

**HP FOODS LIMITED TECHNICAL DATA SHEET**

<b>TITLE:</b> HP Sauce	<b>SPEC NO:</b> 52158
<b>LABELS:</b> HP (255g x 12) (220 mL)	<b>HP DATE OF ISSUE:</b> 04/10/03
	<b>REPLACES:</b> N/A
<b>Page 1 of 9</b>	<b>REASON ISSUED:</b> Export Spec

**THIS INFORMATION IS PRODUCT SPECIFIC.  
SHOULD SOMETHING NOT BE APPLICABLE TO THE FINISHED PRODUCT, N/A HAS BEEN INSERTED IN THE RELEVANT SECTION.**

**1. General and Organoleptic Description**

Thick brown sauce with visible specks of fruit fragments and ground spices. The sauce has a characteristic hot spicy taste and contains a blend of vinegar, oriental fruit and spices.

**2. List of Ingredients with the breakdown of compound ingredients : Country Of Origin (Preferred Supplier)**

These to be listed in descending order.

Malt Vinegar (from Barley)	: U.K.
Tomatoes	: VARIOUS
Molasses	: U.K.
Spirit Vinegar	: FRANCE
Glucose – Fructose Syrup	: U.K.
Dates	: MIDDLE EAST
Sugar	: U.K.
Salt	: U.K.
Modified Maize Starch	: U.K / FRANCE
Rye Flour	: U.K.
Tamarind Extract	: INDIA
Spices	: VARIOUS
Onion Extract	: U.K.

**3. Ingredient declaration and QUID information**

Malt Vinegar (from Barley), Tomatoes, Molasses, Spirit Vinegar, Glucose – Fructose Syrup, Dates, Sugar, Salt, Modified Maize Starch, Rye Flour, Tamarind Extract, Spices, Onion Extract

**4. Claims**

- No artificial colours
- No artificial preservatives
- No artificial flavours
- Low in fat
- Suitable for vegetarians.

**5. Microbiology**

Daily samples analysed for yeasts, moulds and lactobacilli – Target : Absent

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### 6. Chemical and Physical Analysis

Refractometer Solids	33.7	-	35.2	%	
Titratable Acidity	2.7	-	2.9	%	(as Acetic Acid %w/w)
Salt	2.6	-	2.9	%	
Viscosity	70 - 90				Brookfield Units

### 7. Pollutants

#### 7.1 Pesticides and Mycotoxins

To comply with current legislation.

#### 7.2 Trace Elements (typical analysis).

Arsenic	<0.50mg/kg
Cadmium	<0.50mg/kg
Lead	<1.00mg/kg
Mercury	<1.00mg/kg
Pesticide	Complies with Legislation

Above results based on analysis done June 2002

### 8. Nutrition Information

**Source** Typically, 100g provides:  
 Calculated or Analysed (state) -

Energy	507	kJoules
	119	Kcals
Protein	1.1	g
Carbohydrate	27	g
(of which sugars)	22.7	g
Fat	0.2	g
(of which saturates)	Trace	g
Fibre	1.3	g
Sodium	1.14	G

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### 9. Dietary Needs

	<b>Suitable</b>	<b>Not Suitable</b>
Ova Lacto Vegetarians	X	
Vegan	X	
Coeliac		X
Galactosaemia	X	
Phenylketonuria	X	
Lactose Intolerance	X	

#### Please note

The information provided above on Dietary needs is correct to the best of our knowledge. The information has been obtained through supplier and third party specialist organisations. There has been no medical or specialist research undertaken by HP Foods Limited to verify this information.

### 10. Legislation

This product and its labelling conforms to all current UK and EEC food regulations.

### 11. Shelf Life

In months (or days for chilled)

**Un - Opened :-** 19 months

**Opened :-** Use by BBE date

### 12. Storage Conditions

(Chilled / Frozen etc.)

**Un - Opened :-** Ambient

**Opened :-** Ambient

### 13. Genetic Modification

All ingredients used in the manufacture of this product are guaranteed NON GM, having been sourced from conventional crop within the threshold set by the EU (currently 1% contamination permitted). These ingredients are all certified by our suppliers. To ensure proper GM segregation and other control measures of traceability and documentation an audit plan is in place to ensure the ingredients are Identity preserved. Random due diligence testing as part of our monitoring procedure.

