

Product Specification

Product Code	XT/F42610A	Issue number	1.0
Product Title (Not Legal Name)	Mexicano Sauce		
Description	Free flowing viscous liquid		
Ingredients	% Banding	Country of Origin	
Water	30-40	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	20-30	Greece, Portugal, Spain, Egypt	
Spirit Vinegar	<10	Netherlands, Belgium, Germany, UK	
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	
Red Bell Pepper Powder Non Declarable Processing aid: Anti-caking agent Silicon Dioxide E551	<10	Turkey, China (non Xinjiang)	
Salt Non declarable Processing Aid: Anti-caking Agent E535	<10	UK, Netherlands (Anti-caking agent – China (non Xinjiang))	
Garlic Powder	<1	China (non Xinjiang), India	
Spice: Chilli, ground / Spice: Cayenne Pepper	<1	India, China (non Xinjiang), Peru, Nigeria, Malawi, South Africa	
Thickener E415	<1	China (non Xinjiang)	
Preservative E202	<1	China (non Xinjiang), Japan	
Colour E150a / Colour (Plain Caramel) Non Declarable Processing aids: E524, Sunflower Oil	<1	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.	
Smoked Water	<1	USA	
Natural Flavouring Non Declarable Processing aids: Carrier: E1520, Ethanol	<1	UK, China (non Xinjiang), USA, Paraguay, Germany, France	
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	161	kcal	
	681	kJ	
Protein	1.44	g	
Total Carbohydrate	33.9	g	
- Sugars	31.5	g	
Fat	2.6	g	
- Saturated	0.2	g	
Salt	1.40	g	
- Sodium	0.55	g	
- Sodium converted to salt equivalent	1.39	g	
Moisture	58.0	g - maximum	
Fibre	2.0	g	
Ash	1.6	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.