

**Product Specification**



Supplier Details		
Supplier Name	Prep House	
Supplier Address	11 Kilmore Road, Crossgar, BT30 9HJ	
Contact Number	028 4483 2300	Info@prephouse.co.uk
Technical Manager	Steven Hoy	steven.hoy@prephouse.co.uk
Technical Contact	Technical@prephouse.co.uk	

Product Details	
Name	Peking Sauce
Product Description	0
(Include any claim information)	N/A
Spec Version & Date	V1 10/02/2026
Product Code	SW001
Recipe No	53
Recipe Version	8
Declared Pack Weight	3Kg
Weight System Employed	Minimum
Country of Origin	UK (NI)
Shelf Life - Unopened	4 Months
Storage Instructions - Unopened	Ambient
Shelf Life - Opened	5 Days
Storage – Opened	Chilled <5°C
Minimum Shelf Life on Receipt	3 Months

Ingredient Declaration (Allergens in CAPS)
Water, Sugar, Tomato Paste, Spirit Vinegar, Light Soy Sauce [Water, Salt, Soybeans (SOYA), Sugar, WHEAT Flour, Preservative: Sodium Benzoate, Flavour Enhancers: Disodium Inosinate, Disodium Guanylate], Modified Starch, Salt, Spices [Cinnamon, Pimento, Ginger, Garlic Powder, Paprika, Chilli Powder], Orange Concentrate, Preservative: Potassium Sorbate, Colour: Carmine, Stabiliser: Xanthan Gum.

Organoleptic Standards	Acceptable	Unacceptable
Appearance	Rich & Glossy	Deviation from acceptable
Colour	Deep Red	Deviation from acceptable
Texture	Smooth & slightly sticky	Deviation from acceptable
Taste	Sweet & tangy	Deviation from acceptable
Aroma	Sweet & tangy	Deviation from acceptable

Nutritional Specification	Typical value Per 100g/ml	Unit
Energy: kJoules	721	kJ
Energy kCal	172	kCal
Protein	0.9	g
Total Carbohydrate	40.8	g
of which sugars	36	g
Total Fat	0.1	g
of which saturates	Trace	g
Fibre	0.9	g
Salt	3.3	g
Sodium	1319	mg

Product Specification



Microbial Analysis			
Analysis	Target	Limit	Method
Enterobacteriaceae	<10 cfu/g	10 <sup>4</sup> cfu/g	ISO 21528-2:2017
Aerobic Colony Count	<1000 cfu/g	10 <sup>7</sup> cfu/g	ISO 4833-1:2013
Yeasts	<100 cfu/g	1000 cfu/g	ISO21527-1:2008
Moulds	<100 cfu/g	1000 cfu/g	ISO 21527-1:2008
E. Coli	<10 cfu/g	100 cfu/g	ISO 16649-2:2001
Staph Aureus	<20 cfu/g	10 <sup>4</sup> cfu/g	ISO 6888-1:1999 A2:2018
Salmonella	Absent in 25g	Absent in 25 g	ELISA
Presumptive Bacillus cereus	<20cfu/g	10 <sup>5</sup> cfu/g	ISO 7932:2004
Clostridium perfringens	<10 cfu/g	10 <sup>4</sup> cfu/g	ISO 7937:2004
Listeria	Absent in 25g	Absent in 25 g	ELISA

Food Allergy Information				
Allergen	Present in Product	Present on Same Line	Present on Same Manufacturing Site	Alibi Labelling Required?
Cereals Containing Gluten *	Yes	Yes	Yes	N/A Present in product
Crustaceans	No	Yes	Yes	No
Fish	No	Yes	Yes	No
Egg	No	Yes	Yes	No
Peanuts	No	No	No	No
Soya	Yes	Yes	Yes	N/A Present in product
Milk	No	Yes	Yes	No
Tree Nuts **	No	No	No	No
Celery	No	No	No	No
Mustard	No	Yes	Yes	No
Sesame	No	Yes	Yes	No
Sulphites >10mg/kg	No	Yes	Yes	No
Molluscs	No	No	No	No
Lupin	No	No	No	No

\* Wheat, Rye, Barley, oats, Spelt, Kamut or their hybridised strains

\*\* Almond, Brazil, Cashew, Hazelnut, Macadamia Nut, Pecan, Pistachio, Walnut

Suitability Information		
Suitable For	Yes / No	Please state reason (If applicable)
Ovo-Lacto Vegetarians	Yes	.
Vegans	No	.
Coeliacs	No	.
Lactose Intolerance	Yes	.

CCP Summary			
Test	Target Level	Method	Method
Metal Detection	N/A	N/A	Metal Detector
pH	<4.5	>4.5	pH Meter
Cooking Temperature	86°C hold for 2 minutes	<Target	Thermometer

## Product Specification



Warranty & Specification Acceptance
The Food stuff, packaging and label (as appropriate) conform to all relevant UK and EU legal requirements at the time of supply.
The product has not been treated by irradiation.
The product or any of its ingredients does not contain any genetically modified material
Materials shall be transported in clean vehicles, suitable for transportation of food. They shall be free from infestation and contamination and provide the appropriate conditions of temperature.

Specification Acceptance		
	Prep House	Customer
Name	Steven Hoy	
Position	Technical Manager	
Date	10/02/2026	
Signature	S. Hoy	