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## Product Specification

Product Name: Thai Satay Sauce 700g x 12

McCormick Product Code(s): 831273

Brand: Thai Kitchen

**Product Profile:** Satay Sauce

### Organoleptic Characteristics :

Appearance: Light brown turbid sauce  
Colour: Light brown  
Aroma/ Taste: Sweet taste

Country of Manufacturing: Thailand

### Ingredients

#### Ingredient Breakdown in descending order by weight:

Legal Name of Functional Component	Additional Component Details (including additive function if applicable)	Country(ies) of origin
Coconut milk (Coconut extract, water)	<i>Cocos nucifera</i> Linn.	Thailand
Water		Thailand
White cane sugar	<i>Saccharum officinarum</i>	Thailand
Mung bean	<i>Vigna radiata</i> Wilczek.	Thailand
Dry garlic	<i>Allium sativum</i>	Thailand, China
Roasted peanut	<i>Anacardium occidentale</i> L.	Thailand
Soybean oil	<i>Glycine max</i> (L.) Merr.	Thailand
Tamarind juice (Water 67%, Tamarind pulp 33%)	<i>Tamarindus indica</i> Linn.	Thailand
Cashew nut	<i>Anacardium occidentale</i> L.	Thailand
White sesame	<i>Sesamum orientale</i>	Thailand
Rock salt		Thailand
Coriander roots	<i>Coriandrum sativum</i> Linn.	Thailand
Chili oil	Sugar, garlic, shallot, dried red chillies, tamarind juice, soybean oil, fish sauce (anchovy extract, cooking salt, sugar), salt, dried shrimp)	
Spices		Various
Dried red chillies	<i>Capsicum annum</i> Linn.	Thailand, China
Fresh lemongrass		Thailand
Dry shallot		Thailand, China
Distilled vinegar		Thailand
Lactic acid	E270	Thailand
Kaffir lime peel		Thailand
Fresh galangal		Thailand

The country(ies) of origin stated on this specification are correct at time of writing, however we maintain the right to change the country(ies) of origin of our materials to ensure continuity of supply

#### Pack Ingredient Declaration in descending order by weight (if applicable)

Coconut milk(coconut extract, water), water, sugar, mung bean, garlic, roasted **peanuts**(4,5%), **soybean** oil, tamarind juice (water, tamarind pulp), **cashew nuts** (2,3%), **sesame seeds**, salt, coriander root, chili oil(sugar, garlic, shallot, red chillies, tamarind juice, **soybean** oil, fish sauce(anchovy extract (**fish**), salt, sugar), salt ,shrimps (**crustaceans**)), spices and herbs, red chillies, lemongrass, shallot, spirit vinegar, acidifier:lactic acid,kaffir lime peel,galangal.

## Suitability and Intolerance

### Suitability

Is the product suitable for...	Yes	No	Further comments
Ovo Lacto Vegetarians		x	Fish sauce, shrimp
Vegans		x	Fish sauce, shrimp
Kosher Suitable		x	Fish sauce, shrimp
Kosher Certified		x	Fish sauce, shrimp
Halal Suitable		x	Fish sauce, shrimp
Halal Certified		x	Fish sauce, shrimp
Certified Organic		x	

EU Food Allergen Table : In accordance with Annex II of Regulation (EU) No 1169/2011 on the provision of food information to consumers

Recipe Component	Present		Ingredient Name & Source
	Yes	No	
Cereals containing gluten and products thereof		x	
Crustaceans and products thereof	x		Shrimp in Chili oil
Fish and products thereof	x		Fish sauce in chili oil (Shrimp chili paste)
Eggs and products thereof		x	
Peanuts and products thereof	x		Peanuts
Soya beans and products thereof	x		Soybean oil
Milk and products thereof (including Lactose)		x	
Nuts and products thereof	x		Cashew
Celery and products thereof		x	
Mustard and products thereof		x	
Sesame and products thereof	x		Sesame seeds
Sulphur Dioxide and Sulphites added at concentration of more than 10mg/kg		x	
Lupin and products thereof		x	
Molluscs and products thereof		x	

*Measures in place to reduce risk of cross contamination, however please note we will not provide a 'free-from' guarantee*

