

PRODUCT SPECIFICATION

SHIPLEY ENTERPRISES LTD

AAGRAH HOUSE, 4 SALTAIRE ROAD, SHIPLEY, BD18 3HN

Product Code	CAAGR01-146 (R978)	Product Name	AAGRAH TIKKA MASALA TARKA SAUCE 2.1kg
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Specification Version N°:	1	Issue Date:	29/06/2022
Version Approved by:	Shezad Aslam	Position:	Managing Director

Unit Bar Code:	5060651440513	Tariff Code:	-
Case End Label:	See below	Format:	2.1 kg
Storage:	Ambient, cool, dry	Contains Alcohol:	No

Typical Analytical Specification	
Fill Weight	2.1kg
Product Description	Tikka Masala Tarka Sauce
Flavour	A spiced blend of tomato and onion
Foreign Bodies	Conforms to GMP
Brix Target	N/A
pH level	<4.2
Jar Vacuum	N/A
Torque	N/A

Ingredients	Onions, Tomatoes, Rapeseed Oil, Garlic Puree, Ginger Puree, Lemon Juice Concentrate, Tandoori Masala (Coriander, Salt, Beetroot Extract, Fenugreek, Black Pepper, Onion Powder, Cinnamon, Garlic Powder, Cumin, Nutmeg, Ginger, Cardamom, Clove, Paprika, Chilli Powder, Celery , Spice Extracts, Bay, Colours; (Paprika Extract, Turmeric Extract, Red Iron Oxide); Natural Flavourings, (Lemon oil), Acidity Regulator (Citric Acid), Mustard Powder), Green Chilli Puree, Salt, Red Chili Powder, Cumin, Garam Masala, Turmeric, Mixed Herbs, Green Cardamom,
Allergens	Celery, mustard
Storage Instructions	Store in a cool, dry place. Refrigerate after opening and consume within 5 days.
Delivery Instructions	Ambient
Shelf Life	18 months

Nutritional	
Typical Values	Per 100g
Energy	438KJ/106Kcal
Fat	8.8g (of which saturates 0.7g)
Carbohydrates	5.6g (of which sugars 2.6g)
Protein	2.1g
Salt	0.64g

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Reason for Amendment: New Spec requested and clause update

Microbiology (Food Safety)
The product is commercially sterile and exhibits microbiological stability due to the manufacturing method (pasteurisation process) and high acid nature (<4.2). Pathogens are not considered a risk.

Packaging/Labelling			
Jar Labels	Printed white self-adhesive		
	Size	Weight	Material
Container	2,100g	95 g	
Lid	63mm white with Aluminium membrane inside lid.	12.50g +/-1.25g	HPPP
Box	N/A	N/A	N/A
Tray	N/A	N/A	N/A
Shrink Wrap	N/A	N/A	60Mu Shrink wrap
Pallet Wrap	N/A	N/A	LLDPE
Case End Label	White self-adhesive label with the name of the product, Customer, BBE, Batch Code		
Packaging Declaration	The packaging materials in direct contact with food conform to the legal requirements of current EU food Law		

Intolerance and Dietary Check List			
Dietary Requirements	Yes	No	Details
Suitable for Vegetarians	Y		
Suitable for Vegans	Y		
Suitable for Wheat free diets (Coeliacs)	Y		
Kosher		N	
Halal Certified		N	
Food Intolerance Data	Yes	No	Details
Free from Cereals containing Gluten (i.e. wheat, rye, barley, oats, spelt, kamut) & products there off.	Y		Barley (Gluten) Used on Site less than 5 ppm
Free from Soybeans/Soybean Products	Y		
Free from Fish/Fish Products.	Y		
Free from Crustaceans/Crustacean Products	Y		
Free from / Egg products/ Albumen	Y		Used on site
Free from Milk/Milk Products	Y		Used on site
Free from Mustard/Mustard Products		N	
Free from Celery/Celery Products		N	Used on site
Free from Peanuts/Peanut Products	Y		
Free from the following nuts: Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil, Pistachio, Macadamia & Queensland nuts & products there off.	Y		
Free from Sesame Seeds/Sesame Seed Product	Y		

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Free from Sulphur Dioxide & Sulphites at concentrations >10ppm	Y		Used on Site
Free from Lupin/Lupin Products	Y		
Free from Molluscs/Mollusc Product	Y		
Free from Artificial Colours	Y		
Free from MSG	Y		
Free from BEEF/Beef Products	Y		
Free from LAMB/Lamb Products	Y		
Free from PORK/Pork Products	Y		
Free from POULTRY/Poultry Products	Y		
Free from HORSE Meat	Y		

Declarations	
GMO Declaration	- The product has not been produced using genetically modified material. - The product does not contain genetically modified material.
Human Consumption Declaration	We herewith confirm that this product is suitable for human consumption

HACCP Documentation	
HACCP Scope	Available on request
HACCP Flow Diagram	Available on request
HACCP Critical Control Summary	Available on request
A HACCP study has been carried out for this product and a control system implemented based on the Codex Alimentarius HACCP principles	
Specifications are not to be amended without the written agreement of Shipley Enterprises Ltd	

Visual Reference for Finished Product	
Name	Shezad Aslam
Signature	<i>Shezad Aslam</i>
Date	29/06/2022

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