



GRACE FOODS UK LIMITED



Product specification

1. Product Code: 12184

Grace Foods UK	5102
Supplier	12184

2. Product Name (As appears on packaging):

Deluxe BBQ Sauce

3. Brand Name:

Rio Pacific Foods

4. Country of origin:

United States

5. Factory Approval Code:

6. Product Description and intended consumers:
Note:
 Provide descriptive product name and important characteristics of final product which are intended to affect product safety (eg. Water activity, pH, salt content etc.) and nominate scope of consumers for which the product is intended for

A sweet and tangy BBQ sauce, made with molasses, tomato paste, brown sugar and seasoned with garlic and spices, spiked with cayenne pepper and with hint of smoke flavour.

7. Packaging
 7.A) Quantity per case:

4

7.B) Inner unit packaging:

Material	Weight (g)
Cardboard / Paper	
Plastic	117.24
Aluminium	
Other Steel/Metal	
Glass	
Other: (Please state other)	

7.C) Outer unit packaging:

Material	Weight (g)
Cardboard / Paper	431
Plastic	
Aluminium	
Steel	
Glass	
Other: (Please state other)	

7.D) Packaging Information:

Packaging Type (primary, secondary..)	Description (e.g. bottle, closure..)	Material (glass, plastic, paper..)	Dimensions (mm)	Weight (g)	Supplier (name)	Please state if packaging is recyclable, biodegradable or both from the drop downs below
Primary	Jar	HDPE <small>If packaging contains more than one type, please state the % breakdown</small>	153.94 x 153.94 x	431		
Secondary	Shipper	Corrugate	319.08 X 319.08 X			

7.E) Packaging Requirement (Food Contact Materials)

Please Choose Yes or No From the Drop Downs Below

Do you have a proper packaging material Traceability in place?

Does the packaging conform to relevant UK & EU packaging material legislations

Does the packaging material conform to relevant UK & EU packaging Migration and heavy metals legislations

Note:Packaging must not transfer its constituents into food to the detriment of the food's safety & quality

If Modified Atmospheric Packaging used then indicate the composition of packaging gases used if applicable.

Is material BPA free?

8. Declared Product weight/ Volume :
**** For each individual product**
 Note: Weight/capacity marking shall be in metric gram (g/kg) or litre (ML/L)

8. A	Gross Weight (g/kg)	
8. B	Net weight (g/kg) <small>*if liquid product please fill in 8.C in addition to 8.</small>	
8. C	Net Volume (ML/L) <small>*only fill in if liquid product</small>	3.78 L
8. D	Drained weight (g/kg) <small>(if applicable)</small>	

9. Ingredient declaration:

Note: Ensure a complete list of ingredients is provided in descending order by weight. Where compound ingredients are used, these must be broken down to provide details of each individual ingredient.

Ingredient	Is a Compound Ingredient?	Compound Ingredient Breakdown	Additives yes/no If Yes, please give further details in section 10	% Breakdown <small>Note: Ranges will be accepted</small>	Supplier Name	Country of Origin	Source of Ingredient i.e. Animal, vegetable, mineral, natural and synthetic
Water	No			Proprietary	Proprietary	Product of USA	
Brown Sugar	No						
High Fructose Corn Syrup	No						
Tomato Paste	No						
Distilled Vinegar	No						
Molasses	No						
Salt	No						
Modified Food Starch	No						
Mustard Bran	No						
Dehydrate Onion	No						
Natural Hickory Smoke Flavour	No						
Ground Red Chili Pepper	No						
Dehydrated Garlic	No						
Preservative: E211	No						
Spices	No						

Colour: E150d No

10. Additives:

Note: List out all additives and processing aids used in the product (colours, preservatives, flavours, Stabilizers, Sweeteners, Antioxidants, Acidity regulators etc.)

