

Sasco Sauces Ltd

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Specification

Recipe	Bradley's Extra Thick Mayonnaise					
Product description	Thick, cream coloured emulsified sauce					
Product Code	G306					
Legal description	Mayonnaise					
Available pack sizes	1 litre		2.5 litre	✓	5 litre	✓
	10 litre	✓	20 litre	✓	1000 litre	✓
Country of manufacture	UK					

Organoleptic

Taste	Rich, Slightly acidic
Odour	Acidic
Texture	Smooth
Appearance	White/Cream colour

Shelf life

Maximum life (from manufacture)	6 months
Maximum life (after opening)	3 weeks
Minimum shelf life (into depot)	3 months

Storage conditions

Ambient (10 – 20°C). Keep away from direct sunlight and heat.

Ingredient List (as it would appear on the label)

Rapeseed Oil, Water, Sugar, Stabiliser: Modified Maize Starch, Preservative: Acetic Acid, **Egg** Yolk Powder (Pasteurised **Egg** Yolk Powder, Salt, Maltodextrin), Stabiliser: Xanthan Gum, Salt, Preservative: Potassium Sorbate.

Coding

Batch code- Julian Code			
February 29th will have Day of Year code 366	Batch Code	L= Lot Code	Year Digit- e.g.2= 201 <u>2</u>
Date Code	Best Before		
Instructions for use	Once opened, keep refrigerated and use within 3 weeks		

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Recipe information				
Ingredient	%	Compound ingredients	Supplier	Country of origin
Rapeseed Oil		N/A		UK
Water		N/A		UK
Sugar		N/A		France
Modified Maize Starch		N/A		France
Acetic Acid		N/A		UK
Egg Yolk Powder		Pasteurised Egg Yolk Powder , Salt, Maltodextrin		Sweden
Xanthan Gum		N/A		China
Salt		N/A		UK
Potassium Sorbate		N/A		China

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Additives, Colours and Processing aids			
E Number	Name	Source of additive (e.g. Vegetable species; Animal species; Mineral type)	Function
415	Xanthan Gum	Mineral	Stabiliser
260	Acetic Acid		Preservative
202	Potassium Sorbate	Synthetic	Preservative
1422	Modified Maize Starch	Vegetable	Stabiliser

Nutritional Information (per 100g)			
Parameter	Unit	Value	Method/Source
Energy	Kcals	624	NutriCalc
Energy	Kjoules	2566	NutriCalc
Protein	G	0.3	NutriCalc
Carbohydrates (total)	G	1.8	NutriCalc
Sugar	G	1.0	NutriCalc
NME Sugars	G	1.0	NutriCalc
Starch	G	0.8	NutriCalc
Fat (total)	G	68.0	NutriCalc
Saturates	G	4.6	NutriCalc
Mono unsaturates	G	40.1	NutriCalc
Poly unsaturates	G	19.8	NutriCalc
Fibre	G	0.4	NutriCalc
Vitamin A	Mg	0.0	NutriCalc
Vitamin C	Mg	0.0	NutriCalc
Folate	Mg	0.0	NutriCalc
Calcium	Mg	0.0	NutriCalc
Iron	Mg	0.1	NutriCalc
Zinc	Mg	0.0	NutriCalc
Salt (total)	G	0.5	NutriCalc
Sodium	G	0.2	NutriCalc
Added Sugar	G	1.0	
Added Salt	G	0.43	

