



Product Specification

Date Issued: Oct 14

Issue number: 2

Product Name: Alfees Sweet Chilli Sauce

Manufacturing Address: 34 Jubilee Road, Newtownards, Co Down BT23 4YH

Tel: 028 91819004

Fax: 028 91822089

Quality Manager: Fiona McCambley – fiona.mccambley@richsauces.com

Quality Assistant: Nicola Bailie - nicola@richsauces.com

Out of Hours Contact: Derek Doherty (Operations Director) -07884362660

Ingredient Declaration: Water, Sugar, Acidity Regulator: Acetic Acid; Tomato Puree, Modified Potato Starch, Garlic Puree, Onion, Salt, Chillies (1%), Spice, Ginger Puree, Colour: Paprika, Stabiliser: Xanthan Gum, Preservative: Potassium Sorbate, Antioxidant: Ascorbic Acid

(Allergens highlighted in bold)

Product Description:

Flavour: Tomato and smoky flavour

Colour: Red/brown

Texture: Smooth of pouring
consistency

Odour: Smoke

Nutritional Information

Typical Value per 100g

Energy 873kJ/206kcal

Fat 1.0g

Of which Saturates 0.0g

Carbohydrate 45.3g

Of which Sugars 41.3g

Protein 0.5g

Salt 1.3g

County of Origin

United Kingdom

Storage Instructions

For best results: store below 5°C

Shelf Life

Unopened: 10 months from date of
manufacture

Opened: Keep refrigerated and use
within 3 weeks of date
opened

Allergen Information

Suitable For:

Coeliacs	Yes
Vegans	Yes
Vegetarians	Yes
Halal	Not Certified
Kosher	Not Certified

Handled on Site

Cereals (containing Gluten)	Yes	Fish	Yes
Eggs	Yes	Mustard	Yes
Soybeans	Yes	Sesame	Yes
Milk	Yes	Sulphur Dioxide	Yes
Peanuts	No	Lupin	No
Nuts	No	Molluscs	No
Celery	Yes	Crustaceans	No

Traceability

Ink Coding

The following information will be printed onto the side of each bucket: best before date, line number, production time and bucket number e.g. BB27/10/15 L2 12:10 125



This specification is valid on the date issued





Product Specification

Product Name:

Alfees Sweet Chilli Sauce

Date Issued: Oct 14

Issue number: 2

Microbial Standards and Foreign Body Detection

<u>Foreign Body</u>	<u>Microbiological Standards:</u>	<u>Target</u>	<u>Unacceptable</u>
Foreign body policies in place	Total Viable Count (cfu/g)	<1000	>10000
<ul style="list-style-type: none"> Incoming Oil Filtered Powder Sieves in Place Metal Detection <ul style="list-style-type: none"> 2.5mm Ferrous 3.5mm Non Ferrous 5.0mm Stainless Steel 	Total Coliform (cfu/g)	<10	>100
	Yeasts & Moulds (cfu/g)	<100	>1000
	Bacillus Cereus (cfu/g)	<10	>100
	Salmonella (in 25g)	not detected	detected
	Listeria (in 25g)	not detected	detected

Final Product Information

Pack Size:	2.5Kg	<u>2.5Kg Container Dimensions</u>	<u>Container Material:</u>
Product code:	1311	Height: 23.8cm	Polyethylene Terephthalate
Product pH:	3.65 – 4.10	Width: 10.5cm	<u>Lid Material</u>
Inner Barcode:	5060051295928	Depth: 13.0cm	Polypropylene
Outer Barcode:	15060051295925	<u>2.5kg Pallet Configuration</u>	<u>Lid Colour</u>
		41 x 5 high = 205 per pallet	Red
		<u>Pallet Dimensions</u>	
		1200 x 1000mm Standard Pallet	
		<u>Pallet Height</u>	
		135cm	

Legislation

Legislation

This product complies with all of the statutory and regulatory requirements applicable to its manufacture.