Name	Is Carry Over from Compound Ingredient?	E Number	Function	Source(Veg/Animal/Artificial)	Quantity(% ,ppm, µg mg, g etc.) of the finished product
Natural Hickory Smoke Flavour	No		Flavour	Natural	<0.3%
Sodium Benzoate	No	E211	Preservative	Artificial	0.10%
Caramel Color	No	E150d	Color	Artificial	<0.015%

11. Details of Genetically Modified Materials

Please Choose Yes or No From the Drop Down Below

11.A) Does the product/ingredient* contain genetically modified material? If Yes, please give details of the GMO materials used and if No please give details conforming if IP, PCR negative in the box below

Yes

Water, Brown Sugar*, High Fructose Corn Syrup*, Tomato Paste, Distilled Vinegar*, Molasses*, Salt, Modified Starch*, Mustard Bran, Dehydrated Onion, Natural Hickory Smoke Flavour, Ground Red Chilli Pepper, Dehydrated Garlic, Preservative: E211, Spices, Colour: E150d*.
*Genetically Modified

11.B) Has the product/ingredient* been significantly changed by the use of genetically modified material? If Yes, please give details in the box below

11.C) Can you guarantee that all raw materials are traceable back to source, including GM verification, of all suspected raw materials including animal feed?

Note: If Yes, please give details of the traceability level in the box below

12. Microbiological Standards (Measuring Unit cfu/g)

Test	Specification		Frequency of Testing
	Target Upper Limit	Unacceptable	
Total Plate count (/g)	n/a	n/a	n/a
Yeasts (/g)	<100/gram	≥100/gram	once per lot
Moulds (/g)	<100/gram	>100/gram	once per lot
Coliforms (/g)	<10/gram	≥10/gram	once per lot
E.coli (/g)	n/a	n/a	n/a
Salmonella (/ 25g)	n/a	n/a	n/a
Staph.aureus (/g)	n/a	n/a	n/a
Bacillus Cereus (/g)	n/a	n/a	n/a
Others: (Please state others)			

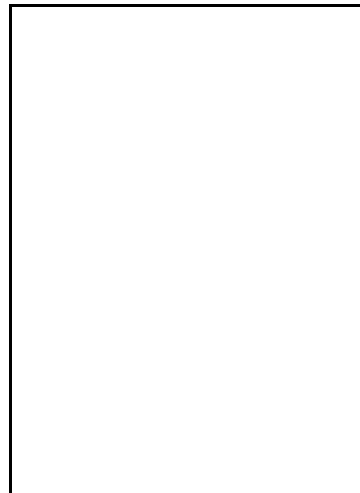
13. Nutritional Information Please choose g or ml below

Typical values	Per 100ml	Per serving g/ml	Are Values based on Analytical / Calculated
Energy kJ / kcal	161.96		Calculated
Protein (g)	0.89		Calculated
Carbohydrate (g)	39.6		Calculated
Of which: Sugars (g)	35.3		Calculated
Polyols (g)			
Starch (g)			
Fat (g)	0.11		Calculated
Of which: saturates (g)	0.01		Calculated
Mono-unsaturates (g)			
Poly-unsaturates (g)			
Trans-Fatty Acids(g)	0		Calculated
Fibre (g)	0.58		Calculated
Sodium (g)	1195.3		Calculated
Equivalent as Salt (g)			
Ash (g)			
Special Claims (e.g. Vitamins & minerals)	1)		
	2)		
	3)		
	4)		
	5)		
	6)		
	7)		
	8)		
	9)		
	10)		
	11)		
	12)		
	13)		
	14)		
	15)		

14. Quality Attributes

(Physical and chemical tolerances applied)	Target	Tolerance allowed	Frequency of Test
pH	3.6	3.40 - 3.80	Every batch
Acidity	1.29%	1.19 - 1.39%	Every batch
Preservatives			
Moisture	54	52.00-56.00	Every batch
Viscosity	6.50 cm	5.5 - 7.5 cm	Every batch
Drained Weight(if applicable)			
Other.....			
Organoleptic Properties	Target	Reject	Frequency of Test
Appearance	dark reddish brown	does not meet target	Every batch
Texture	pourable	separation	Every batch
Taste	sweet and tangy	off/rancid	Every batch
Aroma/Odour	sweet and tangy	off/rancid	Every batch
Colour	dark reddish brown	does not meet target	Every batch
Other.....			
Physical properties	Target	Tolerance	Frequency of Test
Piece Size (if applicable)	4/1 gallon		
applicable) (Length, Weight, Height)			
Weight per unit			

