

## Breeding and Coating Ltd

Unit 7a/b, Hadham Industrial Estate, Little Hadham, Hertfordshire, SG11 2DY  
P: 01279-771884, F: 01920-451923, drq@breedingandcoating.co.uk, Company No: 8059285, Vat No: 135449605

### Product Specification Sheet

|                                |                                   |                       |        |
|--------------------------------|-----------------------------------|-----------------------|--------|
| <b>Issue No:</b>               | 1/23                              | <b>Recipe Number:</b> | 874    |
| <b>Product Name:</b>           | B&C EXTRA HOT SAUCE               | <b>Product Code:</b>  | B&C272 |
| <b>Pack Size:</b>              | 2 Kg                              | <b>Bar Code:</b>      | TBC    |
| <b>Description of Product:</b> | Peri peri extra hot basting sauce |                       |        |

**Breeding and Coating only use ingredients that are specified free from nuts and their derivatives and contain no genetically modified materials.**

|                     |  |
|---------------------|--|
| <b>Ingredients:</b> | <b>Wheat</b> Flour (Contains: Calcium Carbonate, Iron, Niacin, Thiamine), Flavouring Salt (Salt, Flavour enhancer (E-621)), Spice (Cayenne Pepper, Black Pepper, Ground Turmeric), Garlic Powder, Acid (E-330), Natural Flavouring (Including Natural Lemon Flavouring), Onion Powder. |
|---------------------|--|

**For Allergens:** See ingredients in **Bold**.

**May Contain:** **Milk, Soya, Celery, Mustard, Barley, Sulphite**

#### Nutritional Value

|   |           |
|---|-----------|
| <b>Per 100 g as sold</b>  | Value     |
| (Based on raw ingredients specifications via Food Data Services N Pro Software) |           |
| Energy kJ   | 1,062.0   |
| Energy Kcals  | 253.8     |
| Fat (g)   | 5.21      |
| of which saturates (g)  | 1.11      |
| Carbohydrates (g)   | 46.26     |
| of which sugar (g)  | 3.67      |
| Protein (g)   | 8.36      |
| Salt (g)  | 22.82     |
| <b>Shelf Life unopened</b>  | 12 months |
| <b>Suitable for vegetarians</b>   | Yes       |
| <b>Suggested method of application and related Instructions:</b>                |           |

Blend the powdered basting sauce with oil until well mixed, and then gradually whisk in the cold water using the following ratios. This mixture will serve as a basting sauce once the chicken is placed on the grill.

Powdered sauce: 100 g + vegetable oil: 50 g + water: 150 g

**Visual Appearance:** Reddish orange powder with visible bit of chilli flakes

**Storage:** Store in a cool dry place, away from strong odours and direct sunlight.

#### INGREDIENTS WHICH MAY BE ASSOCIATED WITH HYPERSENSITIVITY IN SOME INDIVIDUALS THIS PRODUCT CONTAINS THE FOLLOWING (✓)

| Milk & or Milk Products                     | Wheat & Derivatives     |   | Tree Nuts / Nut Derivatives |  |
|---|-------------------------|---|-----------------------------|--|
| Whey  | Wheat Flour             | ✓ | Peanuts                     |  |
| Casein                                      | Gluten                  | ✓ | Walnuts                     |  |
| Cheese                                      | Starch                  |   | Almonds                     |  |
| Skimmed Milk Powder                         | Rye                     |   | Brazil Nuts                 |  |
| Lactose                                     | Barley                  |   | Hazel Nuts                  |  |
| Milk Solids                                 | Oats                    |   | Cashew Nuts                 |  |
| Yoghurt                                     | Spelt                   |   | Pecan Nuts                  |  |
| Butter                                      | Kamut                   |   | Pistachio Nuts              |  |
| <b>Animal Products &amp; Or by Products</b> | Hybrid Strains          |   | Coconut                     |  |
| e.g. Beef / Pork                            | Soya & Derivatives      |   | Macadamia                   |  |
| Eggs & Derivatives                          | Maize & Derivatives     |   | Queensland Nuts             |  |
| Albumen                                     | Beef / Beef Derivatives |   | Tomato Puree                |  |
| Egg Yolk                                    | Sesame Seeds & Oils     |   | Celery / Celeriac           |  |
|   | Shell Fish              |   | Mustard                     |  |
| Lupin                                       | Molluscs & Crustaceans  |   | Sulphite>10ppm              |  |

Allergenic Ingredient Policy: Despite taking precautions, we cannot give an absolute guarantee that finished products are 100% Free from the list above. Breeding and Coating Ltd takes all reasonable precautions to ensure the quality of our mixes.

All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients. Information regarding the presence of allergens according to EU directives 2000/13/EC, 2003/89/EC, 2007/68/EC

All packaging used by Breeding and Coating Products is specified food safe.

All Packaging materials used are tested within the overall migration limits specified in EC Directive 2002/72/EC

**Primary:** #N/A

**Material/Grade:**

**Dimensions:**

**Unit Weight:**

**Units per outer case:**

**Cases/sacks per layer**

**Secondary:** #N/A

**Material/Grade**

**Dimensions**

**Unit Weight**

**Layers per pallet**

**Total cases/sacks per pallet**

**First Aid Measures:**

**Contact with skin:**

None Hazardous.

**Contact with eyes:**

Immediately wash with copious amounts of water.

**Swallowing:**

None Hazardous

**Inhalation:**

None Hazardous.

**Hazard Identification:**

No Specific hazards under normal use.

**No changes to be made to this specification or the product without prior notification to Breeding and Coating Ltd**

*Please sign and return the slip below by way of your approval of this specification, otherwise Breeding and Coating Ltd will assume this specification suits your requirements of both legality and quality.*

**Name:** Dr Muhammad Qureshi

**Signature:** *Muhammad Naseem*

**For B&C**

**Position:** Technical Director

**Issue Date:** 31 August 2023

**For Customer**

**Company:**

**Address:**

**Name:**

**Position:**

**Signature:**

**Date:**