Signed:

Date: 22/10/14

Quality Assurance Manager - Fiona McCambley

Quality Assurance Assistant – Nicola Bailie



This specification is valid on the date issued





Product Specification

Date Issued: Oct 14

Issue number: 11

Product Name: Barbeque Sauce

Manufacturing Address: 34 Jubilee Road, Newtownards, Co Down BT23 4YH

Tel: 028 91819004

Fax: 028 91822089

Quality Manager: Fiona McCambley – fiona.mccambley@richsauces.com

Quality Assistant: Nicola Bailie - nicola@richsauces.com

Out of Hours Contact: Derek Doherty (Operations Director) -07884362660

Ingredient Declaration:

Water, Tomato Puree (21%), Sugar, Acidity Regulator: Acetic Acid; Modified Maize Starch, Salt, Worcester Sauce (*Malt Vinegar* (**Barley**), *Black Treacle*, Water, Tamarind, Salt, Onion Powder, Garlic Powder, White Pepper, Pimento, Ginger, **Mustard** Flour, Paprika, Clove), Spices (**Mustard**), Smoke Flavoring, Stabilisers: Guar Gum, Xanthan Gum, Preservative: Potassium Sorbate.

(Allergens highlighted in bold)

Product Description:

Flavour: Tomato and smoky flavour with a touch of black pepper

Colour: Red/brown with black speckles throughout the product

Texture: Thick and smooth of pouring consistency

Odour: Smoked flavour with a hint of black pepper

Nutritional Information

Typical Value per 100g

Energy 424kJ/100kcal

Fat 0.1g

Of which Saturates 0.0g

Carbohydrate 19.4g

Of which Sugars 15.9g

Protein 1.2g

Salt 2.7g

County of Origin

United Kingdom

Storage Instructions

For best results: store below 5°C

Shelf Life

Unopened: 5 months from date of manufacture

Opened: Keep refrigerated and use within 3 weeks of date opened

Allergen Information

Suitable For:

Coeliacs	No
Vegans	Yes
Vegetarians	Yes
Halal	Not Certified
Kosher	Not Certified

Handled on Site

Cereals (containing Gluten)	Yes	Fish	Yes
Eggs	Yes	Mustard	Yes
Soybeans	Yes	Sesame	Yes
Milk	Yes	Sulphur Dioxide	Yes
Peanuts	No	Lupin	No
Nuts	No	Molluscs	No
Celery	Yes	Crustaceans	No

Traceability

Ink Coding

The following information will be printed onto the lid of each container: best before date, line number, production time and bucket number e.g. BB27/10/15 L2 12:10 125



This specification is valid on the date issued



Product Specification

Date Issued: Oct 14

Issue number: 11

Product Name: Barbeque Sauce

Microbial Standards and Foreign Body Detection

<u>Foreign Body</u>	<u>Microbiological Standards:</u>	<u>Target</u>	<u>Unacceptable</u>
Foreign body policies in place	Total Viable Count (cfu/g)	<1000	>10000
<ul style="list-style-type: none">Incoming Oil Filtered	Total Coliform (cfu/g)	<10	>100
<ul style="list-style-type: none">Powder Sieves in Place	Yeasts & Moulds (cfu/g)	<100	>1000
<ul style="list-style-type: none">Metal Detection	Bacillus Cereus (cfu/g)	<10	>100
<ul style="list-style-type: none"><ul style="list-style-type: none">2.5mm Ferrous	Salmonella (in 25g)	not detected	detected
<ul style="list-style-type: none"><ul style="list-style-type: none">3.5mm Non Ferrous	Listeria (in 25g)	not detected	detected
<ul style="list-style-type: none"><ul style="list-style-type: none">5.0mm Stainless Steel			

