



ISSUE NUMBER: 13

ISSUED By: M.Ciechorska

REFERENCE: BI-0008

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AUTHORISED BY: TECHNICAL DEPT

DATE: 04.11.19

B.I.[Europe] Limited, UNIT 21-22 Kernan Drive Loughborough LE11 5JF

Product Specification

PRODUCT TITLE	BROWN SAUCE		
DESCRIPTION	BROWN SAUCE IN 10g SACHET		
BRAND	HARRISONS		
PRODUCT CODE	BI-0008		
BARCODE NUMBER	5013923000083		
SUPPLIER NAME & ADDRESS	B.I.[Europe] Limited UNIT 21-22, Kernan Drive , Loughborough LE11 5JF		
TELEPHONE NUMBER	01509-631650		
FAX NUMBER	0116 2766187		
E-MAIL ADDRESS	info@bilimited.com		
STORAGE TEMP	AMBIENT BELOW 25°C	UNIT PER OUTER	200
SHELF LIFE	12 MONTHS	LAYERS PER PALLET	10
UNIT WEIGHT	10g	CASES PER PALLET	240
CASE WEIGHT	2300g		

INGREDIENT LIST (In descending order by weight)

Water, Apple Pulp, Sugar, Malt Vinegar (from **Barley**), Cane Molasses, Thickener (Modified Maize Starch), Tomato Paste, Salt, Acetic Acid, Spice Blend, Onion Powder, Preservative (Potassium Sorbate), Caramelised Sugar.

PACKAGING MATERIAL

INNER		OUTER	
LINER	NIL	CARTON	PRINTED DISPENSER BOX- WHITE
SACHET FILM	PRINTED 45x90mm	LABEL	FINEST HARRISONS BROWN SAUCE LABEL

ORGANOLEPTIC PROPERTIES

PHYSICAL APPEARANCE	Smooth dark brown sauce
COLOUR	Dark brown
FLAVOUR	Spicy
TEXTURE	Smooth
AROMA	Spicy / acidic

QUALITY MANAGEMENT/ CONTROL

All products are manufactured and packed within H.A.C.C.P. guidelines in compliance with the requirements of the British Retail Consortium Global Standard for Food safety and in accordance with Good Manufacturing Practices. All staff are trained to Basic Food Hygiene Level.



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PROCESS DESCRIPTION

Ingredients are added to cooking vessel and heated at 85°C for 15mins, cooled, then pumped, via metal detector, into a lined pallean and held for QC checks. Bulk pallean is then connected to pump and product is volumetrically filled to weight. Finished product is check-weighted every 30 minutes.

PHYSICAL PROPERTIES		MICROBIOLOGICAL SPECIFICATIONS		
Free from foreign bodies.			TARGET	REJECT
CHEMICAL PROPERTIES		TVC	< 10 cfu/g	>10,000 cfu/g
pH	<3.8	Coliforms	< 10 cfu/g	>500 cfu/g
		S aureus	< 10 cfu/g	>100 cfu / g
		Yeasts & Moulds	< 10 cfu/g	>500 cfu/g
		Lactobacillus spp.	< 100 cfu/g	>500 cfu/g
		E coli	< 10 cfu/g	>10 cfu/g

NUTRITIONAL INFORMATION (per 100g as supplied)

PARAMETER	TYPICAL VALUE
Energy	88 kcal
Energy	377 kJ
Fat Total	0.1 g
Saturates	0.0 g
Carbohydrate Total	19.7 g
Of which sugars	10.7 g
Protein	0.5g
Salt	3.3g

SHELF LIFE, LABELLING & BATCH CODING

SHELF LIFE	12 months
PRODUCTION BATCH CODE	Julian date code- ie 7025 01 (01 MACHINE NO.) = 25/01/17
LABELLING	Product Name, Production Batch Code, machine no, BBE. Ingredients, Quantity & Weight



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ALLERGEN INFORMATION

ITEM	Present Yes / No	Source	ALLERGY ADVICE : CONTAINS
Peanuts & products thereof	No		
Other nuts & products thereof	No		
Eggs & products thereof	No		
Fish & products thereof	No		
Shellfish (Crustaceans & Molluscs) & products thereof	No		
Milk & dairy products	No		
Soybeans & products thereof	No		
Cereals containing gluten & products thereof	Yes	Malt Vinegar	Barley
Celery & products thereof	No		
Mustard & products thereof	No		
Sesame & products thereof	No		
Sulphur dioxide & Sulphite (at levels above 10mg/kg SO ₂)	No		
Lupins & products thereof	No		

INTOLLERANCE DATA & ADDITIVES - This product is free from

	Yes / No	Contains
Maize derivatives	No	Modified maize starch
Gluten	No	Barley
Soya / Soya Products	Yes	
Animal derivatives (excluding dairy)	Yes	
Colours	No	Natural caramel paste E150a
Flavourings	Yes	
Preservatives	No	Potassium sorbate E202
Fruit & derivatives	No	Tomato paste & Apple pulp
Other Additives	Yes	
Seeds / seed oil	Yes	
Added sugar	No	Sugar
Added salt	No	Salt
Garlic	Yes	
Sweeteners	No	Cane Molasses
All GM ingredients (including processing aids)	Yes	
Suitable for vegetarians	Yes	
Suitable for vegans	Yes	
Suitable for coeliacs	No	
Suitable for Halal diet	No	Not certified
Suitable for Kosher diet	No	Not certified



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Fax: 0116 276 6187

E mail: info@bilimited.com

Please complete the following Customer Approval sections below. If you are satisfied with the content of the specification, please post a copy of the signed specification to the address above marked for the attention of the Technical Department.

If we do not receive a signed copy of the specification with 14 days, we will assume that you have accepted the updated specification.

On behalf of B I Limited

Customer Approval

Signed: _____

Signed: _____.

Name: M.Ciechorska _____

Name: _____.

Position : Technical Manager

Position: _____.

Date : 04.11.19 _____

Date: _____.