



Product Specification Form

RS125

Issued on: 06/11/2024 V4

Authorised by: DB

Specification approved by

By signing this specification Sasco Sauces Ltd. agrees to all parameters and tolerances contained within.

No changes to this specification, sub ingredients or allergen declaration are permitted without the written agreement of Sasco Sauces Ltd.

Specification version number			V6 / 10.01.2025	
Department	Position	Name	Signature	Date
Sasco Sauces	Quality Auditor	Mary Brezeanu	<i>Mary Brezeanu</i>	10.01.2025
Customer * (where applicable)				

* Please complete the following form and return by email to issuer or by post at the following address:

Sasco Sauces Ltd.
 2 St. Michael's Close
 Aylesford
 Kent
 ME20 7BU

SITE DETAILS

SITE ADDRESS	SASCO SAUCES LTD.		
	2 St. Michael's Close, Aylesford, Kent		
	ME20 7BU		
TEL NO.	01622 714940	Email	enquiries@sascosauces.co.uk
CONTACTS	NAME	POSITION	CONTACT information
TECHNICAL	Delia Baban	Technical Director	qc@sascosauces.co.uk
COMMERCIAL	Maria Gomes	Sales Administrator	sales@sascosauces.co.uk
PRODUCTION	Daren Twidell	Operations Director	production@sascosauces.co.uk
FINANCE	Sally Bright	Accounts Manager	finance@sascosauces.co.uk
EMERGENCY contact	Daren Twidell	Operations Director	07500 874562
SEDEX Reg Number	ZC405335658	Site code	ZS405446900
GFSI Certification	BRCGS	Food Safety	Score: AA

PRODUCT

Name of Product	Light Mayonnaise - Sasco		
General Description	Cold emulsified, oil based ambient sauce		
	Packed into food grade plastic pails, bottles, and jars.		
	Ready to eat		
Legal description	Mayonnaise / Salad Cream / Burger Sauce / Other		
Product Code(s)	B003, B006, B007	Recipe code	BC



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General Information

Coding					
Batch code	Equipment made on	SA 23L5234		Day of the Year (Julian)	
		SA	23	L	5
		Batch Code	L= Lot/hour Code	Year Digit- e.g. 5= 20 <u>25</u>	
Date code	Best Before dd/mm/yyyy				
Code location	On the lid (for pails) / Product label (for bottles and jars)				
Barcode number	2.2L – Not set; 10L – 5036181001814; 5L – 5036181001807				
Available pack sizes		1 litre	✓	2.2 litre	✓
		10 litres	✓	5 litres	✓

SHELF LIFE AND STORAGE CONDITIONS

Storage conditions	Ambient (10° - 20° recommended), away from direct sunlight and heat sources. We recommend storage on low level racking.
Delivery conditions	Ambient (10° - 20° recommended), away from direct sunlight and heat sources.
Recommended Storage Conditions after opening	Refrigerated and to be used within 3 weeks.
Total Life (from manufacturing)	182 days
Total Life (from opening)	21 days
Minimum Life to customers	90 days

Formulation

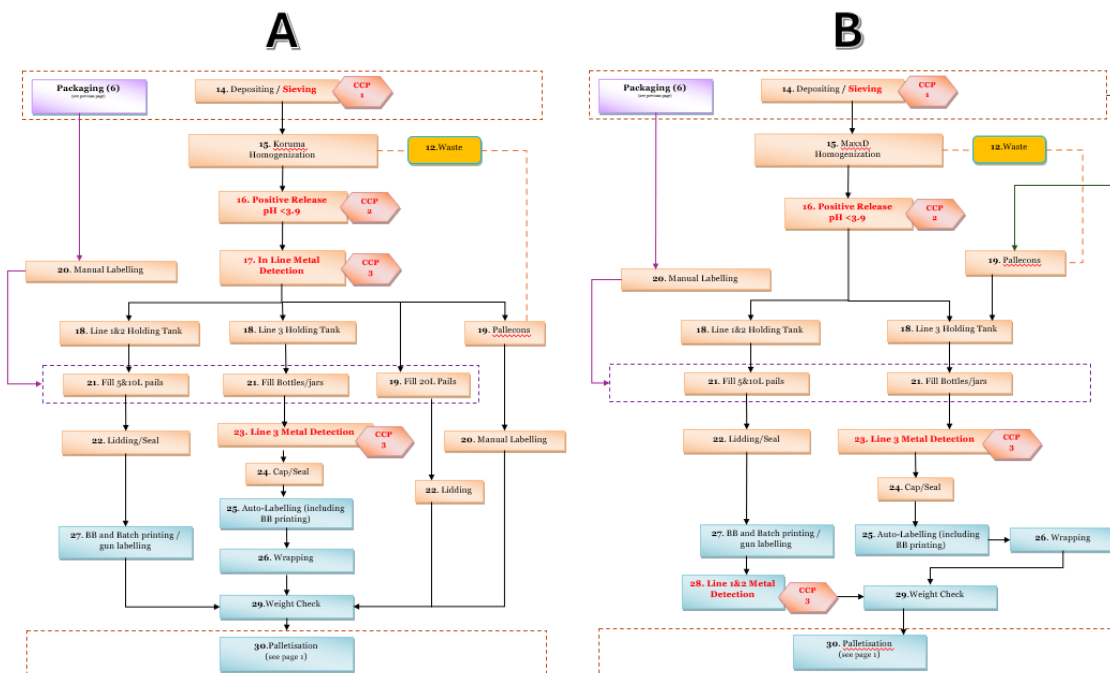
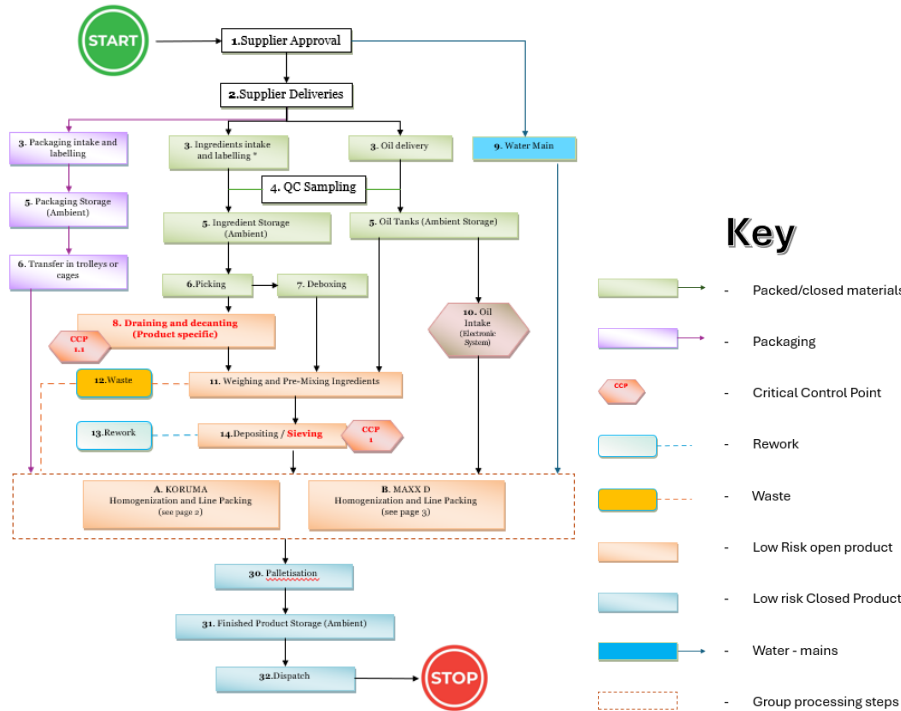
Ingredient (Allergens are marked in bold)	Varieties	Origin(s)	% (in finished product)
Water	Potable - main	UK	50-60%
Rapeseed oil		UK	40-50%
Sugar		UK/ France/ Germany/ The Netherlands	0-5%
Egg Yolk Powder (egg yolk powder, Salt, Maltodextrin)	Pasteurised	Denmark, Sweden, The Netherlands, Germany	0-5%
Modified Maize Starch		Germany, France, UK, USA	<3%
Xanthan Gum	LD	China	<3%
Acetic acid	80%	UK, France, Germany	<3%
Salt	PDV	UK	<3%
Lactic Acid		UK, Germany, France	<3%
Potassium Sorbate		China	<1%

Legal ingredient declaration (as stated on product label)

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

Process Information

HACCP Process Flow diagram:



CCP list

- CCP 1.1 -DRAINING and DECANTING Sieve (Recipe specific) = 2.5mm aperture
- CCP 1 - SIEVING = 4mm aperture limit
- CCP 2 - MIXING = pH≤3.9
- CCP 3 - METAL DETECTION
 - Bottles and jars = 2.0mm Fe, 3.0mm non-Fe, 5.0mm SS
 - Pails = 2.0mm Fe, 2.5mm non-Fe, 3.5mm SS



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Finished Product Testing

Chemical & Physical

Standard	Maximum	Interval	Target	Frequency	Method
pH (CCP2)	3.9	3.4 – 3.7	3.6	Every batch	Positive release
Viscosity	n/a	57.2K – 115K	80K	Trial/As required	Recipe launch
Weight checks	See Packaging and Product Weight information section			Hourly	Average weight
Foreign bodies	Test size			Frequency	Method
Sieving (CCP1)	4mm aperture sieves			Every batch	Visual inspection
Decanting sieve (CCP1.1) – recipe specific	2.5mm aperture sieves			Every batch	Visual inspection
Metal detection (CCP3)	2.0mm Fe	3.0mm N-Fe	5.0mm SS	Every hour	Bottles and jars
	2.0mm Fe	2.5mm N-Fe	3.5mm SS	Every batch	Pails

Microbiological Standards

Standard	Maximum	Minimum	Target	Frequency	Method
TVC (cfu/g)	30.000	<10	<5000	Weekly	External lab.
Moulds (cfu/g)	100	<10	<10	Weekly	External lab.
Yeasts (cfu/g)	500	<10	<10	Weekly	External lab.
E. coli (cfu/g)	100	<10	<10	Weekly	External lab.
Staph. Aureus (cfu/g)	100	<20	<20	Fortnightly	External lab.
Salmonella spp (cfu/25g)	Absent	Absent	Absent	Monthly	External lab.
Listeria spp. (cfu/25g)	Absent	Absent	Absent	Monthly	External lab.
Lactic acid bacteria (cfu/g)	15.000	<10	<100	Fortnightly	External lab.




Mycotoxins and Heavy Metals

Standard	Target	Rejection if	Frequency	Method
Aflatoxins B1, B2, G1, G2 (µg/kg)	<10	>10	On request	External lab.
Aflatoxin B1 (µg/kg)	<5	>5	On request	External lab.
Lean (mg/kg)	<0.2	>0.2	On request	External lab.
Arsenic (mg/kg)	<0.1	>0.1	On request	External lab.
Iron (mg/kg)	<0.3	>0.3	On request	External lab.
Copper (mg/kg)	<0.1	>0.1	On request	External lab.

Organoleptic

Characteristic/ Dimension	Target / Description	Rejection if	Method/ Standard	Frequency
Viscosity	Uniform, smooth	Not uniform, too thin / too thick	Visual / Spoon check	Every batch
Appearance - recipe specific	Pale emulsion	Not uniform	Visual	Every batch

Characteristic/ Dimension	Target / Description	Rejection if	Method/ Standard	Frequency
Texture	Smooth	Curdled, with lumps	Visual	Every batch
Organoleptic – recipe specific	Rich, slightly acidic	Foreign taste/odour	Taste/Smell	Every batch

Example	Pass	Fail	
Indicative Product Appearance and Texture	 Smooth, with no lumps visible	 Curdly or shows signs of separation	 Too thin/runny

Nutritional

	Per 100g/100ml	Method/Source
Energy (kJ/kcal)	1649/400	Analytical / Nutri Calc XF3+
Fat (g)	41.9	Analytical / Nutri Calc XF3+
Of which saturates	3.0	Analytical / Nutri Calc XF3+
Carbohydrates (total)	5.2	Analytical / Nutri Calc XF3+
Of which sugar	1.5	Analytical / Nutri Calc XF3+
Protein	0.6	Analytical / Nutri Calc XF3+
Salt	0.5	Analytical / Nutri Calc XF3+
Sodium	0.2	Analytical / Nutri Calc XF3+
Fibre	0.4	Analytical / Nutri Calc XF3+

Genetic Modification

CONTROLS for GMO:	YES	NO
We guarantee that there are no by-products from corn or soya in the delivered product as well as in its component (including carry-overs).	✓	
We confirm there are no GMO or GMO derivatives in the concerned raw material (e.g. rapeseed) whatever the quantity.	✓	
In case of fortuitous pollution, we guarantee a contamination level lower than 0.9% for authorized GMO in EU.	✓	

Physical Contamination

Foreign Matter: Free from foreign material. (e.g. Wood, metal, glass, plastic)

It is a fundamental requirement that all Sasco Sauces products are free from foreign material. It is required that our supplier also have all appropriate prevention and control measures in place. E.g. audits, metal detection, filtration, X-rays, sieving.



