

Chef inspired

Product Specification

Korean BBQ Sauce

1 L x 12

Water, sugar, apple paste, tomato paste, soy sauce powder, vinegar, thickeners (1442, 415), chilli, salt, maltodextrin, vegetable powders, yeast

extracts, food acids (260, 330, 575), preservatives (202, 211), natural

Product Code

10010554

General Description

A fruity savoury chilli sauce.

Product Characteristics

Appearance Dark red sauce with chilli flakes

Allergens

Taste Fruity chilli sauce

Nutritional Information

Servings per package: 40 Serving Size: 25 mL

	Average Quantity Per Serving	<u>Average Quantity Per 100 mL</u>
Energy	180 kJ	721 kJ
	(43 Cal)	(172 Cal)
Protein	LESS THAN 1 g	2.0 g
Fat, total	LESS THAN 1 g	LESS THAN 1 g
- saturated	LESS THAN 1 g	LESS THAN 1 g
Carbohydrates	9.5 g	37.8 g
- sugars	7.2 g	28.9 g
Sodium	458 mg	1830 mg

colour (paprika), natural flavour.

Source: Theoretical

Claims		
Vegan	No	
Vocatarian	Voc	

Vegetarian Yes **Natural Colours** Yes Natural Flavour Yes Halal Yes

Food Safety

The product complies with the Australia New Zealand Food Safety Standards Code. The products are manufactured under Global Food Safety Initiative (BRC) certification.

Shelf Life Stability This is a low pH, shelf-stable product with minimal food safety risk.

Shelf Life

9 months

Storage Conditions

Before opening store at room temperature (18°C – 22°C).

Refrigerate after opening.

Secondary Shelf Life

Use within 30 days of opening.

This recipe is proprietary to Groenz Ltd.

Physical Analysis

Ingredients

Soy

Foreign Matter Absent

Viscosity (Bostwick)* 5.00 ± 1.50 cm

Chemical Analysis

 3.70 ± 0.20 pН Brix 41.00 ± 2.00

Microbiological Analysis *Standard Test method used

<10,000 cfu/g Total Plate Count Yeasts* <100 cfu/g Moulds* <100 cfu/g

Packaging Specification

Primary Packaging

Cream 1L HDPE bottle (Recycle Code 2) with a black 38mm PP flip-top

cap (Recycle Code 5)

Secondary Packaging

Corrugated fiberboard.

Barcodes

Product (Consumer Unit) 9400526000125

Secondary (Carton) 09400526000187

Authorised By:

FSQR & PD Director

Last Updated: May 2024 Bev Peacock **Version Number:**