

Technical Specification Data Sheet



Product Name:	Ambient Scotch Bonnet Mash	Size	Weight
Taxonomic Name:	<i>Capsicum Annuum</i>	Mash	20kg
Country of Origin:	Ecuador		

Product Description:

A preparation of mashed Scotch Bonnet CHILLI with all of the organoleptic attributes associated with fresh mashed Scotch Bonnet pepper. Packed to minimum weight. Scoville Units: 20,000-32,000SHU
Declaration:

Red fresh scotch bonnet pepper (85-81%), salt (12-15%) and acetic acid (3-4%), ground into mash with seeds.



Characteristics:

Product 100% natural, obtained from scotch bonnet mash with visible seeds. This product is red in colour with aroma and flavour characteristic of acidified mash to scotch bonnet pepper.

Physical and Chemical characteristics:

Analysis	Range	Method Used
Salt	10-14%	Salinometer
pH	<4	NTE INEN 381:85
Acidity	Max 3%	NTE INEN 389:86
Consistency (Bostwick) (cm/30s)	6±2cm/30s	NTE INEN 1899:98

Microbiological Standards:

Analysis	Target	Method Used
TVC	<10 ⁵	AOAC 990.12
Moulds and Yeasts	<10 ³	AOAC 997.02
Coliforms	<10 ²	AOAC 991.14
E. coli	Absence	AOAC 991.14
Listeria monocytogenes	Absence	AOAC 997.303
Salmonella	Absent in 25g	AOAC 2013.14

Customer Specification	Issue Number: 07	Issue Date: 02/05/2023
Ref: FRU115	Previous Issue: 06	Issued By: K. Wanis
Title: Ambient Red Scotch Bonnet Mash		Page 1 of 5

Shelf Life & Storage Recommendations:

Store in a well-ventilated and dry area, away from direct heat and sunlight, at temperatures below 25°C (77°F). Avoid storage with strongly flavoured materials, or with materials that absorb flavours readily. Shelf Life at these temperatures is 24 months. Minimum 6 months on delivery. Once opened, the remaining material should be maintained as chilled. If stored for long periods of time, the product may develop a whitish substance on the top; it is caused by the presence of air. Carefully remove the affected part and use the remaining substance normally.

Handling Recommendations: Use gloves, face mask (N95) and protective clothing imperative when handling this product. If product is not used in full, re-seal tightly to prevent the presence of the veil. We recommend putting a thin layer of salt on the top of the bag to avoid the presence of insect larvae.

Safety Recommendations:

- Inhaling around open container may cause respiratory track irritation. Handle with extreme caution, in a well-ventilated area with the recommended protection.
- If it comes in direct contact with eyes, it may cause irritation, tearing and a burning sensation. Wash the affected part with abundant running water and wash down with normal saline solution eye drops afterwards.
- If it comes in direct contact with skin, it may cause irritation, redness, and a burning sensation. Wash the affected area with rubbing alcohol or dairy products, such as milk or yogurt to help ease the pain.

NOTE: This product does not cause any adverse effect but due to its spicy characteristic may cause the above symptoms.

Recommended Uses: Solids and liquids will separate, so please homogenize/mix the product very well before using, For use in the food industry.

Packaging:

Inner: 2 x 10kg Doypacks or 1 x 20kg Bucket

Outer: Cardboard box, printed with supplier information (for Doypacks only)

Example



Product Coding & Labelling:

The product is coded in the following format:

- product name
- net weight
- best before date
- batch code (lot nr.)
- Produced in Ecuador

Customer Specification	Issue Number: 07	Issue Date: 02/05/2023
Ref: FRU115	Previous Issue: 06	Issued By: K. Wanis
Title: Ambient Red Scotch Bonnet Mash		Page 2 of 5

Nutrition Information

	per/100g
Energy (kJ)	170 kJ
Energy (kcal)	41 Kcal
Protein	1.6g
Carbohydrates	3.0g
of which Sugars	0.5g
Fat	1.3g
Saturated Fatty Acids	0.34g
Monounsaturated Fatty Acids	0.21g
Polyunsaturated Fatty Acids	0.69g
Dietary fibre	5.4g
Sodium	4.03g
Salt	10.08g