Final Product Information

Pack Size: 2 x 2.5Kg	<u>2.5Kg Container Dimensions</u>	<u>Container Material:</u>
Product code: 4041	Height: 23.8cm	Polyethylene Terephthalate
Product pH: 3.80 – 4.50	Width: 10.5cm	<u>Lid Material</u>
Inner Barcode: 5060051290206	Depth: 13.0cm	Polypropylene
Outer Barcode: 15060051292467	<u>2.5Kg Pallet Configurations</u>	<u>Lid Colour</u>
	41 x 5 high = 205 per pallet	Blue
	<u>Pallet Dimensions</u>	
	1200 x 1000mm Standard Pallet	
	<u>Pallet Height</u>	
	135cm	

Legislation

Legislation

This product complies with all of the statutory and regulatory requirements applicable to its manufacture.

Signed:

Date: 15/10/14

Quality Assurance Manager - Fiona McCambley

Quality Assurance Assistant – Nicola Bailie



This specification is valid on the date issued



Product Specification

Date Issued: Dec 14

Issue number: 12

Product Name: Cajun Sauce

Manufacturing Address: 34 Jubilee Road, Newtownards, Co Down BT23 4YH

Tel: 028 91819004

Fax: 028 91822089

Quality Manager: Fiona McCambley – fiona.mccambley@richsauces.com

Quality Assistant: Nicola Bailie - nicola@richsauces.com

Out of Hours Contact: Derek Doherty (Operations Director) -07884362660

Ingredient Declaration: Water, Sugar, Tomato Puree (14%), **Soy** Sauce (*Water, Soybeans, Salt, **Wheat** Flour*), Worcester Sauce (*Malt Vinegar (**Barley**), Black Treacle, Water, Tamarind, Salt, Onion Powder, Garlic Powder, White Pepper, Pimento, Ginger, **Mustard** Flour, Paprika, Clove*), Acidity Regulator: Acetic Acid; Modified Maize Starch, Spices (**Mustard**), Salt, Garlic, Onion, Cracked Black Pepper, Herbs, Stabilisers: Guar Gum, Xanthan Gum, Preservative: Potassium Sorbate **Allergens highlighted in bold**)

Product Description:

Flavour: Very Spicy

Colour: Brown/red with green
leaves and black speckles

Texture: Pouring consistency

Odour: Black peppercorns

Nutritional Information

Typical Value per 100g

Energy	756kJ/178kcal
Fat	0.5g
<i>Of which Saturates</i>	<i>0.0g</i>
Carbohydrate	37.4g
<i>Of which Sugars</i>	<i>32.5g</i>
Protein	1.8g
Salt	3.0g

County of Origin

United Kingdom

Storage Instructions

For best results: store below 5°C

Shelf Life

Unopened:	5 months from date of manufacture
Opened:	Keep refrigerated and use within 3 weeks of date opened

Allergen Information

Suitable For:

Coeliacs	No
Vegans	Yes
Vegetarians	Yes
Halal	Not Certified
Kosher	Not Certified

Handled on Site

Cereals (containing Gluten)	Yes	Fish	Yes
Eggs	Yes	Mustard	Yes
Soybeans	Yes	Sesame	Yes
Milk	Yes	Sulphur Dioxide	Yes
Peanuts	No	Lupin	No
Nuts	No	Molluscs	No
Celery	Yes	Crustaceans	No

Traceability

Ink Coding

The following information will be printed onto the lid of each container: best before date, line number, production time and bucket number e.g. BB27/10/15 L2 12:10 125



This specification is valid on the date issued



Product Specification

Date Issued: Dec 14

Issue number: 12

Product Name: Cajun Sauce

Microbial Standards and Foreign Body Detection

<u>Foreign Body</u>	<u>Microbiological Standards:</u>	<u>Target</u>	<u>Unacceptable</u>
Foreign body policies in place	Total Viable Count (cfu/g)	<1000	>10000
• Incoming Oil Filtered	Total Coliform (cfu/g)	<10	>100
• Powder Sieves in Place	Yeasts & Moulds (cfu/g)	<100	>1000
• Metal Detection	Bacillus Cereus (cfu/g)	<10	>100
○ 2.5mm Ferrous	Salmonella (in 25g)	not detected	detected
○ 3.5mm Non Ferrous	Listeria (in 25g)	not detected	detected
○ 5.0mm Stainless Steel			

