

Breeding and Coating Ltd

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Product Specification Sheet

Issue No:	1/23	Recipe Number:	
Product Name:	B&C MILD SAUCE	Product Code:	B&C273
Pack Size:	2 Kg	Bar Code:	TBC
Description of Product:	peri peri mild basting sauce		

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

Ingredients:	Wheat Flour (Contains: Calcium Carbonate, Iron, Niacin, Thiamine), Sweet & Sour Mix, Flavouring Salt (Salt, Flavour enhancer (E-621)), Onion Powder, Spice (Cayenne Pepper Flakes, Ground Turmeric), Garlic Powder, Natural Flavouring (Including Natural Lemon Flavouring, Wheat), Colour (E-160C).
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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	1,203.9
Energy Kcals	287.7
Fat (g)	1.27
of which saturates (g)	0.44
Carbohydrates (g)	66.34
of which sugar (g)	17.27
Protein (g)	6.88
Salt (g)	17.98
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: Orangish red 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

<p>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.</p> <p>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</p> <p>All packaging used by Breeding and Coating Products is specified food safe.</p> <p>All Packaging materials used are tested within the overall migration limits specified in EC Directive 2002/72/EC</p>			
Primary: Material/Grade: Dimensions: Unit Weight: Units per outer case: Cases/sacks per layer	#N/A	Secondary: Material/Grade: Dimensions: Unit Weight: Layers per pallet: Total cases/sacks per pallet	#N/A
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.			
<p align="center">No changes to be made to this specification or the product without prior notification to Breeding and Coating Ltd</p> <p align="center"><i>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.</i></p>			
Name: Signature: Company: Name: Signature:	Dr Muhammad Qureshi 	For B&C Position: Issue Date: For Customer Address: Position: Date:	Technical Director 31 August 2023