### Consumer Information

Recipe Component	Present		Ingredient Name and Source
	Yes	No	
<b>GRAINS</b>			
Maize (Corn) and Maize (Corn) derivatives		x	
Other Cereals and Cereal derivatives		x	
<b>VEGETABLES / FRUIT / NUTS / SEEDS</b>			
Vegetables / Fruit and derivatives	x		Coconut milk, bean.
Seeds and derivatives	x		Sesame seeds
Nuts and derivatives (inc Oil)	x		Cashew
Umbelliferae	x		Coriander and in Spices
<b>MISCELLANEOUS</b>			
Artificial Sweeteners		x	
Rennet (inc source)		x	
Yeast & Yeast Extract		x	
<b>Flavourings</b>			
Natural Flavouring Substances		x	
Flavouring Substances (NI or Artificial)		x	
Flavouring Preparation		x	
Smoke Flavours		x	
Thermal Process Flavouring		x	
Flavour precursors		x	
Other Flavourings		x	
<b>Colours</b>			
Other colours		x	
Azo Colours		x	

## Nutritional Data

Composant	Typical values per 100g/ml	Unit	Calculated (C) or Analysis (A)
Energy	962	KJ	A
	230	Kcal	A
Fat	13.3	g	A
of which saturates	5.8	g	A
Carbohydrate (Available)	22.7	g	A
of which sugars	20.9	g	A
Protein	4	g	A
Salt	1.6	g	A

## Durability and Storage

Unopened Storage	Store in a dry, cool place, away from the light
Unopened Shelf Life	18 months when stored under stated storage conditions
Opened Shelf Life	keep refrigerated and use within 3 days

## GMO Status

This product is produced or derived from ingredients supplied from non-GM sources. This is verified by our suppliers' statements and IP certificates where applicable.

## Irradiation

In order to address the concerns of the consumer and to ensure compliance with the legislation, McCormick have in place a number of control measures and procedures designed to check that herbs and spices have not been irradiated. Purchasing specifications stipulate that irradiated herbs and spices are not acceptable, and this is checked during supplier audits at origin and processing plants.

## Analytical Results

### Chemical & Physical Standards

Parameter	Unit	Limit	Test Method
Sodium chloride	%	1.6-2.0	AOAC (2005) 971.27
pH		4.4-4.8	pH Meter
Total soluble solid	°Brix	30.0-36.0	Hand Refractometer
Aflatoxins Heavy metals Pesticids		In compliance with the European regulation	

### Microbiological Standards

Parameter	Unit	Maximum	Test Method
<b>Stability test (routine method)</b> - room temperature for 7 days - 37°C for 7 days		pH variation between products <0.3 -Microscopic observation at variation pH between 0.3 – 0.5 and lot refused for pH variation > 0.5	NF V08-408 (1997)
Incubation test 35 ± 2.8°C / 10-14days		Container and product remain their normal appearance and characteristics	TACFS 9007-2005
Flat sour spoilage bacteria -Mesophilic flat sour -Thermophilic flat sour	cfu/g	Not detected in 2g	TACFS 9007-2005
Thermophilic anaerobe	cfu/g	Not detected	
Putrefactive anaerobe	cfu/g	Not detected	

**Packaging**

Pack Size : 700g x 12

Packaging Information :

	Description	Material
<b>Primary Packaging</b>	Transparent flat retort pouch	Complex/PET/PP/NY
Unit code	5021047104846	
<b>Secondary Packaging</b>	Mastercarton + partition	Corrugated cardboard
Case code	05021047254848	
<b>Tertiary Packaging</b>	Pallet	Wood
	Pallet wrap	Plastic

Palletisation: 48 Cases per layer x 7 Layers per pallet = 336 Cases per pallet

	Dimensions (length x width x height)	Gross Weight
<b>Case</b>	125 x 125 x 120 mm	0.75 kg
<b>Pallet</b>	1200 x 800 x 1097 mm	235 kg

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**Compliance and Authorisation**

We confirm that all McCormick Europe's products comply with the General Food Law Regulation (EC) 178/2002 and follow all the relevant EU and national legislation where applicable.

In addition, all our products meet the quality standards as required by the appropriate legislation and stipulated by the European Quality and Food Safety Group. McCormick

*The above questions have been answered accurately and truthfully*

SIGNATURE:



NAME: [Aneta MIELCAREK](#)

POSITION: [Customer Technical Services Analyst](#)

DATE: [23 September 2016](#)