Final Product Information

Pack Size: 2 x 2.5kg	<u>2.5Ltr Container Dimensions</u>	<u>Container Material:</u> Polyethylene Terephthalate
Product code: 4039	Height: 23.8cm	
	Width: 10.5cm	
	Depth: 13.0cm	<u>Lid Material</u> Polypropylene
Product pH: 3.85 – 4.50	<u>2.5Ltr Pallet Configuration</u>	
Inner Barcode: 5060051290220	41 x 5 high = 205 per pallet	<u>Lid Colour</u> Blue
Outer Barcode: 15060051290227	<u>Pallet Dimensions</u> 1200 x 1000mm Standard Pallet	
	<u>Pallet Height</u> 135cm	

Legislation

Legislation

This product complies with all of the statutory and regulatory requirements applicable to its manufacture.

Signed:

Fiona McCambley

Date: 16/12/14

Quality Assurance Manager - Fiona McCambley

Quality Assurance Assistant – Nicola Bailie



This specification is valid on the date issued



Product Specification

Date Issued: Oct 14

Issue number: 7

Product Name: Garlic Mayonnaise

Manufacturing Address: 34 Jubilee Road, Newtownards, Co Down BT23 4YH

Tel: 028 91819004

Fax: 028 91822089

Quality Manager: Fiona McCambley – fiona.mccambley@richsauces.com

Quality Assistant: Nicola Bailie - nicola@richsauces.com

Out of Hours Contact: Derek Doherty (Operations Director) -07884362660

Ingredient Declaration:

Rapeseed Oil (75%), Pasteurised Liquid **Egg** (12%), Acidity Regulator: Acetic Acid; Sugar, Garlic (2%), Water, Salt, Spice (**Mustard**), Parsley, Stabilisers: Guar Gum, Xanthan Gum

(Allergens highlighted in bold)

Product Description:

Flavour: Raw Fresh Garlic

Colour: Off White with Green
Speckles

Texture: Smooth and Thick

Odour: Garlic Aroma

Nutritional Information

Typical Value per 100g

Energy	2987kJ/725kcal
Fat	76.6g
<i>Of which Saturates</i>	5.3g
Carbohydrate	3.7g
<i>Of which Sugars</i>	2.9g
Protein	1.9g
Salt	1.2g

County of Origin

United Kingdom

Storage Instructions

For best results: store below 5°C

Shelf Life

Unopened:	5 months from date of manufacture
Opened:	Keep refrigerated and use within 3 weeks of date opened

Allergen Information

Suitable For:

Coeliacs	Yes
Vegans	No
Vegetarians	Yes
Halal	Not Certified
Kosher	Not Certified

Handled on Site

Cereals (containing Gluten)	Yes	Fish	Yes
Eggs	Yes	Mustard	Yes
Soybeans	Yes	Sesame	Yes
Milk	Yes	Sulphur Dioxide	Yes
Peanuts	No	Lupin	No
Nuts	No	Molluscs	No
Celery	Yes	Crustaceans	No

Microbial Standards and Foreign Body Detection

Foreign Body

Foreign body policies in place

- Incoming Oil Filtered
- Powder Sieves in Place
- Metal Detection
 - 2.5mm Ferrous
 - 2.5mm Non Ferrous
 - 3.5mm Stainless Steel

Microbiological Standards:

Total Viable Count (cfu/g)
Total Coliform (cfu/g)
Yeasts & Moulds (cfu/g)
Bacillus Cereus (cfu/g)
Salmonella (in 25g)
Listeria (in 25g)

