

PRODUCT SPECIFICATION

JV Foods Official Use Only:			
PRODUCT NAME:	ENCHILADA SAUCE	JV SUPPLIER CODE:	1214
		JV FOODS CODE:	ENCHIE1

Legal Product Description: (as it appears on packaging)	Enchilada Sauce	Brand name:	Flow Sauces
Country of origin: (manufactured/packed in)	UK	Intra stat / TARIC code:	N/A
Site Accreditation Body and Grade: (e.g. BRC, ISO incl. expiry date)	BRC START!	Site Health Mark:	PH 021
Pack size & type:	2.2 Lt	No Units per Outer:	2
Pallet Type:	UK Pallet	Outer cases per layer:	UK = 34 EU = 26
Layers per Pallet:	UK = 5 EU = 6	Total cases per pallet:	UK = 170 EU = 156

Ingredient:	Country of Origin:	Additive Function:	E Number:	(%)
RECIPE BREAKDOWN Please state all the ingredients used in the finished product, the country of origin of each ingredient, the category each additive used falls into (for recipes which contain additives), the e - number for each additive and percentage (or ppm) of each ingredient present. Add additional rows if required.				
Water	UK			68.3
Tomato Puree	Spain			24.2
Malt Vinegar 5%	UK	Colour	E150C	3.15
Modified Starch	EU			1.6
Paprika	Spain, Peru			1.35
Salt	UK			0.65
Citric Acid	China	Acidity Regulator	E330	0.25
Garlic	China			0.15
Ground Cumin	Asia			0.15
Black Pepper	Asia			0.15
Chilli Powder	Asia			0.05
Ingredients as they would appear on the label incl. QUID: [list in descending order based on % of total, highlight allergens in bold , list any components of compound ingredients (e.g. breadcrumbs, pastry etc.) and indicate the function of the additives (e.g. emulsifier, thickener etc.). Food and drink containing sunset yellow FCF (E110), quinoline yellow (E104), carmoisine (E122), allura red (E129), tartrazine (E102), ponceau 4R (E124) require a mandatory labelling statement saying 'Product contains _____ which may have an adverse effect on activity and attention in children.']				
Water, Tomato Puree, Malt Vinegar 5% (Colour E150C), Modified Starch, Paprika, Salt, Acidity Regulator: Citric Acid E330, Garlic, Ground Cumin, Black Pepper, Chilli Powder				

Additives Present in the Recipe:	Yes / No	Source:
Artificial Colours	Yes	Malt Vinegar (E150C)
Natural Colours	No	
Artificial Sweeteners	No	
Natural Flavourings	No	
Artificial Flavourings	No	

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Additives Present in the Recipe:	Yes / No	Source:
Preservatives	No	
Hydrogenated Oil	No	
Palm Oil ~ <i>if yes, please attach a copy of CSPO/RSP0 certificate</i>	No	

Substance causing allergies or intolerances: <i>(as defined in Annex II of Regulation (EU) No 1169/2011 on the provision of food information to consumers)</i>	Present in finished product? (Yes / No)	Processed on the same line? (Yes/ No)	Cross contamination risk? (Yes / No)	Source:
*Celery and products thereof.	No	Yes	No	
*Cereals containing gluten, namely: wheat, rye, barley, oats, spelt and kamut or their hydrolysed strains and products thereof.	No	Yes	No	
*Egg and egg products thereof.	No	Yes	No	
*Crustaceans and products thereof	No	Yes	No	
*Fish	No	Yes	No	
*Lupin	No	No	No	
*Milk, lactose and products thereof.	No	Yes	No	
*Molluscs and products thereof.	No	No	No	
*Mustard and mustard products thereof.	No	Yes	No	
*Nuts namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts and their derivatives.	No	No	No	
*Peanuts, peanut oil and derivatives.	No	No	No	
*Sesame seeds and derivatives.	No	Yes	No	
*Soya beans, oil, soya protein and derivatives.	No	Yes	No	
*Sulphur dioxide and sulphites (>10mg/kg or 10mg/l).	No	Yes	No	

Suitability Information:	Yes / No	Reason:
Suitable for vegetarians? <i>(May contain products of living animals e.g. milk, egg, honey etc. and their derivatives).</i>	Yes	
Suitable for vegans? <i>(Free from all animal products and products of living animals e.g. honey).</i>	Yes	
Suitable for coeliac disease sufferers? <i>(An adverse reaction to gluten).</i>	Yes	
Suitable for Kosher diets?	No	
Kosher Certified? ~ <i>please attach copy</i>	No	
Suitable for Halal diets?	No	
Halal Certified? ~ <i>please attach copy</i>	No	
Suitable for lactose intolerance sufferers?	Yes	

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Suitability Information:	Yes / No	Reason:
Free from Genetically Modified Organisms or materials derived from GMO material? (as defined by Regulations (EC) No 1829/2003 and (EC) No 1830/2003).	Yes	
Free from irradiated material?	Yes	