Free From

	Free From:		Free From:
Meat/Meat derivatives	Yes	HVP/TVP	Yes
Fish/Fish derivatives	Yes	Monosodium glutamate	Yes
Milk/Dairy products	Yes	Added sugars	Yes
Crustaceans	Yes	Celery	Yes
Mustard	Yes	Sulphur dioxide	Yes
Lactose	Yes	Added salt	No
Soya	Yes	Artificial sweeteners	Yes
Soya derivatives	Yes	Starch/modified starch	Yes
Maize	Yes	Cold Pressed oils	Yes
Maize derivatives	Yes	Nuts	Yes
Wheat	Yes	Nut oils/derivatives	Yes
Wheat derivatives	Yes	Sesame seeds	Yes
Rye	Yes	Sesame seed oils/ derivatives	Yes
Rye derivatives	Yes	Seeds	No
Gluten	Yes	GM materials	Yes
Oats/oat derivatives	Yes	Egg/egg derivatives	Yes
Barley derivatives	Yes	Colours (natural)	Yes
Malt/malt products	Yes	Colours (artificial)	Yes
Preservatives	No	Flavours (any)	Yes
BHA/BHT	Yes	IRRADIATION	Yes

Suitable For

Coeliacs	Yes	Kosher	Yes
Lactose intolerant	Yes	Halal	No
Vegetarian (Ovo-Lacto)	Yes	Vegan	Yes

Frucom Limited Genetically Modified Foods Policy

Frucom Limited does not process any raw materials that have been genetically modified. The company does not take part in trials of modified plant matter and aims not to manufacture mixed products where ingredients or components have been produced by means of genetic modification.

In this instance genetic modification covers not only plant matter that has been significantly altered by genetic manipulation to give a product different from the naturally occurring material, but also finished produce that has been manipulated and in the course of its manufacture no longer contains genetically modified material. Materials that have been produced from genetically modified micro-organisms or plants which may or may not contain genetically modified materials will not be handled by Frucom Limited

Customer Specification	Issue Number: 07	Issue Date: 02/05/2023
Ref: FRU115	Previous Issue: 06	Issued By: K. Wanis
Title: Ambient Red Scotch Bonnet Mash	Page 3 of 5	

The company position regarding the genetic modification of foods will remain as stated. Until such time that sufficient scientific evidence exists to demonstrate the absolute safety of all genetic modification, or until such a point where our customers are willing to accept genetically modified produce on the basis of safety as stated above.

Frucom Limited Nut Handling Policy

Frucom Limited does not handle nuts, nut by-products or nut derivatives. This includes no nut products in the canteen vending machine.

As a consequence of not processing nut products the company does not have an internal nut segregation policy of production lines, equipment, or personnel.

Suppliers are audited by means of a self-assessment questionnaire, the response to which will demand either no, limited, or further investigation.

Suppliers to Frucom Limited which handle nut or nut products will be audited, to assure us and our customers that there is no possibility for the contamination of produce with nut or nut derivatives.

The following list outlines those species covered by this policy:

Peanut, Macadamia, pistachio, hazelnut, cashew, almond, walnut, pecan, and Brazil nuts

The above list may alter as other nuts are found to be allergenic and further legislation occurs. Where there is any doubt from the supplier as to whether their produce contains any of the above listed produce, it shall be considered that such nuts are present and that they may present a risk to the final consumer.

Product Quality Parameter

These are fresh products and, therefore, by their very nature may vary as a result of seasonal influences, such as the time of harvest, the prevailing and historic weather conditions. However, such factors have no reflection on the overall performance of the product. Crops may be treated with pesticides to control insects, and other materials to control yeasts and moulds, with the aim of achieving their total absence from the finished product. All raw materials are tested on an annual basis to ensure that chemical residues do not exceed current legislative MRL guidelines. We ensure that MRL's are not exceeded by only applying chemical treatments on an absolute necessity basis, and always observe legal and manufacturer's instructions in full.

The products supplied by Frucom Limited shall conform to all current EC/UK legislation.

All product is metal detected in accordance with the standards in our HACCP plan. Ref HLL

All details of this specification will remain confidential to Frucom Limited. No other party is empowered to disclose any details to a third party. Any changes to the product will be made with prior notification to the customer as appropriate.

Signed:.....
On behalf of Frucom Ltd.

Signed
On behalf of Customer

Position: Technical Manager
Date: 02/05/2023

Position.....
Date.....

Customer Specification	Issue Number: 07	Issue Date: 02/05/2023
Ref: FRU115	Previous Issue: 06	Issued By: K. Wanis
Title: Ambient Red Scotch Bonnet Mash		Page 4 of 5

