



Product Specification Sheet


CMCRCK CAROLINA REAPER CHILLI KETCHUP

1. Manufacturer Details

Manufacturer Name	Chilli Mash Company Ltd
Manufacturer Address	Unit 1 & 4 Hilsea Industrial Estate Limberline Road Portsmouth, PO3 5JW
Manufacturer Email	info@chillimashcompany.com
Manufacturer Telephone Number	+44 (0)23 9200 0458

Contact	TECHNICAL	COMMERCIAL
Name	Steven Woodward	Natt Boarer
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2. Product Details

Product Name	Carolina Reaper Chilli Ketchup	
Product Code	CMCRCK	
Product Description	An extremely hot take on a ketchup. Made with Carolina Reaper chillies.	
Product Recipe Version & Date	v4(12/06/24)	
Country of Manufacture	United Kingdom	

3. Food Contact Packaging Details

Food Contact Packaging	Lid/Cap	Net Weight / Volume	Product Shelf-Life Unopened
250RSSN - 250ml Round Sauce Bottle Glass	43RTOMTBL - 43mm RTO Metal Black	250g	24 months

4. Product Handling

Storage Conditions Unopened	Ambient, out of direct sunlight
Storage Conditions Once Opened	Refrigerate once opened and consume within six weeks

5. Ingredients Declaration

Sugar, Tomato Paste, Cider Vinegar, Carolina Reaper Chilli (12%), Grilled Red Pepper (Red Pepper), Tomato, Garlic, Salt, Garlic Powder.

6. Nutritional Information

	Per 100g	Method (Calculated / Analysis)
Energy kJ/kcal	714/168	Calculated
Fat (g)	0.5	Calculated
Of Which Saturates (g)	0.0	Calculated
Carbohydrates (g)	39.0	Calculated
Of Which Sugars (g)	37.0	Calculated
Protein (g)	2.0	Calculated
Salt (g)	1.3	Calculated

7. Suggested Serving Size

5ml

8. Allergens Statement

Allergens present in ingredients, additives & processing aids	Contains (Y/N)
Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt, kamut and products thereof	N
Crustaceans and products thereof	N
Egg and products thereof	N
Fish and products thereof	N
Peanuts and products thereof	N
Soybeans and products thereof	N
Milk and dairy products (including lactose)	N
Nuts : Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof	N
Celery and products thereof	N
Mustard and products thereof	N
Sesame Seeds and products thereof	N
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre, expressed as SO ₂	N

Lupin	N
Molluscs	N

For further detail on allergens and allergen handling at Chilli Mash Company Ltd, please request a copy of "1.4.2 Allergen Policy"

9. Suitability

	(Y/N)	Certified?
Vegetarians	Y	Not Certified
Vegans	Y	Not Certified

10. HACCP

This product conforms to Chilli Mash Company HACCP Plan: "Acidified & Heat Treated Condiment"

Critical Control Point (CCPs) & Critical Limits (CLs):

- CCP1/CL1 The product has a pH of \leq pH4.2
- CCP1/CL2 The product has been heat treated to \geq 85°C for 5 minutes
- CCP2/CL1 The product has been packed at a temperature of \geq 75°C for 26 seconds

11. Microbiological

Hazard	Target	Unsatisfactory
Total Viable Count (/g)	$<10^2$	$>10^1$
Escherichia coli (/g)	<10	>10
Clostridium perfringens (/g)	<10	>10
Salmonella species (in 25g)	Not Detected	Detected
Listeria species (in 25g)	Not Detected	Detected
Yeasts	<100	$>10^4$
Moulds	<100	$>10^4$

12. Specification Sheet Details

Completed By

Completed by	Steven Woodward
Position	Director / Technical Lead
Signature	Steven Woodward
Date	12/06/24

Specification Template Amendment Log

Date	Reason For Change	New Version	Updated By
21/05/24	Updated packaging matrix. Addition of yeasts & moulds to microbiological.	v4(21/05/24)	SW