

PRODUCT SPECIFICATION



PRODUCT NAME : *WING YIP HOISIN SAUCE 2Ltr*

PACKAGING : *2 X 2Ltr*

PRODUCT CODE : *086157*

INDIVIDUAL BAR CODE NO. : *5027659137630*

CASE BAR CODE NO. : *05013499008643*

SECTION 1 - SUPPLIER DATA

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ADDRESS

*375 Nechells Park Road
Nechells
Birmingham
B7 5NT*

TEL: 0121 3276618

FAX 0121 3276612

CONTACT:

Emma Pedley

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SECTION 2 INGREDIENT DECLARATION (in descending order)

INGREDIENT	% BREAKDOWN	COUNTRY OF ORIGIN	
WATER	30-40%	UK	
CRUSHED YELLOW BEAN(23%	HONG KONG	
<i>FERMENTED SALTED SOYABEAN(</i>	60-70%	<i>HONG KONG</i>	
<i>SOYA BEAN</i>		<i>CANADA</i>	
<i>WHEAT FLOUR</i>		<i>JAPAN</i>	
<i>SALT</i>		<i>CHINA</i>	
<i>WATER)</i>		<i>HONG KONG</i>	
<i>SOYA SAUCE(</i>		<i>HONG KONG</i>	
<i>WATER</i>		<i>HONG KONG</i>	
<i>SOYA BEAN</i>		<i>CANADA</i>	
<i>SALT</i>		<i>CHINA</i>	
<i>WHEAT FLOUR)</i>		<i>JAPAN</i>	
<i>SUGAR</i>		30-40%	<i>SOTH KOREA / UK / MALASIA /</i>
<i>WATER</i>			<i>AUSTRALIA</i>
<i>COLOUR E150A</i>	<i>HONG KONG</i>		
<i>PRESERVATIVE E202)</i>	<i>MALAYSIA</i>		
SUGAR	20-30%	UK / FRANCE / NETHERLANDS	
VINEGAR(5-10%	UK	
<i>ACETIC ACID</i>	<i>80-90%</i>	<i>FRANCE</i>	
<i>WATER)</i>	<i>10-20%</i>	<i>UK</i>	
VEGETABLE OIL (100 RAPESEED OIL)	0-5%	UK / FRANCE / LITHUANIA / LATVIA / ESTONIA / POLAND / BULGARIA / DENMARK / NETHERLANDS	
PLUM PUREE	3%	POLAND	
MODIFIED MAIZE STARCH	0-5%	EU28	
ONION POWDER	0-5%	EGYPT / INDIA / CHINA	
SPICE	0-2%	INDONESIA / EGYPT /TURKEY / NIGERIA / INDIA / VIETNAM / MADAGASCAR	
SALT	0-2%	UK / ISRAEL / GERMANY	
CAMEL E150A	0-2%	FRANCE	

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SECTION 3 - PACKAGING DATA

Does the packaging of the material concerned comply with current Materials and Articles in Contact with Food Legislation? *YES*

PACKAGING MATERIAL : *Paper / Plastic*

APPROX. GROSS UNIT WEIGHT : *5212.9g*

APPROX. PACKAGING WEIGHTS:

PRIMARY: PLASTIC : 170.8g
TOTAL : 170.8g

SECONDARY: PAPER : 121.9g
TOTAL : 121.9g

TRANSIT: PAPER : 3000g
PLASTIC : 550g
WOOD : 25000g
TOTAL : 28550g

TOTAL PALLET WEIGHT: *888.68kg*

APPROX. UNIT DIMENSIONS (LXWXH) : *197mm X 170 mm X 245 mm*

NUMBER OF UNITS PER LAYER : *33*

NUMBER OF UNITS PER PALLET : *165*

PRODUCT CODING SYSTEM USED : *BBE MMM:YY*
PRODUCT BATCH NUMBER

SECTION 4 - STORAGE DATA

TEMPERATURE ON DELIVERY : *AMBIENT*

RECOMMENDED STORAGE TEMPERATURE : *AMBIENT*

SPECIAL CONDITIONS : *N/A*

RECOMMENDED SHELF LIFE : *2 YEARS*

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SECTION 5 - QUALITY CONTROL

5.1 – PRODUCT DESCRIPTION

VISCOSITY: *Medium.*

COLOUR: *Intense dark brown.*

TEXTURE: *Smooth.*

AROMA: *Pungently fragranced with herbs and spices.*

TASTE: *Dominantly sweet with a slight acidic savouriness.*

5.2 - MICROBIOLOGICAL STANDARDS

	STANDARD	UNACCEPTABLE
TOTAL VIABLE COUNT	5×10^3 /g	$>5 \times 10^4$ /g
ENTEROS	$<1 \times 10^2$ /g	$>1 \times 10^2$ /g
E.COLI	<10 /g	>10 /g
STAPH AUREUS	<50 /g	>50 /g
SALMONELLA	NDU 25g	PRESENT
LISTERIA SPECIES	NDU 25g	PRESENT

5.3 - CHEMICAL STANDARDS

(Eg pH Salt, Sugar, Aw, heavy metals, chemical contamination.)

