

Matkompaniet AB	HACCP Product specification	Routine: 1.4.2.
		Version no. 1
Valid from: 2015-02-16	Made by: Therése Jansson	Approved by: Tommy Blomqvist

Sweet chili sauce 2100ml (Exotic food) – 51400

Ingredients:

Suger, chilli (22%), water, garlic (8,5%), distilled vinegar, salt, tapioca starch, acidity regulator (citric acid), preservative (acetic acid), thickener (xanthan gum), preservative (E202).

Allergens and dietary information:

YES = the allergen or ingredient is in the recipe

NO = product is guaranteed free from the allergen or ingredient

- = the allergen is not in the recipe but can not be excluded due to cross contamination

Allergen ¹	In product	Ingredient	In product
Gluten	NO	Sunflower seed (<i>Helianthus annuus</i>)	NO
Shellfish & crustaceans	NO	Poppy seed (<i>Papaver somniferum</i>)	NO
Egg	NO	Muscat (<i>Myristica fragrans</i>)	NO
Fish	NO	Linseed	NO
Peanut (<i>Arachis hypogaea</i>)	NO	Psyllium seed (<i>Plantago ovata/psyllium</i>)	NO
Peanut oil	NO	Azo dyes	NO
Soy lecithin	NO	Glutamate	NO
Soy oil	NO	Paprika (sweet pepper)	NO
Soy protein	NO	Pepper	NO
Milk products from cows	NO	Anise-seed	NO
Lactose	NO	Dill	NO
Tree-Nuts ²	NO	Fennel-seed	NO
Oil from nut	NO	Coriander	NO
Celery	NO	Carrot	NO
Mustard	NO	Parsley	NO
Sesame seeds	NO	Garlic	YES
Sesame oil	NO	Tomato	NO
Sulphurdioxide or sulphite	NO		

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¹ These components must appear from the marking on packed foodstuff (according to Swedish regulation LIVS FS 2004:27)

² Nuts and products of it, i.e. almond, hazelnut, walnut, cashewnut, pecan nut, brazil nut, pistachio nut, macadamia nut, Queensland nut

Mikrobiological information:

Micro-organism	Max value at BBD (log cfu/g)	Method	Sampling frequency
Total count aerobic	ND	BAM online, Chapter 3	Monthly
Enterobacteriaceae			
E.Coli	ND	AOAC official method 998.08	Monthly
Enterococcus			
Bacillus cereus			
Staphylococcus aureus	ND	BAM online, Chapter 12	Monthly
Salmonella spp	ND	BAM online, Chapter 5/EIA	Annually
Listeria monocytogenes			
Cl. perfringens			
Yeast	< 10 CFU/G	BAM online, Chapter 16	Monthly
Mould	< 10 CFU/G	BAM online, Chapter 16	Monthly

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Chemical values:

Water activity:

Moisture content (%):

pH: 3,8-4,2

Brix: 42-48

Density:

GMO:

We certify that no raw materials in the product consists of, contains or comes from genetically modified organisms (GMOs).

Nutrition information

Energy:	222kcal/944KJ
Protein	1,4g
Carbohydrates:	54,1g
<i>whereof suger</i>	46g
Fat	0g
<i>whereof saturated fat</i>	0g
Salt	3,6g

Cooking instructions:

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Net weight/Net volume:

2100ml / 2720g

Storage:

Store in a dry, dark and cool place. Store in fridge after opening.

Expected use:

Whole population

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Shelf life:

24 months from production day. After opening, 28 days in fridge.

Packaging:

Plastic container

Recipe:

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Barcode:

8853662004501

Country of origin:

Thailand

Customs code (statistical number):

2103909089

Product description:

Colour:

Consistency:

Smell: Characteristic of product

Taste: Characteristic of product