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### 14. Method of Manufacture

We confirm that there is a fully documented HACCP system in place for this product. We attach a copy of a flow chart which outlines the production process, for your records

### 15. Supplier Details

HP Foods Limited  
Mollison Avenue  
Enfield  
Middlesex  
EN3 7JZ

Tel (44) 0208 804 8788  
Fax (44) 0208 804 1006

### 16. QA/QC Procedures

Every batch of product is subject to positive release for chemical and physical standards, and organoleptic testing.

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### 17. Primary Packaging

Container Description	Square glass bottle
Container Specification reference	Y0356
Closure Description	Flavour lock cap
Closure Specification reference	Y4108
Dimension of sealed primary packaging (Container +closure)	47.4mm x 47.4mm x 206mm
Weight of primary packaging unfilled (Container +closure)	225.5g
Filling Weight per Unit (State average or minimum)	255g = 220 ML (VOLUME)
Total weight of primary packaging once filled	480.5g

Breakdown of primary packaging weights by material type: (Please give units mg,g,or kg)

Paper (eg label)	Glass (eg bottle)	Aluminium (eg can)	Steel	Plastic (eg bottle and cap)	Wood	Other
2g	223g	0g	0g	2.5g	0g	0g

### 18. Secondary Packaging

Packaging Description	Shrink Wrap tray	Shrink wrap
Packaging Specification reference	Y0549	Y0636
Weight of secondary packaging unfilled	17.5g	10g
Dimension	244mm x 191mm (overall) 197mm x 144mm x 23.5mm Crease to crease	R/W 340mm
Primary packaging Units per Pack	12	
Total weight of secondary packaging once packed	5.88kg	

Breakdown of secondary packaging weights by material type: (please give units)

Paper (eg sack)	Cardboard (eg box)	Aluminium (eg can)	Steel	Plastic (eg box)	Wood (eg box)	Other
0g	17.5g	0g	0g	10g	0g	0g

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### 19. Tertiary Packaging

Packaging Description	Blue UK Chep Pallet	Stretchwrap
Packaging Specification reference	Wood	23mµ LLDPE
Weight of tertiary packaging unfilled	28Kg	0.5Kg
Dimension	1200mm x 1000mm x 150mm	R/W 500mm

### 20. Palletisation

	UK	EURO
Cases per layer	40	
Number of Layers	5	
Cases per Pallet	200	
Pallet Dimensions	1200mm x 1000mm	
Pallet Height	1190mm (incl. Pallet)	
Pallet Weight	1204kg (incl. Pallet)	

### 21. Coding

	Primary Packaging	Secondary Packaging
Method	Ink Jet	Printed self adhesive label
Batch / Can / Production	Julienne code & time	Product name/number/size/barcode
Durability (Shelf life code)	BBE – Month/Year MMM/YY	BBE – Month/Year MMM/YY

### 22. Additional Information

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### 23. FOOD INTOLERANCE DATA

	Present	Absent	Comments
Wheat / Rye / Barley / Oats	Yes		Rye flour
Gluten	Yes		Rye flour
Added Glutamates		Yes	
Maize	Yes		Starch
Soya / Soya Products		Yes	
Egg / Egg Derivatives		Yes	
Dairy / Dairy Derivatives		Yes	
Animal Product - Others		Yes	
Nut / Nut Derivatives		Yes	
Galactose / Lactose		Yes	
Gelatine		Yes	
Citric Acid		Yes	
Acetic Acid	Yes		Vinegar
Natural Colours		Yes	
Artificial Colours		Yes	
Flavouring - Natural		Yes	
Flavouring - Nature Identical		Yes	
Flavouring - Artificial		Yes	
Azo / Coal Tar Dyes		Yes	
Preservatives		Yes	
Additives (Please specify Function)		Yes	
Antioxidants		Yes	
Added MSG		Yes	
Artificial Sweeteners Aspartame		Yes	
Artificial Sweeteners Saccharin		Yes	
Artificial Sweeteners Acesulfame K		Yes	
BHA / BHT		Yes	
Sulphur Dioxide		Yes	
Benzoate's		Yes	
Beef		Yes	
Pork		Yes	
Lamb/Mutton		Yes	
Fish / Fish Derivatives		Yes	
HVP		Yes	
Caramel (Please identify ie. E150A,B,C,D)		Yes	
Genetic Modification		Yes	Contains Rye / Maize all Non GM



