poland, Romania, Russia, Serbia, Slovakia, UK, Ukraine (not sourced from Crimea), Uruguay	
Yeast Extract / Flavouring	<10	Egypt	
Onion Powder	<10	India, China (non Xinjiang), Egypt	
Garlic Powder	<10	China (non Xinjiang), India	
Herb: Basil, rubbed	<1	Egypt, Turkey	
Spice: Paprika, ground	<1	South Africa, Spain, Peru, Zimbabwe, China (non Xinjiang), Mozambique, Malawi	
Herb: Oregano, rubbed	<1	Turkey	
Preservative E202	<1	China (non Xinjiang), Japan	
Spice: White Pepper, ground	<1	Indonesia, Vietnam, Sri-Lanka, India	
Thickener E415	<1	China (non Xinjiang)	
Herb: Oregano, ground	<1	Turkey, Chile	
Herb: Rosemary, ground	<1	Spain, Morocco, Turkey	
Acid E330	<1	Ireland, India, Colombia, China (non Xinjiang)	
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	132	kcal	
	558	kJ	
Protein	2.05	g	
Total Carbohydrate	28.7	g	
- Sugars	23.2	g	
Fat	1.3	g	
- Saturated	0.1	g	
Salt	1.63	g	
- Sodium	0.71	g	
- Sodium converted to salt equivalent	1.77	g	
Moisture	65.0	g - maximum	
Fibre	1.7	g	
Ash	2.0	g	
Microbiological Parameters			
	Target	Maximum	
TVC cfu/g	<1 x 10 ⁴	1 x 10 ⁴	
Coliforms (presumptive) cfu/g	<100	100	
Beta glucuronidase positive E.coli cfu/g	<10	10	
Yeasts cfu/g	<1000	1000	
Moulds cfu/g	<1000	1000	
Coagulase positive Staphylococci cfu/g	<100	100	
B.cereus presumptive cfu/g	<100	100	

C.perfringens (confirmed) cfu/g	<10	10
Listeria species (confirmed)/ 25g	Not Detected	Not Detected
Salmonella/25g	Not Detected	Not detected

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

To be 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): 28 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:	Gavin Lee	Date:	11/09/2024
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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.