Target

<1000
<10
<100
<10
not detected
not detected

Unacceptable

>10000
>100
>1000
>100
detected
detected



This specification is valid on the date issued



Product Specification

Date Issued: Oct 14

Issue number: 7

Product Name: Garlic Mayonnaise

Final Product Information

Pack Size: 2.2Ltr Product code: 4005 Product pH: 3.90 – 4.55 Inner Barcode: 5060051290152	<u>2.2Ltr Bucket Dimensions</u> Height: 23.8cm Width: 10.5cm Depth: 13cm	<u>9Ltr Bucket Dimensions</u> Height: 20.5cm Width: 27.5cm Depth: 27.5cm
Pack Size: 4.5Ltr Product code: 1014 Product pH: 3.90 – 4.55 Inner Barcode: 5060051290506	<u>4.5Ltr Bucket Dimensions</u> Height: 16.5cm Width: 23.2cm Depth: 23.2cm	<u>15.5Ltr Bucket Dimensions</u> Height: 31.1cm Width: 29cm Depth: 29cm
Pack Size: 9Ltr Product code: 4015 Product pH: 3.90 – 4.55 Inner Barcode: 5060051290664	<u>2.2Ltr Pallet Configuration</u> 41 x 5 high = 205 per pallet <u>4.5Ltr Pallet Configuration</u> 23 x 8 high = 184 per pallet <u>9Ltr Pallet Configuration</u> 14 x 6 high = 84 per pallet	<u>Bucket Material:</u> Polypropylene Copolymer <u>Bucket Type</u> 2.2Ltr Rich Sauces Container 4.5Ltr Rich Sauces Printed Bucket 9.0Ltr Rich Sauces Printed Bucket 15.5Ltr Rich Sauces Printed Bucket
Pack Size: 15.5Ltr Product code: 1023 Product pH: 3.90 – 4.55 Inner Barcode: 5060051290077	<u>15.5Ltr Pallet Configuration</u> 14 x 4 high = 56 per pallet	<u>Lid Material</u> Polypropylene Copolymer <u>Lid Colour</u> Blue
<u>Pallet Dimensions</u> 1200 x 1000mm Standard Pallet <u>Pallet Heights</u> 2.2Ltr-135cm 4.5Ltr-148cm 9Ltr-139cm 15.5Ltr-141cm		



Product Specification

Date Issued: Oct 14

Issue number: 7

Traceability

Ink Coding

The following information will be printed onto the side of each bucket: best before date, line number, production time and bucket number e.g. BB27/10/15 L2 12:10 125

Legislation

Legislation

This product complies with all of the statutory and regulatory requirements applicable to its manufacture.

Signed:



Date:17/10/14

Quality Assurance Manager - Fiona McCambley

Quality Assurance Assistant – Nicola Bailie



This specification is valid on the date issued



Product Specification

Date Issued: Oct 14

Issue number: 6

Product Name: Taco Mayonnaise

Manufacturing Address: 34 Jubilee Road, Newtownards, Co Down BT23 4YH

Tel: 028 91819004

Fax: 028 91822089

Quality Manager: Fiona McCambley – fiona.mccambley@richsauces.com

Quality Assistant: Nicola Bailie - nicola@richsauces.com

Out of Hours Contact: Derek Doherty (Operations Director) -07884362660

Ingredient Declaration: Rapeseed Oil (66%), Pasteurised Liquid **Egg** (10%), Water, Acidity Regulator: Acetic Acid; Sugar, Tomato Puree (3%), Salt, Spices (**Mustard**), Modified Maize Starch, Stabilisers: Guar Gum, Xanthan Gum, Preservative: Potassium Sorbate

(Allergens highlighted in bold)

Product Description:

Flavour: Curried and creamy

Colour: Mustard yellow with dark speckles

Texture: Smooth and Thick

Odour: Curried

Nutritional Information

Typical Value per 100g

Energy	2658kJ/645kcal
Fat	66.7g
<i>Of which Saturates</i>	<i>4.6g</i>
Carbohydrate	5.0g
<i>Of which Sugars</i>	<i>4.0g</i>
Protein	1.5g
Salt	1.6g