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INFESTATION and PEST CONTROL

Sasco Sauces has a contract with a pest control service provider which is reviewed annually.

Frequency of contractor visits

**8 technician visits
4 field biologist inspections**

Installed equipment against infestation

**EFKs
Rodent baits
Traps (when required)**

Suitability Data

Is the product	YES	NO	Comments
Suitable for Vegetarians?	✓		
Suitable for Ovo Lacto Vegetarians?	✓		
Suitable for Vegans?		✓	Egg Yolk Powder
Suitable for Diabetics?	✓		
Suitable for Coeliacs?	✓		
Suitable for Lactose Intolerance?	✓		
Suitable for Nut allergy sufferers?	✓		
Free from genetically modified material?	✓		
Free from products or enzymes of gene technology?	✓		
Manufacturing site free from GM ingredients?	✓		
Kosher certified?		✓	Not certified site
Halal certified?		✓	Not Certified site

Allergens (marked in bold) and Other Chemicals

IS THE PRODUCT FREE FROM?	YES	NO	Comments
Wheat / Wheat Derivatives	✓		
Oats / Oat Derivatives	✓		
Barley / Barley Derivatives	✓		
Gluten	✓		
Maize (Corn) or Maize Derivatives**		✓	See additives table for more information
Soya / Soya Derivatives	✓		
Peanut / Peanut Derivatives / Oils	✓		
Nuts / Nut Derivatives / Oils	✓		
Coconut & products thereof	✓		
Pine Nuts / Pine Kernels	✓		
Seed & Derivatives		✓	Rapeseed oil
Sesame Seeds / oils	✓		



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Celery and products thereof (celeriac & seeds)	✓		
Mustard and products thereof*	✓		Used in other recipes**
Yeast	✓		
Additives**		✓	See additives table for more information
Preservatives**		✓	See additives table for more information
Sweeteners	✓		
Added Salt		✓	0.5g/100g
Added Sugar		✓	1.5g/100g
Colours or Flavours: Natural	✓		See additives table for more information
Colours or Flavours: Artificial	✓		
Colours or Flavours: Nature identical	✓		
HVP / TVP	✓		
Milk & products thereof	✓		
Egg & products thereof*		✓	Egg Yolk Powder
Crustaceans & products thereof	✓		
Fish & products thereof	✓		
Animal Products: Other than egg	✓		
Molluscs	✓		
Lupin	✓		
Glutamate	✓		
SO₂ or Sulphites (>10 mg/kg as SO ₂)	✓		
BHT / BHA	✓		
Benzoates	✓		
Extraction solvents	✓		
Monosodium glutamate (MSG)	✓		
Histamine sources	✓		
Phenylalanine sources	✓		

* Allergens marked in yellow are used on site. Allergen management is in place – production cycles, wet allergen cleaning, allergen swabbing.

** The quantities used in selected recipes are too low to pose a risk of contamination on recipes which are not using these ingredients. Cross contamination is also not possible due to design of equipment/ process or nature of allergenic material.

Label Details

Required Information on outer packaging (as delivered to customer)	Name of Manufacturer / Customer
	Product Legal Name
	Production Code (Traceability Batch Code)
	Production Site / Customer Site
	Net Weight of Unit
	Ingredient declaration
	Nutritional information
	Best before date
	Allergen information (always in bold)
Storage Conditions	



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Additives and Preservatives Information

Material	E number	Source	Function	Other comments
Modified Maize Starch	1422	Vegetable	Emulsifier	Please refer to the list of ingredients to confirm which one of these are present in your product.
Acetic Acid	260	Synthetic	Acidity regulator	
Lactic Acid	270	Synthetic	Acidity regulator	
Xanthan Gum	415	Mineral	Stabiliser	
Guar Gum	412	Vegetable	Stabiliser	
Potassium Sorbate	202	Synthetic	Preservative	
Lutein	161b	Vegetable	Colouring agent	