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### **24. HEALTH & SAFETY DATA**

**Appearance:** Thick, dark brown coloured sauce containing visible dark specs.

**Storage:** Ambient, cool and dry.

**Fire /** Nil

**Explosive**

**Risk:**

**Corrosivity /** Due to the vinegar and salt content this product is quite corrosive. The  
**Irritant:** sauce may be irritant to the skin and will cause severe irritation if allowed to come into contact with the eyes. The vapour from the sauce may cause slight irritation to the respiratory system especially if the sauce is heated.

**Precautions:** If heating the sauce, this should be carried out in an area with good ventilation.  
 When handling the sauce protective clothing and eye protection should be worn.

### **FIRST AID**

**Inhalation of vapour:** Remove from exposure, rest and keep warm.

**Eyes:** Irrigate thoroughly with water. If irritation persists seek medical attention.

**Skin:** Remove sauce residues by washing thoroughly with water.

**Disposal:** Flush away with large quantities of water. Ventilate to remove vapour.

***NB : This is the standard packaging format. From time to time, this product may be sold "on promotion" by HP Foods which could involve a change in packaging format and product codes.***



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### 25. Validation

<b>COMPANY:</b>	HP FOODS
<b>NAME:</b>	.....
<b>TITLE:</b>	.....
<b>SIGNATURE:</b>	.....
<b>DATE:</b>	.....



Effectivedate:|

22-11-10

**PRODUCT INFORMATION**

<b>Product name</b>	<b>HP sauce (6-270C)</b>		
<b>Article number</b>	92901 / 92904 / 92905 / 92906 / 92908 / 92911 / 92914 / 92917 / 92920 / 92928 71168706 / 71168712 / 71168708 / 71168714 / 71168719 / 71168765 / 71168769 / 71168781 / 71168718 / 71168782		
<b>Net weight/Drained weight</b>	255 g (glass)		
<b>EAN code</b>	5000111001007		
<b>Ingrediënt declaration</b>	Tomatoes, malt vinegar (from Barley), glucose-fructose syrup, molasses, spirit vinegar, sugar, dates, modified cornflour, salt, rye flour, tamarind concentrate, spices, flavourings.		
<b>Nutritional data</b>	per 100 gram dry product	per 100 gram prepared product	
Energy	512 / 120 kJ / kcal	kJ / kcal	
Protein	0,9 g	g	
Carbohydrates	28,2 g	g	
(sugars)	(23,5 g)	g	
Fat	0,1 g	g	
(saturated fat)	(<0.1 g)	g	
Fibre	1,2 g	g	
Sodium	0,8 g	g	
<b>Product description/ Usage</b>			
<b>Preparation / Dosing</b>			
<b>Microbiological data</b>			
Total plate count	Heat treatment (pasteurized), low pH and salt content guarentee of the micro biological stability of the product. Product contains no micro-organisms that can germ in the product.		
Moulds and Yeast			
Bacillus cereus			
Staphylococcus aureus			
Salmonellae			
Enterobacteriaceae			
<b>Analytical data</b>			
Dry matter	%		
Salt	1.40 - 1.70 %		
pH	3.30 - 3.60		
Brix	34 - 36 °		
Acid	2.80 - 3.00 %		
<b>Suitable for:</b>	Halal: yes	Vegetarian: yes	
	Kosher badatz: yes	Vegan: yes	
		Gluten free diet no	
		(gluten < 200ppm)	
<b>GMO</b>	All used ingredients are non-GMO or non-GMO by IP based upon suppliers certificates.		
<b>Coding on packaging</b>	Inkjet on cap, Top line: tenability date, bottom line: production date		
<b>Shelf life/Storage conditions</b>	24 months after production.	days after opening.	
<b>Packaging material/dimensions</b>	primair	secondair	tertiar
	bottle / cap	tray / shrinkfoil	
type,sort			chep pallet
dimensions	47.4x47.4x206 mm	198x147x208 mm	120x100 / 120x80
weight	223 g / 2.5 g	25 g / 12.7 g	30 kg

	recycled weight		
<b>Country of origine</b>	Production in:	Holland	
	The product is produced according to the Dutch and EU-legislation.		