# Specification for Old Fashioned Burger Sauce Specification Issue 01 29.06.15

Product Name	Old Fashioned Burger Sauce			
Manufacturer	Ballymaloe Foods (Hyde Ltd).			
Manufacturer Address	Courtstown Park, Little Island, Co. Cork, Ireland.			
Manufacturer Contact Details	Phone: 021 4354810 Fax: 021 4354811 Email: info@ballymaloefoods.ie			

Commercial Contact	Mrs Yasmin Hyde Office: 021 4354810 Mobile: 086 2469747
Production Contact	Mr. Bob Henry Office: 021 4354810 Mobile: 086 6024382
Technical Contact	Ms Jennifer Mulcahy Office: 021 4354810
Emergency Contact	Mrs Yasmin Hyde Office: 021 4353358 Mobile: 086 2469747

Health Mark	IRL 1948 EC
Legislation Complied With	<ul> <li>EC Regulation No. 852/2004 on the Hygiene of Food Stuffs</li> <li>Commission Regulation (EC) No. 2073/2005 on microbiological criteria for foodstuffs.</li> </ul>

#### 1. Product Description

Old Fashioned Burger Sauce is made with Tomato Sauce, Mayonnaise and Mustard. It is delicious served with Beef Burgers and seafood.

#### 2. Declared Ingredient List

Ingredient	Country of Origin/ Place of Processing
Rapeseed Oil	Ireland
Tomatoes	Italy
Vinegar	UK
Sugar	UK
Onions	Poland
Sultanas	Turkey
Pasteurised free range egg and egg yoke	
Mustard	France
Water	Mains
Lemon juice concentrate	
Sea salt	Israel
Spices	Vietnam
Flavouring	
Antioxidant (Calcium, disodium EDTA)	

#### On Pack Listing:

Rapeseed Oil, Tomatoes, Vinegar, Sugar, Onions, Sultanas, Pasteurised free range **Egg** and **Egg** Yolk, **Mustard**, Water, Lemon Juice Concentrate, Sea Salt , Spices, Flavouring, Antioxidant (Calcium, Disodium EDTA)

#### 3. Microbiological standards

Test	Target	Reject
Enterobacteriacae	<100 cfu/g	n/a (further testing carried out)
E.coli (total)	<20 cfu/g	n/a (further testing carried out)
Staphylococcus aureus	<20 cfu/g	n/a (further testing carried out)
Yeasts & Moulds	<1000 cfu/g	n/a (further testing carried out)
Listeria monocytogenes	Absent in 25g	Present
Salmonella	Absent in 25g	Present

#### 4. Nutritional Information

Parameter	Amount per 100g
Enorgy	1780kJ
Energy	431kcal
Fat - Total	39.2g
- of which Saturates	3.1g
Carbohydrate - Total	16.9g
- of which Sugars	16.2g
Fibre	2.7g
Protein	1.2g
Salt	1.4g

# 5. Allergens and Food intolerance data

Allergen Advice	Contains Egg and Mustard
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See next page for detailed check list. If allergen is not present, 'No' is ticked; if allergen is present, 'Yes' is ticked.

Product	No	Yes	Specific Source	Additional information
Allergens				
Peanut / peanut derivatives	<b>√</b>			
Peanut oil	✓			
Nut / nut derivatives	✓			
Seed / seed derivatives	<b>√</b>			
Sesame seed / sesame seed derivatives	<b>√</b>			
Shellfish / shellfish derivatives	<b>√</b>			
Fish / fish derivatives	· ✓			
Egg / egg derivatives	1	<b>✓</b>	Egg	Pasteurised egg
Milk / milk derivatives	<b>√</b>	<u> </u>	<u>L</u> 99	i asicurisca cyg
Soy / soy derivatives	· ✓			
Soybean oil	· ✓			
Soya sauce	· ✓			
Wheat / wheat derivatives	<b>√</b>			
Celery allergen	<b>√</b>			
Celeriac allergen	<b>√</b>			
Mustard allergen		<b>✓</b>	Mustard seed	Ingredient in wholegrain
Sulphites (over 10ppm), or sulphur			Widotal d 300d	mustard
dioxide (over 10mg/L)	<b>√</b>			
Gluten	✓			
Coconut	✓			
Pine nuts / pine kernels	<b>√</b>			
Rye / rye derivatives	✓			
Barley / barley derivatives	✓			
Oat / oat derivatives	✓			
Maize and maize derivatives	✓			
Yeast / yeast derivatives	✓			
Natural rubber latex including	<b>✓</b>			
packaging and packaging adhesives				
Meat & Fruit	✓			
Fruit / fruit derivatives		<b>√</b>	Sultanas	
Vegetables / vegetable derivatives		<b>√</b>	Tomatoes, Onions	
Vegetable oil		✓	Rapeseed oil	
HVP (hydrolysed vegetable protein)	<b>√</b>			
Beef products	<b>√</b>			
Lamb / Mutton products	<b>√</b>			
Pork products	✓			
Poultry products		✓	Eggs	
Other animal products		✓	Eggs	
Sweeteners (bulk)	✓			
Sweeteners (intense)	$\checkmark$			