Product Quality:	
Appearance (Description):	Tan colour sauce with hints of red with specs of spices apparent throughout
Colour:	Tan / Red
Aroma/Odour:	Slightly spicy tomato
Texture:	Medium density sauce
Taste:	Medium to hot spice, slightly acidic with back notes of pepper

Nutritional Information (in accordance with Regulation (EU) 1169/2011):	<i>Complete the relevant sections for food and drink.</i>			
	Typical value per 100 g	Typical value per xx g serving	Typical value per 100 ml	Typical value per xx ml serving
Energy kJ	179			
Energy kcal	42			
Fat	0.3g			
- of which saturates	0.0g			
Carbohydrate	7.2g			
- of which sugars	4.7g			
Fibre	1.4g			
Protein	1.6g			
Salt	0.77g			
Method of calculation: (circle where applicable)	Theoretical / Analytical			

Shelf Life, Storage Conditions & Usage Instructions:	
Total shelf life from production (days):	365
Minimum shelf life on delivery (days):	275
Storage instructions (unopened):	Store in a cool, dry place
Storage instructions (opened):	Keep refrigerated at 1 - 5°C
Shelf life once open:	Use within 7 days
Cooking instructions / Directions for use:	Ready to use as a sauce for enchiladas
Format of Minimum Durability (e.g. Best Before):	Best Before: DD/MM/YYYY

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Shelf Life, Storage Conditions & Usage Instructions:	
Other production coding format <i>(give example & explanation):</i>	Batch Number 1846A 18 = Year, 46 = Week Number, A = Day of Week (Monday)
Method of date marking and batch code on pack (inner) and location:	Inkjet print on lid
Method of date marking and batch code on outer and location:	Thermal print on label

Physical Parameters	Target:	Tolerance:	Frequency of Testing:
<i>Complete the relevant sections. Add rows to include parameters not included below.</i>			
Number of pieces/slices per pack:	N/A		
Weight of single piece/slice:	N/A		
Piece/slice dimension / size:	N/A		
Particle/mesh size:	N/A		
Extraneous Vegetable Matter (EVM):	N/A		
Stones:	N/A		
Foreign Matter (please specify)	N/A		
Other:	N/A		
Metal Detection	FE: 3.0mm NON-FE: 4.0mm SS: 6.0mm		Per batch, start and end

Analytical Parameters:	Target:	Tolerance:	Frequency of Testing:
<i>Complete the relevant sections. Add rows to include parameters not included below.</i>			
pH	4.0	<4.2	Per batch
Acidity (% w/w)	-	-	-
Alcohol by volume (%)	-	-	-
Salt (%)	-	-	-
Viscosity	-	-	-
Brix °	-	-	-
Water activity (a _w)	-	-	-
Moisture (% w/w)	-	-	-
Scoville level	-	-	-
Anthraquinone	-	-	-
Total Aflatoxin (µg/kg)	-	-	-
Aflatoxin B ₁ (µg/kg)	-	-	-
Aflatoxin B ₂ (µg/kg)	-	-	-
Ochratoxin (µg/kg)	-	-	-
Heavy Metals	-	-	-

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Analytical Parameters:	Target:	Tolerance:	Frequency of Testing:
<i>Complete the relevant sections. Add rows to include parameters not included below.</i>			
Pesticides	-	-	-
Illegal Dyes (Sudan I-IV, Butter Yellow, Metanil Yellow, Sudan Red B, Sudan Red 7B, Orange Red G, Rhodamine B, Orange II, Para Red, Toluidine Red, Sudan Red G)	-	-	-
Other:	-	-	-

Microbiological parameters:	Units:	Typical Value:	Maximum:	Method:	Frequency:
<i>Provide details of microbiological testing carried out on the product. If the microorganism tested is not listed below, please add to the list by adding an additional row/s.</i>					
Total Viable Count	cfu/g	<10 ⁴	10 ⁵	MM/27	2 Months
Enterobacteriaceae	cfu/g	<100	10 ⁴	MM/28B	2 Months
Escherichia coli	cfu/g	<20	100	MM/66	2 Months
Staphylococcus aureus	cfu/g	<20	10 ⁴	MM/30	2 Months
Bacillus cereus	cfu/g	<10 ³	10 ⁴	MM/32	2 Months
Campylobacter spp.	cfu/g	-	-	-	-
Clostridium perfringens	cfu/g	<20	10 ⁴	MM/46	2 Months
Yeast	cfu/g	<100	10 ⁴	MM/45	2 Months
Mould	cfu/g	<100	10 ⁴	MM/45	2 Months
Salmonella spp.	in 25g	ND in 25g	ND in 25g	MM/31	2 Months
Listeria monocytogenes	in 25g	ND in 25g	ND in 25g	MM/85	2 Months

Process Flow & CCP Summary Information:				
Process flow: <i>(Please provide the HACCP process flow diagram and indicate the critical control points. List the critical limits, controls, testing frequency and corrective actions in the table below).</i>	Available upon request			
Process Step:	Control:	Critical Limit:	Test Frequency:	Corrective Action:
14 Cooking	Cooking time and temperature	Reach a maximum of 90°C and be	Every cook	Re-heat and re-check. If temperature cannot