County of Origin

United Kingdom

Storage Instructions

For best results: store below 5°C

Shelf Life

Unopened: 5 months from date of manufacture

Opened: Keep refrigerated and use within 3 weeks of date opened

Allergen Information

Suitable For:

Coeliacs	Yes
Vegans	No
Vegetarians	Yes
Halal	Not Certified
Kosher	Not Certified

Handled on Site

Cereals (containing Gluten)	Yes	Fish	Yes
Eggs	Yes	Mustard	Yes
Soybeans	Yes	Sesame	Yes
Milk	Yes	Sulphur Dioxide	Yes
Peanuts	No	Lupin	No
Nuts	No	Molluscs	No
Celery	Yes	Crustaceans	No

Traceability

Ink Coding

The following information will be printed onto the side of each bucket: best before date, line number, production time and bucket number e.g. BB27/10/15 L2 12:10 125



This specification is valid on the date issued



Product Specification

Date Issued: Oct 14

Issue number: 6

Product Name: Taco Mayonnaise

Microbial Standards and Foreign Body Detection

<u>Foreign Body</u>	<u>Microbiological Standards:</u>	<u>Target</u>	<u>Unacceptable</u>
Foreign body policies in place	Total Viable Count (cfu/g)	<1000	>10000
<ul style="list-style-type: none">Incoming Oil Filtered	Total Coliform (cfu/g)	<10	>100
<ul style="list-style-type: none">Powder Sieves in Place	Yeasts & Moulds (cfu/g)	<100	>1000
<ul style="list-style-type: none">Metal Detection	Bacillus Cereus (cfu/g)	<10	>100
<ul style="list-style-type: none"><ul style="list-style-type: none">2.5mm Ferrous	Salmonella (in 25g)	not detected	detected
<ul style="list-style-type: none"><ul style="list-style-type: none">3.5mm Non Ferrous	Listeria (in 25g)	not detected	detected
<ul style="list-style-type: none"><ul style="list-style-type: none">5.0mm Stainless Steel			

Final Product Information

Pack Size: 2.2Ltr	<u>2.2Ltr Pallet Configuration</u> 41 x 5 high = 205 per pallet	<u>Bucket Material:</u> Polypropylene Copolymer
Product code: 4004		<u>Bucket Type</u> 2.2Ltr Rich Sauces Container
Product pH: 3.90 – 4.55	<u>Pallet Dimensions</u> 1200 x 1000mm Standard Pallet	<u>Lid Material</u> Polypropylene Copolymer
Inner Barcode: 5060051290145	<u>Pallet Heights</u> 2.2Ltr-135cm	<u>Lid Colour</u> Blue

Legislation

Legislation

This product complies with all of the statutory and regulatory requirements applicable to its manufacture.

Signed:

Fiona McCambley

Date: 23/10/14

Quality Assurance Manager - Fiona McCambley

Quality Assurance Assistant – Nicola Bailie



This specification is valid on the date issued



Product Specification

Date Issued: Oct 14

Issue number: 8

Product Name: Tomato & Chilli Sauce

Manufacturing Address: 34 Jubilee Road, Newtownards, Co Down BT23 4YH

Tel: 028 91819004

Fax: 028 91822089

Quality Manager: Fiona McCambley – fiona.mccambley@richsauces.com

Quality Assistant: Nicola Bailie - nicola@richsauces.com

Out of Hours Contact: Derek Doherty (Operations Director) -07884362660

Ingredient Declaration: Water, Tomato Puree (22%), Sugar, Modified Maize Starch, Acidity Regulator: Acetic Acid; Salt, Chilli (1%), Spices (**Mustard**), Stabilisers: Guar Gum, Xanthan Gum, Preservative: Potassium Sorbate

(Allergens highlighted in bold)

