



| <b>PRODUCT SPECIFICATION</b>   |  | <br>Brought to you by  |
|--|--|--|
| <b>ESSENTIAL CUISINE LTD.</b><br>BROWNING WAY, WOODFORD PARK INDUSTRIAL ESTATE, WINSFORD, CHESHIRE, CW7 2RH<br>TEL: 01606 541490 FAX: 01606 541499 |  |  |
| <b>Product:</b>  | <b>Smoky El Diablo Inspired Sauce 1L</b>   | <b>Version: 2</b>  |
| <b>Product Code:</b>   | <b>UK17625</b>   |  |
| <b>Product Description:</b>  | <b>Rich tomato sauce with smoked paprika, red chilli and mixed herbs and spices</b>  |  |
| <b>Directions for Use:</b>   | Shake well before use and use as required  |  |
| <b>Ingredients:</b>  | Water, Sugar, Tomato Paste, Spirit Vinegar, Dijon Mustard (Water, Spirit Vinegar, Yellow <b>Mustard</b> Flour, Brown <b>Mustard</b> Flour, Sea Salt, <b>Mustard</b> Seed Husk, Pimento Berries, Turmeric), Cornflour, Red Chilli Puree, Coriander, Salt, Roast Garlic Puree, Smoked Paprika, Cumin Powder, Ground Coriander Seeds, Lime Juice Concentrate, Red Paprika, Black Pepper, Yeast Extract (Yeast Extract, Sweet Potato Maltodextrin), Dried Oregano, Chilli Powder, Preservative: Potassium Sorbate; White Pepper, Garlic Powder, Onion Powder, Pimento, Cloves. |  |
| <b>Allergens:</b>  | <b>Contains Mustard</b>  |  |

**Product Suitability Information:**

|                   |     |                |     |                         |    |
|-------------------|-----|----------------|-----|-------------------------|----|
| <b>Vegan</b>      | YES | <b>Coeliac</b> | YES | <b>Halal Certified</b>  | NO |
| <b>Vegetarian</b> | YES | <b>Organic</b> | NO  | <b>Kosher Certified</b> | NO |

**Packaging & Storage Information:**

|                       |  |
|-----------------------|--|
| <b>Shelf life:</b>    | 12 months. Once opened, keep refrigerated and use within 28 days.            |
| <b>Storage:</b>       | Cool, dry, ambient conditions.   |
| <b>Packaging:</b>     | 1 litre plastic squeeze bottle with red cap.                                 |
| <b>Label Details:</b> | Product name, batch code, best before end, production date, barcode, weight. |
| <b>Application:</b>   | For use in food.   |

**Origin Information:**

|                                    |   |
|------------------------------------|---|
| <b>Materials of Animal Origin:</b> | None  |
| <b>GMO Status:</b>                 | This product is not subjected to the obligation of GMO labelling. |
| <b>Country of Origin:</b>          | <a href="#">Manufactured in the UK</a>                            |

**Analytical Information:**

| <b>Nutritional Data:</b>                  |                 |
|---|-----------------|
| <i>Typical Nutritional Data per 100g:</i> |                 |
| Energy:                                   | 159kcal / 673kJ |
| Protein:                                  | 2.0 g           |
| Salt:                                     | 1.7 g           |
| Sodium:                                   | 0.68 g          |
| Fat:                                      | 1.0 g           |
| Saturates                                 | 0.1 g           |
| Carbohydrate:                             | 34.5 g          |
| Sugars:                                   | 29.4 g          |
| Fibre:                                    | 1.8 g           |

| <b>Microbiological Specification:</b> |                     |                     |
|---------------------------------------|---------------------|---------------------|
| <i>Enumeration per g sample:</i>      |                     |                     |
| Micro-organism                        | Target              | Maximum             |
| ACC                                   | < 10                | No limit            |
| Enterobacteriaceae                    | < 10                | 10                  |
| E. coli                               | N/A                 | N/A                 |
| C. perfringens                        | N/A                 | N/A                 |
| Yeasts & Mould                        | < 10 <sup>2</sup>   | 10 <sup>2</sup>     |
| Salmonella spp.                       | Not Detected in 25g | Detected in 25g     |
| Bacillus spp                          | < 100               | ≥10 <sup>5</sup>    |
| S. aureus                             | < 1 x 10            | 1 x 10 <sup>2</sup> |
| Lactobacillus                         | No limit            | No limit            |

| <b>Compositional Data:</b> |                         |
|----------------------------|-------------------------|
| Moisture Content           | Water Activity <0.95 Aw |

**WARRANTY**

Essential Cuisine warrants that at the time of delivery the goods will conform to the specification and description given above. Also, that the goods will be fit for the purpose intended and conform to current UK and EC legislation. The information herein is, to the best of our knowledge, true and accurate.

Signed on behalf of Essential Cuisine Ltd.

|                      |  |                   |
|----------------------|--|-------------------|
| <b>Product:</b>      | <b>Smoky El Diablo Inspired Sauce 1L</b> | <b>Version: 2</b> |
| <b>Product Code:</b> | <b>UK17625</b>                           |                   |

|               |                   |                 |                             |
|---------------|-------------------|-----------------|-----------------------------|
| <b>Signed</b> | <i>MR Beattie</i> | <b>Name</b>     | Martin Beattie              |
| <b>Date</b>   | 09.05.2025        | <b>Position</b> | Specifications Technologist |