



A.B.N. 56 107 908 654  
 1/172 Silverwater Rd, Silverwater, 2128  
 AUSTRALIA  
 ☎: (02) 9519 7799 Fax: (02) 9519 7733  
 Email: [mfletcher@thefoodcompany.com.au](mailto:mfletcher@thefoodcompany.com.au)

## PRODUCT SPECIFICATION

|                                |   |                   |          |
|--------------------------------|---|-------------------|----------|
| Product                        | Sweet Chilli Sauce  |                   |          |
| Description / Quality Criteria | A smooth textured, reddish coloured sweet chilli sauce manufactured for catering purposes only.   |                   |          |
| Ingredient Listing             | Water, sugar, salt, capsicum, chilli (1.5%), acidity regulator (260), garlic (canola oil, lemon juice, <b>preservative (223)</b> ), thickener (415), Paprika (SPICES)   |                   |          |
| Nutritional Data               | Serving Size 15g  | Per Serving (15g) | Per 100g |
|                                | Energy (kJ)   | 129 kJ            | 645 kJ   |
|                                | Protein   | 0.1g              | 0.3 g    |
|                                | Fat, total (g)  | 0.1g              | 0.3 g    |
|                                | - Saturated   | 0.0 g             | 0.1g     |
|                                | Carbohydrate, total (g)   | 7.0 g             | 35.0 g   |
|                                | - Sugars  | 6.9 g             | 34.5 g   |
|                                | Sodium (mg)   | 145 mg            | 727 mg   |
| Food Safety Criteria           | <ul style="list-style-type: none"><li>• Standard plate count &lt; 100,000 cfu/g</li><li>• E.coli &lt; 3 cfu/g</li><li>• Salmonella no trace / 25g</li><li>• Coagulase-positive staphylococci &lt; 100 cfu/g</li><li>• Listeria monocytogenes no trace / 25g</li><li>• Yeasts/moulds &lt; 500 cfu/g</li><li>• pH &lt; 3.6</li></ul>  |                   |          |
| Regulatory Criteria            | This Sweet Chilli sauce conforms to the requirements of the Foods Standards Code required. This includes: - <ul style="list-style-type: none"><li>• Part 1.2 – Labeling and other information requirements.</li><li>• Part 1.3.1 – Food Additives.</li><li>• Part 1.4 – Contaminations and Residues.</li><li>• Chapter 3 – Food Safety Standards</li></ul>  |                   |          |
| Shelf Life                     | Ambient unopened – eighteen (18) months   |                   |          |
| Packaging                      | Once the sweet chilli sauce is produced, it is cooked to 80°C, and then refrigerated to cool and then the product is packed into plastic 3 litre bottles. The packaging used complies with the Food Standards Code. Once packed in their containers, they are secondary packed into cardboard boxes   |                   |          |
| Labelling                      | The Sweet Chilli sauce is labelled as per the requirements of the Food Standards Code and the Food Act 1989. They are as follows: - <ul style="list-style-type: none"><li>• Name of product;</li><li>• List of ingredients;</li><li>• % of characterising ingredient;</li><li>• Storage requirements;</li><li>• Weight;</li><li>• Nutritional information;</li><li>• Serving sizes;</li><li>• Number of serves per size;</li><li>• Recipe idea (uses);</li><li>• Name of manufacturer;</li><li>• Address/phone number of manufacturer;</li><li>• Use by date.</li></ul> |                   |          |
| Allergen statement             | <b>Contains Sulphite.</b> May contain Eggs, Sesame, Milk, Fish, and Soy. This product is Gluten Free.   |                   |          |
| GM status                      | This product does not contain any genetically modified ingredients.   |                   |          |
| Country of Origin              | This product is manufactured in Australia using local and imported ingredients. “Made in Australia from at least 95% Australian ingredients.”   |                   |          |
| Storage & Handling Conditions  | Once the sweet chilli sauce is packed and boxed, the containers are stored within the main warehouse area located on site until ready for distribution. The product is distributed at ambient temperatures, either by the company vehicle or by 3 <sup>rd</sup> party distributors. The customer is advised that once the product is opened, it should be stored under refrigeration (5°C or below).  |                   |          |

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| Approved By<br><i>Matthew Fletcher</i> | Document Name<br>PS 21-1 | Revision<br>4 | Document Date<br>22/06/23 | Page 1 of 1 |
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