Free from			
	Yes	No	If 'No' please state source
Milk & Milk derivatives	✓		
Lactose	✓		
Egg & Egg derivatives		✓	Pasteurised Egg Yolk
Animal products		✓	Pasteurised Egg Yolk
Gelatine	✓		
Rennet	✓		
Beef & Beef derivatives	✓		
Pork & Pork derivatives	✓		
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Lamb & Lamb derivatives	✓		
Poultry & Poultry derivatives		✓	Pasteurised Egg Yolk
Fish & Fish derivatives	✓		
Wheat & Wheat derivatives	✓		
Barley & Barley derivatives	✓		
Rye & Rye derivatives	✓		
Oats & Oat derivatives	✓		
Kamut	✓		
Gluten	✓		
Glutamates	✓		
Soya & Soya derivatives	✓		
Maize & Maize derivatives		✓	Modified Maize Starch
Nuts & Nut derivatives	✓		
Seed & seed derivatives		✓	Rapeseed Oil
Peanuts	✓		
Vegetables & Vegetable derivatives		✓	Rapeseed Oil
Fruit & Fruit derivatives	✓		
Yeast & Yeast derivatives	✓		
BHA/BHT	✓		
Garlic	✓		
Honey	✓		
Shellac	✓		
Aspartame	✓		
Celery	✓		
Mustard	✓		
Latex	✓		
Lupin & Lupin derivatives	✓		
Rice & Rice derivatives	✓		
Crustaceans & derivatives	✓		
Molluscs & derivatives	✓		
Artificial colours	✓		
Natural colours	✓		
Artificial flavours	✓		
Natural flavours	✓		
Additives		✓	Xanthan Gum, Acetic Acid, Potassium Sorbate
Preservatives		✓	Acetic Acid, Potassium Sorbate
Antioxidants	✓		
Azo & Coal tar dyes	✓		
Benzoates	✓		
Sulphites	✓		
Aspartame	✓		
Sudan 1	✓		
Para Red	✓		

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Mechanically recovered meat	✓		
Irradiated foodstuff	✓		
G.M.O	✓		

Free from (continued)			
	Yes	No	If 'No' please state source
Nitrates/Nitrites	✓		
HVP/TVP	✓		
Added Salt		✓	0.43%
Added Sugar		✓	1.0%

Suitable for: -			
	Yes	No	Comments
Vegetarians	✓		
Ova Lacto Vegetarians	✓		
Vegans		✓	Egg yolk Powder
Coeliacs	✓		
Lactose Intolerance	✓		
Nut allergy sufferers	✓		
Diabetics	✓		
Kosher		✓	Not a certified site
Halal		✓	Not a certified site

Microbiological Standards		
Organism	Target	Rejection Level
Total Viable Count (ESGM/M/300)	<5.0 x 10 ³ cfu/g	>3.0 x 10 ⁴ cfu/g
E coli (ESGM/M/304)	<10 cfu/g	>10 cfu/g
Staph aureus (ESGM/M/307)	<20 cfu/g	>10 x 10 ¹ cfu/g
Salmonella spp (ESGM/M/516)	Absent/25g	Present/25g
Listeria spp (ESGM/M/524)	Absent/25g	Present/25g
Lactobacillus (ESGM/M/320)	<10 x 10 ¹ cfu/g	>1.5 x 10 ⁴ cfu/g
Yeast (ESGM/M/309)	<10 cfu/g	>5.0 x 10 ² cfu/g
Moulds (ESGM/M/309)	<10 cfu/g	>1.0 x 10 ² cfu/g

Sasco Sauces Ltd uses an external UKAS accredited Laboratory for all microbiological testing

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Manufacturing Analytical standards		
Test	Tolerance	Frequency
pH	3.6-3.8	Each batch
Viscosity	120,000-180,000 cPs	Each batch

Quality checks/CCPs			
Tests	Standard	Frequency	CCP no
Sieving	Ingredients passed through 4mm aperture sieve into mixer	Every batch	1
Site pH	≤3.9	Each batch	2
Metal detection	Sensitivity check using standard test pieces: - - 5.0mm Fe - 6.0mm non-Fe - 6.0mm S/S Pallecons and In-line - 2.0 mm Fe - 2.5 mm non Fe - 3.0 mm S/S	Start-up & end of each shift & at hourly intervals throughout When in use	3
Weight checks	Average Weight	As per Weights and Measures (Packaged Goods) Regulations 2006.	N/A

Packaging
Please see appendix 1

Product flow
Please see appendix 2

Sign off	
Sasco Sauces Ltd, hereby declare that the information within this document was correct at the time of completion.	
Signed on behalf of Sasco Sauces Ltd	
Name	Jane Bennett
Position	Technical Manager
Date	24.07.14
Spec Issue No.	11

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