



Flava House  
Beta Court, Harper Road  
Sharston,  
M22 4XR

### FINISHED PRODUCT SPECIFICATION

#### Product details

Sku code	802748/802749		
Product code	28805	Product name	GF Piri Piri Glaze
Weight	2.5kg/10kg	Version	1
Commodity code	2103909019	Issue date	19/10/2023
Meursing code	7007	Reason for issue	GF Product
Country of origin	UK	QUID required	Yes
Pack weight	2.5kg/10kg	Average weight	Yes
PAL	Soya, Milk, Celery, Mustard, Sulphur Dioxide		

#### Ingredients

Ingredient declaration	
Sugar, Starch, Maltodextrin, Spices (Paprika, Cracked Red Chilli (4%), Cayenne), Salt, Dried Tomato (7%), Dried Garlic, Dried Onion, Acid (Citric Acid), Yeast Extract (Yeast Extract, Salt), Natural Flavourings, Colour (Paprika Extract), Thickener (Guar Gum), Natural Capsicum Flavouring.	
Allergy advice: For allergens see ingredients highlighted	

Ingredient Name	% in product	Countries of origin
Sugar (Cane or Beet) (SO2 <10ppm)	<35%	Angola, Australia, Barbados, Belize, Benin, Brazil, Burkina Faso, Colombia, Costa Rica, Dominican Republic, Ethiopia, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Ivory Coast, Jamaica, Kenya, Laos, Madagascar, Malawi, Mozambique, Nepal, Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK, Poland, France, Belgium, Netherlands, Thailand, Mauritius, Germany.
Starch (Maize and Pregelatinized Maize) (SO2<10ppm) Valid It	<15%	Netherlands, France, Spain, Romania
Maltodextrin (Maize) (SO2 <10ppm) Valid It	<11%	China, India, Romania

Spices (Paprika, Cracked Red Chilli (4%), Cayenne) Valid It	<10%	Paprika – Peru, Spain, China Cracked Red Chilli – India, China, Malawi, Uganda, Kenya. Cayenne – India, China, Spain, Peru, Malawi, Uganda, Kenya.
Salt (E535)	<10%	UK, China
Dried Tomato (E551)	7.0%	China, Portugal
Dried Garlic	<7%	China

Dried Onion (E551)	<4%	India, China
Acid (Citric Acid) (Maize/Molasses – Beet/Cane) Valid It/IP Supply Chain Certificate	<3%	Belgium, China
Yeast Extract (Yeast Extract, Salt) (SO2<10ppm)	<3%	Brazil
Natural Flavourings (Dextrose – Maize, Sunflower & Rapeseed Oil, E472e, E551, E306) E306 derived from Soybean oil - not declarable as not considered allergenic according to Annex II of EC Reg 1169/2011.  Valid It  Complies To Regulation (EC) No. 1334/2008	<2%	USA, Chile, Peru, India, China, Indonesia, Sri Lanka, Brazil, Vietnam, Ecuador, Belgium, Canada, Morocco, Bulgaria, Russia, Ukraine, Italy, UK, Netherlands, Hungary, Egypt.
Colour (Paprika Extract)	<0.5%	UK, India, China

Thickener (Guar Gum)	<0.5%	Pakistan, India
Natural Capsicum Flavouring (E471, E900) (Rapeseed Oil) InSYTE Certificate Complies To Regulation (EC) No. 1334/2008	<0.5%	UK, India, France
Comments		

**Additives**

Name	E-Number	Function
Paprika Extract	E160c	Colour
Citric Acid	E330	Acid
Guar Gum	E412	Thickener
Comments		

**Nutritional information**

Typical values per 100g

Energy (kJ)	1294
Energy (kcal)	326
Fat	2
Of which saturates	0.7
Carbohydrate	69.3
of which sugars	37.2
Fibre	4.1
Protein	4.6
Salt	9.4
Nutritional by	Calculation

**Free from information**

Additives	Yes - E330, E412, E160c. (Processing Aids E535, E551, E472e, E900, E471, E306)	Nut & Peanut Derivatives excl. Oil	No
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Artificial Flavourings	No	Nut & Peanut Oil	No
Natural Flavourings	Yes	Seed Derivatives excl. Oil	No
Preservatives	May contain Sulphur Dioxide	Seed Oil	Yes - Rapeseed & Sunflower Oil in Natural Flavourings, Rapeseed Oil in Natural Capsicum Flavouring
Artificial Preservatives	May contain Sulphur Dioxide	Palm Oil	No
Natural Colours	Yes - Paprika Extract	Pine Nuts / Kernels	No
Artificial Colours	No	Yeast	Yes- Yeast Extract
MSG	No	Kiwi Fruit	No
BHT/BHA	No	Animal Products: Beef & Derivatives	No
Sweeteners	No	Animal Products: Pork	No
Hydrolysed Vegetable Protein	No	Animal Products: Lamb	No
Maize & Maize Derivatives	Yes - Starch, Maltodextrin, Natural Flavourings, Citric Acid	Animal products: Poultry	No
Genetically Modified Ingredients	No	Animal products: Other	No

