

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

Issue No:	1/23	Recipe Number:	
Product Name:	B&C MANGO AND LIME SAUCE	Product Code:	B&C272
Pack Size:	2 Kg	Bar Code:	TBC
Description of Product:	peri peri mango and lime basting sauce		

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

Ingredients:	Sweet & Sour Mix, Wheat Flour (Contains: Calcium Carbonate, Iron, Niacin, Thiamine), Flavouring Salt (Salt, Flavour enhancer (E-621)), Spice (Red Bell Pepper Flakes, Cayenne Pepper Flakes), Natural Flavouring (Including Natural Mango Flavouring, Natural Lemon Flavouring).
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For Allergens: See ingredients in **Bold**.

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

Nutritional Value

Per 100 g as sold	Value
(Based on raw ingredients specifications via Food Data Services N Pro Software)	
Energy kJ	1,396.0
Energy Kcals	333.7
Fat (g)	2.57
of which saturates (g)	0.22
Carbohydrates (g)	77.81
of which sugar (g)	50.22
Protein (g)	4.69
Salt (g)	9.99
Shelf Life unopened	12 months
Suitable for vegetarians	Yes
Suggested method of application and related Instructions:	

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: 170 g

Visual Appearance: Light orange free flowing powder with visible 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
Animal Products & Or by Products	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

Address:

Company:

Position:

Name:

Date:

Signature: