

Product Specification

Chipotle Salsa

Tomato (from puree), water, sugar, thickener (1422), salt, mustards, food acid (260), hot sauce concentrate, spices, onion, bell peppers,

natural flavours, natural chipotle flavour (0.3%), preservatives (211,

2L x 6

Chef inspired

Product Code

10-00205

General Description

Traditional chipotle pepper & cayenne pepper mash packed in a flavourful sauce made of tomatoes and other spices.

Product Characteristics

Dark brown/red liquid with inclusions Appearance

Allergens

Ingredients

Taste Spicy tomato with sweet smokey herb

Nutritional Information

Servings per package: 80 Serving Size: 25mL

	<u>Average Per Serve</u>	<u>Average Per 100g</u>
Energy	87kJ	332kJ
	(21Cal)	79(Cal)
Protein	LESS THAN 1g	1.1g
Fat, Total	LESS THAN 1g	1.3g
- Saturated	LESS THAN 1g	LESS THAN 1g
Carbohydrates	4.6g	17.5g
- Sugars	3.1g	11.7g
Sodium	305mg	1160mg

Source: Theoretical

Claims

Vegan Yes Vegetarian Yes Natural Colours None 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.

Yeasts* Moulds*

Shelf Life Stability

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

Shelf Life

18 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.

Physical Analysis

Foreign Matter Absent

Viscosity (Bostwick)* **Chemical Analysis**

рΗ 3.60 ± 0.20 Brix Αw

Microbiological Analysis *Standard Test method used

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

Packaging Specification

Primary Packaging

Trans HDPE 2L bottle (Recycle Code 2) with 38mm tamper evident PP

 $3.00 \pm 1.50 \text{ cm}$

cap (Recycle Code 5)

Secondary Packaging

Corrugated fiberboard.

Barcodes

Product (Consumer Unit) 9400526100313

19400526100310 Secondary (Carton)

Authorised By:

This recipe is proprietary to Groenz Ltd. **RD & Innovation Manager**

Last Updated:

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Chris Bryant