

J.R. Sabater

Specification Sheet

J.R. Sabater S.A. Av. Murcia 61, CP: 30.110 Cabezo de Torres Murcia , Spain Tlf: +34 968 830 979 Fax :+34 968 832 485 comercial@jrsabater.com	Version 5 Last revision date : 31/10/2016
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Hot sauce, to bottle

Sale formats

Plastic Bottle PET 100 ml

Product Designation

Hot sauce

Ingredients:

Made in Spain

Sequence	Ingredient	Function
1	<i>Pulp cayenne pepper</i>	
2	<i>Pulp red jalapeno</i>	
3	<i>Spirit vinegar</i>	
4	<i>Water</i>	
5	<i>Salt</i>	
6	<i>Xanthan gum</i>	<i>Thickener</i>

Applicable legislation

RD 858/1984 Technical Sanitary Regulation for processing, distribution and sale of table sauces

CAC/RCP 1-1969 General Principles of Food Hygiene from Codex Alimentarius

Reglamento (UE) 1169/2011 On the provision of food information to consumers

Nutritional facts

Nutrition declaration				
Values referred per	100 ml		15 ml	
Values / Expresion	Value	% DVR	Value	% DVR
Energy	143 kJ / 33 kcal	2	24 kJ / 6 kcal	0
Fat	0 g	0	0 g	0
of which saturates	0 g	0	0 g	0
Carbohydrate	0,6 g	0	0,1 g	0
of which sugars	0,6 g	1	0,1 g	0
Protein	0 g	0	0 g	0
Salt	2 g	33	0 g	6
<i>Without special declaration</i>				

%VDR :Recommended daily values reference intake of an average adult (8.400 kJ / 2.000 kcal)

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Instructions for use, storage and shelf life

Conditions of use: *It does not require any special instruction*

Minimum durability date : *Best before 2 years from its packing*

Storage conditions: *To be stored away from light and at room temperature*

Analytical Specifications

Parameter	Unit	Target value	Min. accepted	Max. Accepted	Min. legal	Max. Legal	Method de análisis
Total acidity	%	8,10	7,70	8,5	NA	NA	UNE 33-101-73
Sulphur dioxide	mg/l	10	NA	50	NA	NA	
Dry extract	g/l	5,00	4,00	6,50	NA	NA	UNE 33-101-73
Total Capsicinas	SHU	2000	1900	2300	NA	NA	HPLC

Organoleptic properties

Appearance *Viscous Liquid*

Colour *Between red and orange*

Odor *Characteristic of the fruit of origin*

Flavor *Characteristic of the fruit of origin. Spicy*

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Declarations about the product

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES			
Substances or products	+ / -	Origen	Remarks
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	Absence		
Crustaceans and products thereof	Absence		
Eggs and products thereof	Absence		
Fish and products thereof	Absence		
Peanuts and products thereof	Absence		
Soybeans and products thereof	Absence		
Milk and products thereof (including lactose)	Absence		
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and	Absence		
Celery and products thereof	Absence		
Mustard and products thereof	Absence		
Sesame seeds and products thereof	Absence		
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	Presence	Residual, from ingredients	Sulphur dioxide
Lupin and products thereof	Absence		
Molluscs and products thereof	Absence		

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Other declarations

Not used any raw material treated with beta or gamma ionizing radiation in the development of this product.

This product has not and has not been obtained from Genetically Modified Organism , in any of its starting materials and process step.

This product is according with Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC and its subsequent amendments

APPROVED BY CLIENT: Please return signed. Specification sheet are considered accepted after 15 days if no reply is received