**Allergens**

Allergen	In product	On line	Handled on site
Gluten	No	No - Produced after a full wet clean down, Line positive released for gluten	Yes
Barley	No	No - Produced after a full wet clean down, Line positive released for gluten	Yes

Wheat	No	No - Produced after a full wet clean down, Line positive released for gluten	Yes
Soya & Soya Derivatives	Yes - Natural Flavourings - E306 derived from Soybean oil - not declarable as not considered allergenic according to Annex II of EC Reg 1169/2011.	Yes	Yes
Tree Nuts	No	No	No
Peanuts	No	No	No
Sesame Seeds	No	No	No
Mustard / Mustard Seeds / Mustard Derivatives	No	Yes	Yes
Celery / Celeriac	No	Yes	Yes
Milk and Milk Derivatives	No	Yes	Yes
Molluscs	No	No	No
Lupin	No	No	No
Sulphur Dioxide/Sulphites (>10ppm)	Yes - Sugar, Starch, Yeast Extract, Maltodextrin, <10ppm	Yes	Yes
Egg	No	No	No
Crustaceans	No	No	No
Fish	No	No	No

**Suitable for**

Vegetarians	Yes	Coeliacs	Yes
Vegans	No- May contain milk	Lactose intolerant	No- May contain milk

**Micro**

E. Coli	< 10cfu/g
Salmonella	Absent in 25g
Staph Aureus	< 20 cfu/g

**Process summary**

Raw material intake
Raw material storage
Batching of raw materials

Mixing
Packing
Metal detection
Labelling and coding
Palletisation
Dispatch

Storage		Organoleptic standards	
Ambient shelf life	12 Months	Appearance	Orange free flowing powder with chilli and tomato
Chilled shelf life	N/A	Aroma	Chilli, garlic and lemon
Frozen shelf life	N/A	Flavour	Spicy Chilli, garlic and lemon.
Storage conditions	Store in a cool, dark and dry place		

Quality checks		Packaging	
Weight check frequency	Per Tub/Pail	Inner packaging description	2.5kg - Blue Food Grade 50mu bottom weld low density polyethylene bag (20g) (385 x 510mm), 10kg/25kg- 25kg Blue Food Grade 80mu bottom weld low density polyethylene bag (120g) (760 x 1035mm).
Weight checks parameters	Fill weights to specification	Inner Barcode	2.5kg – 5032457715317, 10kg - 5032457800068
Coding checks frequency	Start of run & every 30 minutes	Outer packaging description	2.5kg Polypropylene Co-Polymer tub and lid (140g) (180 x 180 x 170mm) packed in Corrugated Cardboard Case (555g) (370 x 370 x 340mm), 10kg - Polypropylene Co-Polymer white pail and lid (600g) (293 x 318 x 290mm).
Coding checks parameters	Clear, legible, correct	Outer barcode	2.5kg - 05032457620864
Seal checks frequency	Start of run & every 30 minutes	Pallet details	Wooden pallet
Seal checks parameters	Intact & clean	Cases per layer	8 x 2.5kg x 9 Boxes per layer / 10kg = 12 per layer
Metal detection checks frequency	Start and end of run plus every hour	layers per pallet	2.5kg – 3, 10kg – 4
Metal detection checks parameter	1.8mm Fe, 2mm Non Fe, 2.5mm SS	Cases per pallet	2.5kg = 27, 10kg = 48

Directions for use	Use at 8-10% and leave for 10 minutes, oven bake, BBQ, grill or stir fry. Cook thoroughly before consumption.
Coding format	(day) (month) (year) (batch) (Day) is denoted by the first 2 numbers (Month) is denoted by the second 2 numbers (Year) is denoted by the last number of year (Batch) is denoted by the number of the actual batch on the production day

**Health and safety data**

Product Digested	This product is designed for human consumption, and is safe when used at recommended levels. In the case of excessive ingestion, give patient water to drink and rest. If discomfort persists, seek medical advice	Fire	Avoid production of dust. Fires should be controlled by water spray, rather than by main jets, to avoid generating explosive dust clouds.
Skin Contact	Normal standard of hygiene and regular washing with water should prevent irritation; avoid prolonged contact with lips and tender parts of the body. Medical attention should be obtained in cases of sensitisation	Storage Precautions	Original sealed containers should be stored in a cool dry place
Eye Contact	Avoid contact with eyes. Irrigate immediately with water and seek medical advice if discomfort persists.	Handling Precautions	All MRC products should be used in a well-ventilated area. Operators should observe normal good house keeping precautions. Goggles, gloves and dust masks may be required when exposed to prolonged handling
Product Inhaled	Dust masks should be worn if the product is found to be irritating. In the case of inhalation remove casualty from exposure, rest and keep warm. In severe cases seek medical attention.	Spillage	Sweep up and dispose of with non-hazardous wastes. Small spillages may be washed to drain with cold water. Consult local authorities when disposing of large quantities.



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<b>Approval on behalf of the Flava People</b>		<b>Customer Approval</b>	
Approved by	C Joynson	Approved by	
Position	Technical Co-ordinator	Position	
Date	19/10/2023	Date	