Artwork and packaging colours available

Packaging type	Artwork design	Colour	Label printing
Pails (5L & 10L)	Pre-printed	White, black, yellow	No
Pails (5L & 10L)	On label	White, blue	Pre-printed / in-house
Lids (all pails)	None	White, blue, green, red, black	BB and batch coding
Bottles (1L)	On label	Opaque	Pre-printed
Caps (1L)	None	White	None
Jars (2.2L)	On label	Opaque	Pre-printed
Lids / caps (2.2L)	None	White	None

Packaging and Product Weight information

Size		Diameter, cm	Height, cm	Packaging Weight, g	Material*	Sealing type	Units per layer	Units per pallet
Type**	1 L	8.2	23	15	HDPE	Cap + foil/heat	25x6	750
	2.2 L	14.2	23.4	34	PP copolymer	Cap + foil/heat	30 / 41	270 / 205
	5 L/Kg	22.5	19	66	PP copolymer	Tamper/pail	25	125 / 150
	10 L/Kg	26.5	26	117	PP copolymer	Tamper/pail	16	16/32/64/80
Product Weight	Unit selling type	Net weight per unit, kg	Target***	T1***	T2***	Gross weight per pallet		
1 L	Bottle	0.95	0..99	0.98	0.96	760kg		
2.2 L	Jar	2.10	2.20	2.17	2.14	615/475kg		
5 L	Pail	4.77	4.96	4.88	4.81	617/761kg		
5 Kg	Pail	5.00	5.19	5.12	5.04	657/820kg		
10 L	Pail	9.53	9.92	9.77	9.62	341/652/808		
10 Kg	Pail	10.00	10.39	10.24	10.09	362/695/862		

* Where plastic liners or bags are used, they must be of coloured (usually blue) and robust strength.
 ** All food contact packaging must be food grade, without staples, fibres, or transparent tapes. Glass is not used.
 *** This includes packaging.



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Safety Information

RISK ASSESSMENT OF HAZARDOUS CHEMICALS

Product identification:

Sasco Sauces manufactures a range of cold emulsions with mayonnaises being the main product. The raw materials for the finished products include oil, egg yolk, water and acetic acid or vinegar with salt. The raw materials vary according to the recipe and the required shelf life and organoleptic characteristics.

Use:

The selection of mayonnaises produced have a range of uses. These include as a condiment or for use in sandwiches and sandwich fillings and in salads.

The Burger Sauce and Salad Cream will major on being used as a condiment.

Composition and Information about Ingredients:

Sasco Sauces Ltd, to the best of our knowledge, does not purchase any raw materials for the manufacture of our Mayonnaise, Sauces and Dressings that contain Genetically Modified Organisms (G.M.O.).

Identification of Risks:

The nature of the business, mayonnaise and cold emulsified sauce production, necessitates the allergen egg as a key raw material. Despite this allergen being included in majority of the recipes (except from Vegan recipes) care is taken to acknowledge those raw materials that are allergenic, and those that are not, in order to prevent cross contamination.

A limited number of recipes use mustard.

Toxicological Information:

This product is not classified as a toxic substance.

Exposure Controls:

Storage conditions:

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

Once opened, keep refrigerated and use within three to four weeks.

Transport conditions:

Carry in dry, clean means of transport at ambient temperature (ideally 10 – 20°C).

Keep out of sunlight or direct means of heat.

First Aid Measures:

Administered when there is contact with eyes. Rinse eyes with cold to lukewarm water.

This food product does not threaten health.

The presence of allergens must always be acknowledged.

Fire / Explosion Measures:

There are no special requirements for this food product. Standard fire procedures should be followed.

Accidental Release Measures:

There are no particular risk factors for people or the environment as this is a food product.

The presence of allergens must always be acknowledged.

Waste procedures:

Dispose of in an environmentally friendly way if possible.

If handling product in bulk, consider the use of recycling waste mayonnaise and cold emulsions for biofuel.



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APENDIX 1 - GENERAL REQUIREMENTS FOR ALL FOOD PRODUCTS MANUFACTURED BY SASCO SAUCES LTD.

1. LEGAL

The product meets all requirements of all relevant UK and European, and updates. The following are a list of legislation that are met. Please note that this list is by no means exhaustive.