Please attach a standard picture of the opened product below



15. Product Shelf Life

15.A) Total Product life from the date of manufacturing
 Note: in days

360 days

15.B) Shelf life after opening
 Note: in days

Please Choose Yes or No Below

16. Shelf Life Validation (Do you conduct tests to determine shelf life? No

a) If Yes, Attach a document to support the shelf life given to the product (Copy of shelf life test on Microbiological, Chemical physical & Organoleptic parameters need to be provided)

If No, Please explain how shelf life was determined

17. Batch marking applied for traceability

17.A) Format of Coding System used (batch code/date code):
 Note: describe coding system used to mark batch and durability date on products for complete traceability

CASE: RIO PACIFIC BLUE CHEESE 5200
 12178RIO 2529730
 BEST BEFORE DD/MM/YY HH:MM
 BOTTLE: BEST BEFORE DD/MM/YY HH:MM

17.B) Location and format on inner unit:

on the bottle

18. Describe Storage Conditions:

18.A) Product Storage Conditions

ambient

18.B) Storage instructions including durability once opened

Please choose delivery condition below and state temperature targets further below

19. Delivery Temperatures

Ambient

Target Temperature °C	Minimum Temperature °C	Maximum Temperature °C
	1.67	26.67

20. Process Description (Process Flow Diagram)

Attach the process flow diagram from raw materials intake to the finished product

see attached

****Note: Describe critical control points in the process**

Process Step	CCP no.	Hazard	Preventive Measure	Monitoring Procedure	Monitoring Frequency
After milling		2 Microbiological	Adjust batch pH and re-test or place product on HOLD (QA 2.14) Pending disposition	Check pH of product (pH meter)	Every Batch

22. Quality control

Note: Describe quality control checks that are undertaken and their frequency in the process

22.A) Raw materials

Each lot of raw materials are checked for accuracy with the COA

22.B) Processing

Each batch of product is weighed or metered in through computer system

22.C) Finished Product

Note- Please indicate the products are metal detected and describe the sensitivity

Every batch of product is tested for full analytical and organoleptic properties prior to filling. Micros are ran on finished containers

22.D) Weight Checks (Net)

Minimum (g)	Average (g)

23. Barcodes

EAN (Inner unit):

5028615510214

ITF (Outer unit):

05028615510221

24. Pallet details

Units per layer:	12
Units per pallet:	60
Approximate GROSS pallet weight (kg):	

25. Case details

Length:	12.56"
Height:	10.62"
Width:	12.56 "
GROSS Weight(kg):	42.36
NET Weight(kg):	40.36

26. Dietary Intolerance

This Product contains:	Present in Product	Present within same production environment /line	Handle within processing establishment
	Yes or No	Yes or No	Yes or No
Celery / Celeriac (and products thereof)	No	Yes	Yes
Crustaceans and its products	No	No	No
Dairy / Dairy Products	No	Yes	Yes
Egg / Egg products	No	Yes	Yes
Fish / Fish Products	No	Yes	Yes
Lupin/Lupin derivatives	No	No	No
Molluscs and its products	No	No	No
Mustard (and products thereof)	Yes	Yes	Yes
Sesame Seed / Products	No	Yes	Yes
Soya / Soya Products	No	Yes	Yes
Sulphur dioxide / Sulphites >10mg/kg	No	Yes	Yes
Nut and nut products: Please specify : Select which nuts are in this product.			
Peanuts / Peanut products:	No	No	Yes
Almond nuts	No	No	No
Hazelnuts :	No	No	No
Walnuts :	No	No	No
Cashew nuts :	No	No	No
Pecan nuts :	No	No	No
Brazil nuts :	No	No	No
Pistachio nuts :	No	No	No
Macadamia nuts :	No	No	No
Queensland nuts :	No	No	No
Tree nuts:	No	No	No
Pine nuts:	No	No	No
Cereals containing Gluten Please specify :			
Wheat (and products thereof) :	No	Yes	Yes
Rye (and products thereof) :	No	No	No
Barley (and products thereof) :	No	No	No
Oats (and products thereof) :	No	No	No
Spelt (and products thereof) :	No	No	No
Kamut (and products thereof) :	No	No	No
Other materials of potential concern			
Additives	Yes	Yes	Yes
Artificial Antioxidants:	No	Yes	Yes
Artificial Colours:	Yes	Yes	Yes
Added natural colour	No	Yes	Yes
Artificial Flavourings	No	Yes	Yes
Flavour Enhancers:	No	Yes	Yes
Artificial Preservatives:	Yes	Yes	Yes
Benzoates	Yes	Yes	Yes
Artificial Sweeteners:	No	Yes	Yes
Maize and Maize derivatives	Yes	Yes	Yes
Hydrogenated Vegetable Oil/Fat :	No	No	Yes
Hydrolysed Vegetable Protein	No	Yes	Yes
Irradiated ingredients	Yes	Yes	Yes
Animal Products (Non-dairy)	No	Yes	Yes
Beef and beef derivatives(e.g. stocks, beef extract, beef gelatine, beef fat etc)	No	No	No
Pork and pork derivatives (e.g.stocks, pork extract, pork gelatine, pork fat etc.)	No	Yes	Yes
Lamb, Mutton and their derivatives (e.g.stocks, Lamb extract, Lamb gelatine, Lamb fat etc.)	No	No	No