TEST	METHOD	TARGET	RANGE	FREQUENCY
<i>pH</i>	<i>pH meter</i>	<i>3.80</i>	<i>3.20 – 4.50</i>	<i>per batch</i>

5.4 - VOLUME CONTROL

TARGET	RANGE	AVERAGE MINIMUM	FREQUENCY
<i>2.0L</i>	<i>2.0L – 2.05L</i>	<i>2.0L</i>	<i>Individual</i>

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5.5 - PRODUCTION PROTECTION

IN-LINE FILTER

- (i) Sensitivity : 3mm
- (ii) Frequency of Checks : Daily

SIEVING

- (i) Filter Size : 3.0mm
- (ii) Frequency of Checks : DAILY

SECTION 6 - NUTRITIONAL BREAKDOWN (AVERAGE g PER 100g)

ENERGY	:	839kJ / 199kcal
PROTEIN	:	1.3
CARBOHYDRATE	:	36.6
of which		
SUGARS	:	28.2
FAT	:	4.6
of which		
saturates	:	0.5
FIBRE	:	3.0
SALT	:	4.6

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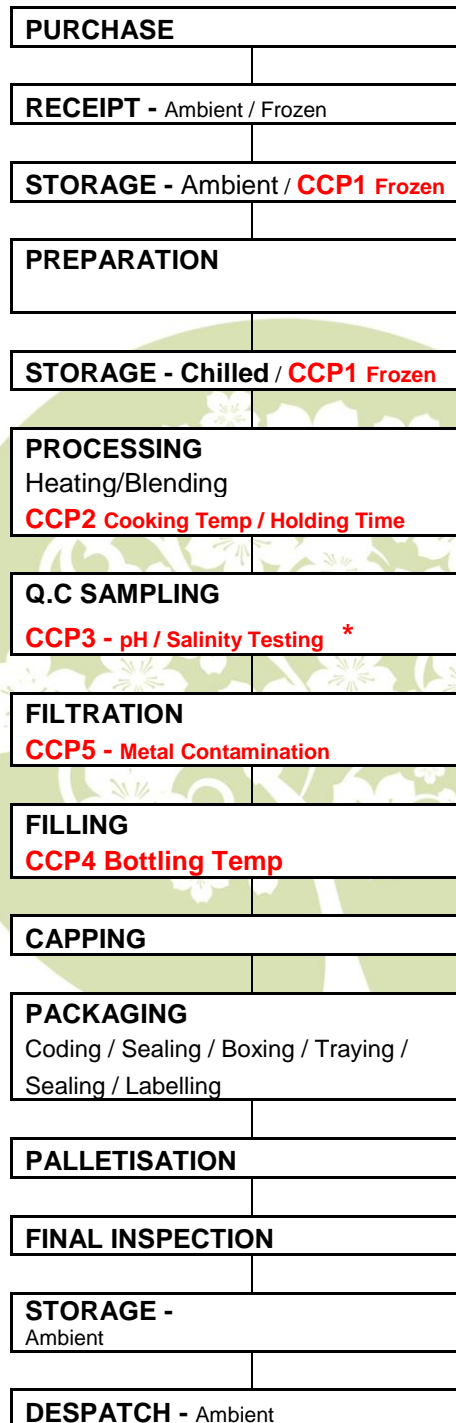
CRITERION (14 allergenic substances in legislation highlighted in bold)	PRESENT	INGREDIENT OR ADDITIVE PRESENT
Artificial Antioxidants	No	
Colours	Yes	<i>Ingredient: Caramel E150A</i>
Artificial Flavourings	No	
Flavour Enhancers	No	Ingredient:
Artificial Preservatives	Yes	Ingredient: E202 Potassium Sorbate. E260 Acetic Acid.
Artificial Sweeteners	No	
Egg	No	
Fish	No	
Crustaceans & Shellfish	No	
GM protein / DNA	No	
Milk	No	
Lupin	No	
Peanuts	No	
Nuts (Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil, Pistachio, Macadamia, Queensland)	No	
Coconut	No	
Sesame seeds	No	
Seeds (other than Sesame)	No	
Soybeans	Yes	<i>Crushed Yellow Bean</i>
Sulphur dioxide and sulphites (declare if > 10mg/kg) express as SO₂	No	
Celery	No	
Mustard	No	
Wheat	Yes	<i>Wheat Flour (Crushed Yellow Bean)</i>
Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamult or their hybridized strains)	Yes	<i>Wheat Flour (Crushed Yellow Bean)</i>
Molluscs	No	

NOTE:

This product may contain traces of Mustard Seed and Celery.

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PROCESS FLOW DIAGRAM



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WING YIP HOISIN SAUCE 2Ltr

FOR CUSTOMER:	FOR SUPPLIER W Wing Yip Plc
SIGNATURE:	SIGNATURE 
NAME:	NAME Emma Pedley
POSITION:	POSITION Food Technologist
DATE:	DATE 19.2.18

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