<u>Product Description:</u>	<u>Nutritional Information</u>	<u>County of Origin</u>
Flavour: Tomato with a strong chilli flavour	Typical Value per 100g	United Kingdom
Colour: Red	Energy 406kJ /96kcal	Storage Instructions
Texture: Pouring consistency	Fat 0.3g	For best results: store below 5°C
Odour: Tomato	<i>Of which Saturates</i> 0.0g	Shelf Life
	Carbohydrate 19.6g	Unopened: 5 months from date of manufacture
	<i>Of which Sugars</i> 16.0g	Opened: Keep refrigerated and use within 3 weeks of date opened
	Protein 1.3g	
	Salt 2.7g	

Allergen Information

<u>Suitable For:</u>	<u>Handled on Site</u>
Coeliacs Yes	Cereals (containing Gluten) Yes
Vegans Yes	Eggs Yes
Vegetarians Yes	Soybeans Yes
Halal Not Certified	Milk Yes
Kosher Not Certified	Peanuts No
	Nuts No
	Celery Yes
	Fish Yes
	Mustard Yes
	Sesame Yes
	Sulphur Dioxide Yes
	Lupin No
	Molluscs No
	Crustaceans No

Microbial Standards and Foreign Bodies

<u>Foreign Body</u>	<u>Microbiological Standards:</u>	<u>Target</u>	<u>Unacceptable</u>
Foreign body policies in place	Total Viable Count (cfu/g)	<1000	>10000
• Incoming Oil Filtered	Total Coliform (cfu/g)	<10	>100
• Powder Sieves in Place	Yeasts & Moulds (cfu/g)	<100	>1000
• Metal Detection	Bacillus Cereus (cfu/g)	<10	>100
○ 2.5mm Ferrous	Salmonella (in 25g)	not detected	detected
○ 2.5mm Non Ferrous	Listeria (in 25g)	not detected	detected
○ 3.5mm Stainless Steel			



This specification is valid on the date issued



Product Specification

Product Name: Tomato & Chilli Sauce

Date Issued: Oct 14

Issue number: 8

Final Product Information

Pack Size: 4.5Ltr Product code: 1027 Product pH: 3.90 – 4.55 Inner Barcode: 5060051290343	<u>4.5Ltr Bucket Dimensions</u> Height: 16.5cm Width: 23.2cm Depth: 23.2cm	<u>Bucket Material:</u> Polypropylene Copolymer <u>Bucket Type</u> 4.5Ltr Rich Sauces Printed Bucket <u>Lid Material</u> Polypropylene Copolymer <u>Lid Colour</u> Blue
	<u>4.5Ltr Pallet Configuration</u> 23 x 8 high = 184 per pallet <u>Pallet Dimensions</u> 1200 x 1000mm Standard Pallet <u>Pallet Dimensions</u> Height: 148cm	
Pack Size: 15.5Ltr Product code: 1112 Product pH: 3.90 – 4.55 Inner Barcode: 5060051290930	<u>15.5Ltr Bucket Dimensions</u> Height: 31.1cm Width: 29.0cm Depth: 29.0cm	<u>Bucket Material:</u> Polypropylene Copolymer <u>Bucket Type</u> 15.5Ltr Rich Sauces Printed Bucket <u>Lid Material</u> Polypropylene Copolymer <u>Lid Colour</u> Blue
	<u>15.5Ltr Pallet Configuration</u> 14 x 4 high = 56 per pallet <u>Pallet Dimensions</u> 1200 x 1000mm Standard Pallet <u>Pallet Dimensions</u> Height: 141cm	

Traceability

Ink Coding

The following information will be printed onto the side of each bucket: best before date, line number, production time and bucket number e.g. 27/10/15 L2 12:10 125

Legislation

Legislation

This product complies with all of the statutory and regulatory requirements applicable to its manufacture.

Signed:

Date: 22/10/14

Quality Assurance Manager - Fiona McCambley

Quality Assurance Assistant – Nicola Bailie



This specification is valid on the date issued