



1. **Product Code:** Cholula150 5033 (19067)

2. **Product Name:** Cholula Hot Sauce

3. **Brand:** Cholula

4. **Country of origin** Mexico

Factory approval Code: 11185820402

5. **Packaging** I) Quantity per case: 12

II) Inner unit packaging: Glass Bottle

Unit weight of: Cardboard / Paper	4G
Plastic	G
Steel	G
Aluminium	G
Other: Glass	155G

III) Outer unit packaging: Cardboard

Unit weight of: Cardboard / Paper	230G
Plastic	G
Steel	G
Aluminium	G
Other:	G

6. **Declared weight:** 150 ml

Target weight: 150 ml

Drained weight: n/a

7. **Ingredient declaration on packaging:**

Water, Peppers (Arbol and Piquin) Salt, Vinegar, Spices
And Xanthan Gum.

8. Detail any compound ingredients (consisting of more than one component) and please provide their breakdown:

Spices: Black Pepper, Cummin, Clove, Garlic Salt.

9. Details any Ingredients that may be provided from genetically modified materials and details its status:

Material	Genetically modified	Certified i.e. Identity preserved	Non certified but tested (frequency)
All	None		

**10. Specifications:
(Physical and chemical tolerances applied)**

Test	Target	Tolerance allowed
PH	3.15	2.8 – 3.5
Total Acidity (As % acetic acid)	3.00%	2.5 – 3.5
Total Solids	10.00%	8.5 – 11.5
Salt	4.75%	4.5 – 5.0

11. Microbiological Standards

	Upper Limit	Unacceptable
Total Plate count (/g)		
Yeasts (/g)	10 cfu/g	
Moulds (/g)	10 cfu/g	
Coliforms (/g)	10 cfu/g	
E.coli (/g)	Negative	
Salmonella (/ 25g)	Negative	
Staph.aureus (/g)	Negative	
Bacillus Cereus (/g)	Negative	
Others: Aerobic plate Count	1,000 cfu/g Maximum	

12. Nutritional Information

Origin of data: Analysed / theoretical / reference source

	Per 100g / 100ml	Per g / ml
Energy kJ / kcal	22 kcal / 92kj / 0 Kcal	
Protein (g)	1.0	
Carbohydrate (g)	2.5	
Of which: Sugars (g)		
Polyols (g)		
Starch (g)		
Fat (g)	1.0	
Of which: saturates (g)		
Mono-unsaturates (g)		
Poly-unsaturates (g)		
Fibre (g)	1.2	
Sodium (g)	1.7	

Other components claimed:

- 13. a) Total Product life** 18 Months from date of manufacture
 b) Marking on inner unit: BBE in ink on glass bottle (e.g. BBE JAN08)
 c) Marking on outer unit: BBE in ink on 1 side of case (e.g. BBE JAN08)
 d) Format of coding system used: BBE JAN08
 e) Shelf life after opening: 18 Months at 10-40 °C

14. Batch marking applied for traceability

- a) Location and format on inner unit: BBE Code used
 b) Location and format on outer unit: BBE Code used
 Format of coding system used: BBE JAN08

15. Storage Conditions: Minimum 10°C (50°F) / Maximum 40°C (104°F)

16.a) Appearance of product: Red liquid with small particles in suspension

b) Taste of product: Hot Taste

17. Process Outline – continue on separate sheet if necessary

Process	Time (mins)	Temperature °C

Water Purification }
 Dry Pepper Pot } Hydration – Milling – Standardization – Metal detection -
 Spicy Slurry Cooking } Filling – Capping – Labelling - Palletise – Storage - Distribution

18. Quality control

List the checks that are undertaken and their frequency

a) Raw materials

<u>Significant Hazard</u>	<u>Critical Limits</u>	<u>Monitoring</u>	<u>Corrective Actions</u>
Chemical residues (Peppers)	No excessive Residue (pesticide or fungicide)	Each crop or pepper lot	Materials without letter guarantee are not acceptable. Not used Reject failed lots

b) Processing

Biological risk	pH > 4.6	Each batch	Adjust pH
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c) Finished Product

Physical metal	1.5mm Fe 2.0mm non-Fe 2.5mm 31655	Once per 30 min	Hold product back to last good check
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d) Is the end Product:

Sieved / Filtered	Yes	Gauge used: 1/16"
Metal detected – Ferrous	YES	Sensitivity: 0.8mm
Metal detected – non ferrous	Yes	Sensitivity: 0.8mm
Metal detected – stainless steel	Yes	Sensitivity: 0.8mm
Tamper evident packing	YES	

19. Barcodes

Inner unit 7501035026001
Outer unit: 10049733091012

20. Pallet details

Units per layer: 36
Units per pallet: 180
Approximate pallet weight (kg): 749

21. Case details

Length: 19.5
Width: 14.5
Height: 18.6
Weight (kg): net: gross: 4.05

22. Dietary Intolerance

This Product contains:	Present in Product ?	Present within same production environment ?	Present within factory?
Gluten from: Wheat / Rye / Barley / Oats	No	No	No
Crustaceans and its products	No	No	No
Egg / Egg products	No	No	No
Fish / Fish Products	No	No	No
Peanuts / Peanut products	No	No	No
Nut and nut products	No	No	No
Soya / Soya Products	No	No	No
Dairy / Dairy Products	No	No	No
Celery	No	No	No
Mustard	No	No	No
Sesame Seed / Products	No	No	No
Sulphur dioxide >10mg/kg	No	No	No
Maize and Maize derivatives	No	No	No
Animal Products	No	No	No
Colour – natural	No	No	No
Colour – artificial	No	No	No
Preservatives (e.g. MSG)	No	No	No
Glutamates	No	No	No
Hydrolysed Vegetable Protein	No	No	No
Irradiated	Yes	No	No

The product is suitable for:	
Halal Diets	No
Kosher Diets	Yes
Coeliacs	Yes
Lactose Intolerants	Yes
Vegan diets	Yes
Ovo / Lacto Vegetarians	Yes

Are there active measures in place to prevent the potential risk of any cross contamination with allergens?	YES
<p>If Yes, please provide details (confirmation of inclusion within HACCP)</p> <p>There are not allergen ingredients in plant, but within allergens program all transports are inspected before unloading raw materials in order to avoid possible cross contamination.</p> <p>HACCP program is in place as a media to assure product safety.</p>	

23. The specifications are an accurate reflection of the product, and Funnybones Foodservice Ltd will be advised of any amendments. The product fully complies with UK / EC Regulations.

Authorised by : Date:.....30th Nov 2009.....

(Name) ...J Carlos Zuniga.....

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Prepared by : J.C.ZUNIGA	Page: 5 of 6WTF/TM/020D
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On behalf of Funnybones Foodservice Ltd. :Ray Hammond Date: APR
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(Name).....