



## Specification Sheet

## SEAFOOD SAUCE

<b>1.1. ITEM CODE</b>	00674	<b>2.1. GTIN-14</b>	10062607 00103 0
<b>1.2. PROTOTYPE#</b>	N/A	<b>2.2. UPC</b>	062607 00103 3
<b>3.1. LABEL</b>	LOUNSBURY	<b>4.1. PACK SIZE</b>	2 X 4 L
<b>3.2. CUSTOMER</b>	LOUNSBURY	<b>4.2. PALLET TI-HI</b>	21 x 5 = 105
<b>5. COUNTRY OF ORIGIN</b>	MADE IN CANADA FROM DOMESTIC & IMPORTED INGREDIENTS	<b>6. CASE WEIGHT</b>	Net: 8.7 kg GROSS: 9.3 kg
<b>8. Other</b>	KOSHER	<b>7. CASE DIM. &amp; CUBE</b>	12.5" x 6.375" x 12.1875" = 0.562 ft <sup>3</sup>

**9.1. INGREDIENTS (Canada)**

White vinegar, Water, Tomato paste, Horseradish, Sugar, Salt, Citric acid, Modified corn starch, Spices, Beet powder.

**9.2. INGRÉDIENTS (FR)**

Vinaigre blanc, Eau, Pâte de tomates, Raifort, Sucre, Sel, Acide citrique, Amidon de maïs modifié, Épices, Poudre de betterave.

**10.1. ALLERGENS**

NONE

**11.1 PHYSICAL PROPERTIES**

<b>11.1.1. pH</b>	2.95-3.25	Digital Meter	EACH BATCH
<b>11.1.2. Viscosity</b>	7-11cm @16-22C	Bostwick	EACH BATCH
<b>11.1.3. Brix</b>	18-22	Digital Refractometer	EACH BATCH
<b>11.1.4. Density</b>	1.09	g/mL @ 21°C	AS REQUIRED

\*The ranges are tentative. Final spec range will be provided after 4 productions.

**12. STORAGE & SHELF LIFE**

RECOMMENDED STORAGE: Ambient      SHELF LIFE: 12M

**13. LOT CODE/ BEST BEFORE FORMAT**

13.1. LOT CODE:  
YYDDDBBB  
YY = Last two digits of Year of manufacture  
DDD = Julian Date of Manufacture  
BBB = Serialized Batch Code  
Example: 16021123 -->16021123 = Jan 21, 2016.

**14.1. NUTRITIONAL INFORMATION - Per 100 grams**



Nutrients	Per 100g	Nutrients	Per 100g
<b>Basic Components</b>		<b>Vitamins</b>	
Water (g)	77.07	Vitamin A - IU (IU)	421.60
Calories (kcal)	78.59	Vitamin A - RE (mcg)	42.16
Fat (g)	0.60	Vitamin A - RAE (mcg)	21.08
Saturated Fat (g)	0.05	Vitamin C (mg)	7.61
Trans Fatty Acid (g)	0.00	Vitamin D - mcg (mcg)	0
Carbohydrates (g)	14.98	<b>Minerals</b>	
Dietary Fiber (2016) (g)	1.69	Sodium (mg)	650.05
Total Sugars (g)	11.21	Calcium (mg)	28.75
Added Sugar (g)	7.34	Potassium (mg)	348.09
Protein (g)	1.55	Iron (mg)	0.68
Cholesterol (mg)	0	<b>User Defined</b>	
Ash (g)	3.05	Others (no nutritional value) (g)	--

#### 14.2. NUTRITIONAL FACTS PANEL - Per serving (Upon Request)

<b>Nutrition Facts</b>	
<b>Valeur nutritive</b>	
Per 2 tbsp (30 mL) pour 2 c. à soupe (30 mL)	
<b>Calories 25</b>	<b>% Daily Value*</b>
	<b>% valeur quotidienne*</b>
<b>Fat / Lipides 0.2 g</b>	<b>1 %</b>
Saturated / saturés 0 g	0 %
+ Trans / trans 0 g	
<b>Carbohydrate / Glucides 5 g</b>	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 4 g	4 %
<b>Protein / Protéines 1 g</b>	
<b>Cholesterol / Cholestérol 0 mg</b>	
<b>Sodium 210 mg</b>	<b>9 %</b>
Potassium 125 mg	3 %
Calcium 10 mg	1 %
<b>Iron / Fer 0.2 mg</b>	<b>1 %</b>
* 5% or less is a little, 15% or more is a lot * 5% ou moins c'est peu, 15% ou plus c'est beaucoup	

#### 16. ALLERGEN CHART

Component	Column I	Column II	Column III
	Present in the product	Present in other products manufactured on the same line	Present in the same manufacturing plant
<b>Peanut</b> or its derivatives, e.g; Peanut - pieces, protein, oil, butter, flour and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as ground nut. *State specific type.	NO	NO	NO



<b>Tree Nuts</b> (almonds, Brazil nuts, cashews, hazelnuts (filberts), macadamia nuts, pecans, pine nuts (pinyon, pinon), pistachios and walnuts or their derivatives, e.g., nut butters and oils etc.	NO	NO	NO
<b>Other Tree Nuts</b> as regulated by US; beech nut, butternut, chestnuts, chinquapin, coconut, ginko nut, hickory nut, lichee nut, pili nut, sheanuts, heartnut. *State specific type.	NO	YES (Coconut)	YES (Coconut)
<b>Sesame</b> or its derivatives, e.g. paste and oil etc. *State specific type.	NO	YES	YES
<b>Milk</b> or its derivatives, e.g. milk, caseinate, whey, and yogurt powder etc. *State specific type.	NO	YES	YES
<b>Eggs</b> or its derivatives, e.g., frozen yolk, egg white powder and egg protein isolates etc. *State specific type.	NO	YES	YES
<b>Fish</b> or its derivatives, e.g fish protein, oil and extracts etc. *State specific type.	NO	YES	YES
<b>Crustaceans</b> (including crab, crayfish, lobster, prawn and shrimp) and <b>Shellfish</b> (including snails, clams, mussels, oysters, cockle and scallops) or <b>their derivative</b> e.g., extracts etc. *State specific type.	NO	YES	YES
<b>Soy</b> or its derivatives, e.g. lecithin, oil, tofu and protein isolates etc. *State specific type.	NO	YES	YES
<b>Wheat (Gluten), triticale</b> or their derivatives, e.g., flour, starches, and brans etc. Includes other wheat varieties such as spelt, durum, kamut, emmer etc. *State specific type.	NO	YES	YES
<b>Gluten (Not Wheat)</b> or its derivatives - barley, oats, rye, triticale etc... *State specific type & source.	NO	YES	YES
<b>Mustard</b> or its derivatives, e.g., mustard seeds, mustard flour, ground mustard, prepared mustard etc. (Canada only)	NO	YES	YES
<b>Sulphites (&gt;10 ppm)</b> , e.g., sulphur dioxide and sodium metabisulphites etc. *State specific type. If present state the concentration in ppm. <b>0.19 ppm</b>	NO	YES	YES
Allergen SQF Protocols and SOPs prevent any cross-contamination of the product with the allergens not present in the product but noted in Columns II and III.			
<b>18 Notes</b>			
18.1. Do not Double Stack Pallets.			
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