27. Product suitability / Certification

The product is suitable for:
Halal Diets (Is Suitable and/or Is Certified?)
Kosher Diets (Is Suitable and/or Is Certified?)
Celiacs (Free from gluten) (Is Suitable?)
Vegan diets (Free from all animal products and products of living animals) (Is Suitable and/or Is Certified?)
Vegetarians [Ovo-lacto] (May contain products of living animals (e.g. milk, eggs, honey etc and their derivatives) (Is Suitable and/or Is Certified?)
Organic Certified (Is Certified?)

Is Suitable	Is Certified
No	No
Yes	No
Yes	No
Yes	No
Yes	No
No	No

28. Describe the measures in place to prevent the potential risk of any cross contamination with allergens. If there are cross contamination risks, please list out the risks

All facility QA departments have and maintain an allergen ingredient list for their facility. Incoming ingredients are classified and clearly identified using an A code (A1 – A8, and A9 for sensitizing ingredients). A written program is in place with regular training implemented at all facilities where allergens are present. The Alchemy system is used for Allergen training. Allergenic ingredients are handled accordingly and finished products containing these ingredients are scheduled properly to prevent cross-contamination. Risk assessment is performed after an allergenic production run to evaluate whether product can be pushed out, rinsed out or washed out. Verification is through visual inspection, ATP swabbing and through allergen swabbing (Neogen) and validation will be performed by HQ QA at least once a year.

29. Illegal Dye Control

Note: Chili powder, Curry powder, Paprika, Turmeric and seasonings since 2003 are not permitted to contain the following illegal food dyes; Sudan I – IV, Butter Yellow, Metanil Yellow, Sudan Red B, Sudan Red 7B, Orange Red G, Rhodamine B, Orange II, Para Red, Toluidine Red, Sudan Red G. Nor are spices allowed to contain the following colours Annatto, Bixin, Norbixin (European commission decision 2003/460/EC & 2004/92/EC)

29.A) If the product contains chilli powder, chilli mixes, curry powder and paprika, turmeric, confirm the ingredients are free from illegal food dyes and non permitted food colours?

Yes/No	Frequency of Testing

29.B) Please confirm that a certificate of analysis can be provided for all batches which confirm the absence of illegal food dyes?

Yes/No
No

30) Please attach the most up to date labels of the product below:

Ingredients: Water, Brown Sugar*, High Fructose Corn Syrup*, Tomato Paste, Distilled Vinegar*, Molasses*, Salt, Modified Starch*, Mustard Bran, Dehydrated Onion, Natural Hickory Smoke Flavour, Ground Red Chili Pepper, Dehydrated Garlic, Preservative: E211, Spices, Colour: E150d*, *Genetically Modified

Allergen Advice: Please see ingredients in **bold**.

Storage: Store in a cool dry place. Once opened keep refrigerated and use within 21 days after opening.

Best Before End: See top edge of pail.

Nutritional Information per 100g:
Energy - 677.29kJ / 161.9kcal **Fat** - 0.11g
Of which saturates - 0.01g
Carbohydrate - 39.6g **Of which Sugars** - 35.3g
Protein - 0.89g **Salt** - 3g

DE: Deluxe BBQ-Sauce
Zutaten: Wasser, brauner Zucker*, Glucose-Fruktose-Sirup*, Tomatenmark, Bräunweinessig*, Melasse*, Salz, modifizierte Stärke*, Senfkörner, getrocknete Zwiebeln, natürliches Hickory-Raucharoma, gemahlene rote Chilischoten, getrockneter Knoblauch, Konservierungsmittel: E211, Gewürze, Farbstoff: E150d*, *Gentechnisch verändert

Hinweis für Allergiker: Allergene Zutaten sind fett hervorgehoben.
 Kühl und trocken lagern. Nach dem Öffnen im Kühlschrank aufbewahren und innerhalb von 21 Tagen verwenden.
Mindestens haltbar bis: Siehe Oberseite

Nährwertangaben 100g:
Energie 677,29 kJ / 161,9 kcal, **Fett** - 0,11 g, **Davon gesättigte Fettsäuren** - 0,01 g, **Kohlenhydrate** - 39,6 g, **Davon Zucker** - 35,3 g, **Eiweiß** - 0,89 g, **Salz** - 3 g

Hergestellt in Vereinigte Staaten von Amerika für Funnybones Foodservice Ltd., Hertfordshire, AL7 1HW. Produced in the USA for Funnybones Foodservice Ltd., Hertfordshire AL7 1HW.

IT: Salsa "Barbecue"
 Ingredienti: Acqua, zucchero di canna*, sciroppo di mais ad alto contenuto di fruttosio*, concentrato di pomodoro, aceto di vino*, melassa*, sale, amido modificato*, crusca di **senape**, cipolla disidratata, aroma fumo di noce americano naturale, peperoncino rosso macinato, aglio disidratato, conservanti: E211, spezie, colorante: E150d*, *Geneticamente modificato

Informazioni allergeni: vedere gli ingredienti in **grassetto**.

Conservare in un ambiente fresco e asciutto. Una volta aperto, conservare in frigorifero e utilizzare entro 21 giorni dall'apertura.

Da consumarsi preferibilmente entro: vedere bordo superiore del barattolo

Informazioni Nutrizionali 100g:
Valore energetico: 677,29kJ / 161,9kcal.
Grassi - 0,11g di cui saturi - 0,01g.
Carboidrati: - 39,6g di cui zuccheri - 35,3g.
Proteine - 0,89g. **Salte** - 3g

Prodotto nei Stati Uniti d'America per Funnybones Foodservice Ltd., Hertfordshire AL7 1HW.

www.funnybones.co.uk
 12184R10
 5 028615 510214 >

31. Supplier Obligation

The supplier must comply with all relevant United Kingdom and European Community Legislation and all relevant legal and food safety criteria. The supplier must agree to comply with Grace Foods UK Ltd Conditions of Supply. The supplier is responsible for ensuring that all the relevant analytical, quality and food safety and process control records are held and maintained for a minimum of three years from date of supply to Grace Foods UK Ltd. These records must be made available to representatives of Grace Foods UK Ltd upon request. All the products delivered to us shall comply with the relevant product specification. The supplier is responsible for informing Grace Foods UK Ltd in writing in advance of any proposed change of formulation, manufacturing process or packaging materials cess of any materials used to produce the product to be supplied to Grace Foods UK Ltd. No change is to be made without the prior knowledge and prior written agreement of Grace Foods UK Ltd. Supplier is required to accept responsibility for the accuracy, legality & relevance of the information supplied within this specification.

The supplier must review the specifications of the products every two (2) years and send Grace Foods UK Ltd. a copy of the reviewed document which should be signed and dated. This review period is a requirement of the industry standards in UK and EU.

Please indicate the current Version of your product spec. (Revision/Issue number)

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Note: Please do not change the document reference details in the header and the footer of this document

Note: make sure any attachment requests in the form are completed before sending

Authorised by supplier/manufacturer
(Name):
Date:

Wilmer Paclibar, Customer Quality Compliance Technologist
2/12/2019

On behalf of Grace Foods UK Ltd (Name):
Date:

Anna Mukda
12/02/2019