

Product Specification

PRODUCT	TRAEGER Sweet Heat BBQ Sauce
PRODUCT DESCRIPTION	BBQ Sauce
DIRECTIONS FOR USE	USE AT APPROX 4% PER KG OF PROTEIN OR VEG
INGREDIENTS	INGREDIENTS: WATER, SUGAR, TOMATO PASTE, SPIRIT VINEGAR, TREACLE (CANE MOLASSES, PARTIALLY INVERTED SUGAR SYRUP), WORCESTER SAUCE (WATER, SPIRIT VINEGAR, SUGAR, MOLASSES, ONION, SALT, TAMARIND PASTE, CLOVES, GINGER, GARLIC), MODIFIED MAIZE STARCH, MANGO PUREE, SALT, MUSTARD (MUSTARD), BLACK PEPPER, GARLIC POWDER, ONION POWDER, POTASSIUM SORBATE, SMOKE FLAVOURING, FLAVOURING.
ALLERGENS	MUSTARD

SUITABILITY INFORMATION

VEGAN	YES	COELIAC	YES	HALAL CERTIFIED	NO
VEGETARIAN	YES	ORGANIC	NO	KOSHER CERTIFIED	NO

PACKAGING & STORAGE INFORMATION

SHELF LIFE	30 MONTHS FROM MANUFACTURE, based on pH, sugar content and preservative.
STORAGE	STORE IN COOL DRY AMBIENT CONDITIONS
PACKAGING	440ml fill level
LABEL DETAILS	PRODUCT NAME, BATCH CODE, BB DATE, BARCODE, VOLUME, INGREDIENTS, ALLERGENS
APPLICATION	For best results cook before eating.

ORIGIN INFORMATION

Animal Origin Materials	NONE
GMO Status	NONE
Country of Origin	UK MANUFACTURE

NUTRITIONAL DATA

Values per 100g	
Energy	154kcal /654kJ
Total Fat	0.1g
Saturated Fat	0.0g
Total Carbohydrate	37.9g
Total Sugars	34.6g
Protein	0.8g
Salt	0.8g

MICROBIOLOGICAL SPECIFICATION

TEST

Micro-organism	Result	Unit	Method	Notes
Salmonella spp.	Not Detected	/25g	EUMM3.83	
p. Enterobacteriaceae	<10	cfu/g	MM03	
E.coli(beta-glucuronidase positive)	<10	cfu/g	MM07A	
Yeast	100	cfu/g	MM05A	
Mould	100	cfu/g	MM05A	
Clostridium perfringens	<10	cfu/g	MM14A	
p. Bacillus cerus	<100	cfu/g	MM09	