EU Legislation
EC General Food Law Regulation 178/2002
Regulation (EC) No. 852/2004 on the hygiene of foodstuffs and updates
Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers
Regulation (EC) 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed and updates
Regulation (EC) 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms" and updates
Directive 2011/91/EU of the European Parliament and of the Council of 13 December 2011 on indications or marks identifying the lot to which a foodstuff belongs
Regulation (EC) No. 1935/2004 of the European parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and updates
Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs and updates
Regulation (EC) No 396/2005 of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and updates
Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives and updates

2. GOOD MANUFACTURING PRACTICE

The product is prepared under strictly sanitary conditions in accordance with Good Manufacturing Practice to reduce the possibility of contamination during manufacture. Storage is in clean warehouses free from pest infestation and away from strong odours and sunlight.

For palletised goods, protective shrouding includes top & sides as well as a protective cardboard liner between pallet and goods. The Protective packaging provide adequate protection during the transportation, storage and handling of the ingredient. Suitable packaging prevents both physical damage and microbial contamination of the item.

3. HACCP

All suppliers are required to have a Hazard Analysis System in place which complies with Codex HACCP principles.

Any changes to allergens, HACCP, food safety or any other product changes are to be communicated to Sasco Sauces Ltd prior to sending any product.

HACCP System is fully implemented within Sasco Sauces manufacturing site.

4. PESTICIDES AND POST HARVEST TREATMENT AGENTS

No consignment, which has or has had a residue level in excess of current EC or Codex & UK maximum pesticide residue level, is used in the manufacture of any product for Sasco Sauces Ltd. The mixing of satisfactory and unsatisfactory consignments to reduce pesticide residue levels is not permitted.

Suppliers must exercise all reasonable precautions to ensure that product is not contaminated above maximum residue levels. This includes assessment of risks and monitoring by analysis if appropriate. Written records must be kept of assessments.

5. AUTHENTICITY

All ingredients supplied must be authentic with regard to the Country of origin, composition or type or variety of ingredient used. The use of undeclared ingredients to "extend" the product is strictly forbidden.



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Our suppliers must carry out a "risk assessment" on the authenticity of ingredients used in their product. Monitoring by effective analysis must be undertaken if there is a significant risk.

If the Country of Origin, type or variety of an ingredient is specified this may not be varied without the prior written consent of Sasco Sauces Ltd.

Confirmation should be given that the necessary verification checks are carried out and records maintained.

6. **MICROBIOLOGICAL STANDARDS**

Methods of analysis are to be Sasco Sauces standard methods or current Health Protection Agency (HPA) RTE Foods Micro Limits or current Bacteriological Analytical Manual (BAM) methodology for Ready to Eat (RTE) Category II foods.

The product does not contain pathogenic micro-organisms and/or their toxins at levels that could affect the health of the consumer.

7. **CONFIDENTIAL REPORTING**

Confidential Reporting of any significant Public Health adverse findings must be conveyed to Sasco Sauces Ltd. immediately, to ensure a joint assessment and decision on any corrective action can be made as quickly as possible.

8. **IRRADIATION**

Any ingredient or component which has been subjected to an Irradiation process using gamma or ionising radiation for preservation purposes must be labelled as such on the specifications & packaging. Prior written agreement with Sasco Sauces Ltd. must be obtained prior to labelling.

9. **COUNTRY OF ORIGIN**

Please specify Country of Origin as accurately as possible for all components, within the compositional table. Any changes should be agreed first with Sasco Sauces purchasing and technical.

10. **STANDARD REQUIRED FOR THE LABELLING OF OUTER PACKAGING**

All labels on outer packaging are clearly printed and include the following:

- a) The manufacturer's identification – site of manufacturer.
- b) Batch number.
- c) Appropriate description.
- d) The weight of unit.

The above information is necessary to enable complete traceability through the manufacturing process.

11. **TRANSPORT & DELIVERY CONDITIONS**

All materials must be transported in clean and dry conditions in vehicles suitable for the purpose.

12. **GENETIC ENGINEERING**

It is our policy not to use ingredients or derivatives which are derived from GM crops e.g. soya or maize. If any of the raw material used in your ingredients or manufacturing process could potentially be obtained from genetically modified crops, we require confirmation in the specification that those materials are derived from non-GM sources.

13. **VENDOR AUDITS**

In some instances, a formal audit is required of the ingredient manufacturing premises. This is based on a formal risk assessment and will be arranged for a mutually convenient time.

The manufacturing location of the ingredient must not be changed before consultation with Sasco Sauces.