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Process Flow & CCP Summary Information:				
		held at or above this temperature for a minimum of 10 minutes		be reached or maintained, notify the production manager and follow the non-conformance procedure
15 Filling	Maintenance of temperature	Minimum of 75°C on filling	Start, middle and end of filling	Stop filling and re-heat. If 75°C cannot be maintained, notify the production manager and follow the non-conformance procedure
18 Metal detection	Metal detection	Fe: 3mm Non-Fe: 4mm SS: 6mm to be detected on 100% of tests	Start, hourly and end of batch	Stop filling. Quarantine all product packed since last acceptable check. Notify production manager and follow the non-conformance procedure. Recheck quarantined products through working detector before releasing
17 Label check	Correct label	Label applied to product shows correct UBE or BBE data	Every cook	Stop packing. Quarantine all product packed since last acceptable check. Notify production manager and follow the non-conformance procedure. Dispose of all incorrect labels and packaging and request correct issue before checking
20 Blast chilling	Rapid reduction in temperature	Product temperature to drop to at least 5°C within 6 hours of packing	Every batch of product	Place product on hold. Notify the production manager and follow the non-conformance procedure
26 pH check	pH level	<4.2	Every sub-batch (every mix)	Add more acid to bring the pH level down

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Process Flow & CCP Summary Information:			
			within the requirement

Packaging Description:	Paper / Board (g)	Glass (g)	Steel (g)	Aluminium (g)	Plastic (g)	Wood (g)	Dimensions: (L x W x H) cm
Primary:							
Clear plastic jar with plastic lid					106 ± 2		13.1 x 10.4 x 23.8
Secondary:							
Brown case	125						21.5 x 13.4 x 25.2
Tertiary:							
Shrink Wrap							
Is all of the packaging which comes into contact with food suitable for food contact and complies with Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food and Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food?							Yes
Product barcode:	5055170706066			Outer barcode:	5055170706073		

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INSERT PICTURE(S) HERE:

Example product (inner):



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Inner label or print (For Own Brand Product please supply cutting guide and label size):

ENCHILADA SAUCE

INGREDIENTS: Water, Tomato Puree, Malt Vinegar 5%, Modified Starch, Paprika, Salt, Acidity Regulator: Citric Acid E330, Garlic, Ground Cumin, Black Pepper, Chilli Powder.

Nutritional Information per 100g	
ENERGY (KJ/KCAL)	179 kJ / 42 kcal
FAT	0.3g
Of which saturates	0.0g
CARBOHYDRATE	7.2g
Of which sugars	4.7g
PROTEIN	1.6g
SALT	0.77g

Best Before: See lid | Batch Code: See lid

Storage Instructions: Store ambient. Once opened keep refrigerated at 1° - 5°C and use within 7 days.
Country of Origin: U.K
Net Content: 2.2 lt

Tastequest,
 PO Box 6109, Reading,
 Berkshire, RG7 4XB
 Tel: +44 (0)870 766 3377

ENCHILADA SAUCE

THIS ENCHILADA SAUCE IS BASED ON A TRADITIONAL MEXICAN RECIPE, INFUSED WITH EARTHY AND AUTHENTIC SPICES.

Flow sauces are essential when creating dishes from around the world. Ready-made with authentic ingredients, these flavourful dips, marinades and sauces take the effort out of fully preparing meals. Keep the flow going with these delicious sauces!

GO TO:
WWW.FLOWSAUCES.CO.UK
 TO CHECK OUT OUR FULL RANGE

5 055170 706066 >

Outer label or print (For Own Brand Product please supply cutting guide and label size):

ENCHIE1
Enchilada Sauce

Storage Instructions: Store in an ambient place.	
Best Before:	Batch Code:

Tastequest, PO Box 6109, Reading,
 Berkshire, RG7 4XB
 Tel: +44 (0)870 766 3377

Country of Origin: U.K
Net Content: 4.4lt (2 x 2.2 lt)

5 055170 706073 >

WWW.FLOWSAUCES.CO.UK

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Supplier Sign Off:	
<i>The Supplier must comply with all relevant UK AND EU food legislations. It is the responsibility of the supplier to notify JV Foods of any errors, omissions or amendments to this specification as soon as they are known. This specification is confidential and may not be divulged to a third party without permission from JV Foods Ltd.</i>	
Name:	
Position:	Acting Technical Manager
Signature:	Signed Copy Held by JV Foods Ltd.
Date:	21/04/2021
JV Foods Sign Off:	
Name:	R. Collings
Position:	Quality Assurance Technician
Signature:	<i>R. Collings</i>
Date:	22/01/2022
Customer Sign Off:	
Name:	
Position:	
Signature:	
Date:	

JV Foods Official Use Only:			
ISSUE DATE:	REASON FOR ISSUE:	REVISION NO:	ISSUE BY:
22/01/2022	Specification review - no changes	V3	R.C
20/11/2018	Product open and total shelf life increased	V3	LAM

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