	No	Yes	Specific Source	Additional information
Additives				
Nitrate / Nitrites	<b>√</b>			
Sorbates	✓			
Benzoates	✓			
Other preservatives	✓			
BHA / BHT	✓			
Other anti-oxidants		✓	Calcium, disodium EDTA	
Colours natural	✓			
Colours artificial	✓			
Natural flavourings		✓		
Nature identical flavourings	✓			
Artificial flavourings	✓			
MSG (monosodium glutamate)	✓			
Other flavour enhancers	✓			
Carriers e.g. flavour carriers	<b>✓</b>			
Emulsifiers	<b>✓</b>			
Lecithin	✓			
Modified starch	$\checkmark$			
Starch	<b>✓</b>			
Crumbs or rusk	✓			
Fining agents e.g. isinglass/gelatine	✓			
HVO	✓			
Dietary requirements				
Suitable for vegetarians?		✓		
Suitable for vegans?	✓			
Suitable for ovo-lacto vegetarians?		✓		
Suitable for coeliacs?		✓		
Organic certified?	✓			
Kosher Certified	✓			
Halal Certified	$\checkmark$			

# 6. <u>Genetically Modified Organisms and Irradiation Treatment/</u>

Does this or does any part of this product:		Yes
Contain genetically modified material (whether active or not)		
Has undergone any irradiation treatment	✓	

# 7. Labelling

Product name, Company Details, Best Before Date, Quantity, Ingredients Listing, Nutritional Information, Storage Instructions, Bar Code,

# 8. Storage and Distribution Conditions

Store and distribute at	Ambient
Additional Storage Information	Once opened enjoy within 6 Months

# 9. Weight control

Unit Weight	1.2kg (4 units per case)
Specific Weight Information	Average Weight system used

# 10. Packaging

Primary (Food contact)	Plastic jar + lid
Secondary (Outer)	Cardboard Case/box
Tertiary (Transportation) cartons per pallet, stretch wrapped	
Food contact packaging complies with current EU legislation	

#### 11. Shelf Life

Minimum Shelf Life on Delivery (at 0 - 5°C):	Minimum of 292 days
Shelf Life Once Opened (at 0 - 5 °C):	Once opened enjoy within 3 months

#### 12. Product Attributes

#### Physical / Organoleptic

Characteristic	Specification	
Appearance	Dark yellow and brown in colour	
Texture	Creamy with some texture	
Flavour	Creamy, tomato and notes of mustard and spice.	

#### Weights and dimensions

Parameter	Specification
Tray Case Dimensions (L x W x H) (mm)	1.2kg (280 x 210 x 90)
unit Dimensions (W x L x H) (mm)	1.2kg (75 x 65)

Product Size	Product Order Code
4 x 1.2kg	1113

#### 13. Specification Sign Off

# Ballymaloe Foods (Hyde Ltd) Approval

Name:	Jennifer Mulcahy	Position	Quality Control Manager

Signed: Jennifer Mulcahy Date: 06-07-15

This specification is only valid without a signature by agreement with customer when sent via electronic mail

# **Customer Approval**

Name:	Position

Signed: Date: