	COMPANY NAME		ISSUE DATE		OCTOBER 2016
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	ADDRESS		CODE		HD-POP-130
	Via Morelos 268 Santa María Tulpetlac - Ecatepec México - 55400		MANUFACTURER		OTROS PRODUCTOS

Product Name **DIP SAUCE MEDIUM 453 g (15.98 oz)**

Code **90006** DUN14 **20076397030221** Shelf Life (years) **2** Months **0**

Family **DIP SAUCES** UPC **076397030227** Distribution **National** **EE. UU.** E. U.

Size/Presentation **16 oz** Production Line **11** Container **Tin/Can** **Pet** **Glass** **Aseptic Packaging** **Other**

PRODUCT DESCRIPTION

Product made from tomato, water, onion, tomato paste, jalapeño pepper, iodized salt, green pepper, vinegar, sugar, soybean oil, garlic, cilantro and pepper.

EFFECTS ON VULNERABLE GROUPS
Irritation of the gastric mucosa.


VULNERABLE GROUP
People suffering from gastritis and people susceptible to any component of the formulation.
CONSUMER DESTINATION
General public

PROCESS DESCRIPTION

Industrial processing requires several stages which include: Mixing, seasoning, heat exchanger, filling, closing, cooling, labeling, codifying, packaging, palletizing and stored

INGREDIENTS	ORIGIN	PRODUCT DESCRIPTION SHEET	TEMPERATURE	ADDITIVE
Tomato	National	HE COP-125	Room Temperature	N/A
Water	National	PC-SICP-01	Room Temperature	N/A
Onion	National	HE COP-019	Room Temperature	N/A
Tomato paste	National/ EE. UU./Chile	HE COP-095	Room Temperature	N/A
Jalapeño pepper	National	HE COP-030	Room Temperature	N/A
Iodized salt	National	HE COP-118	Room Temperature	N/A
Green pepper	Netherlands / India	HE COP-102	Room Temperature	N/A
Vinegar	National	HE COP-126	Room Temperature	N/A
Sugar	National	HE COP-013	Room Temperature	N/A
Soybean oil	National	HE COP-002	Room Temperature	N/A
Garlic	National	HE COP-006	Room Temperature	N/A
Dehydrated cilantro	National	HE COP-041	Room Temperature	N/A
Natural cilantro flavor	National	HE COP-179	Room Temperature	Positive
Pepper	National	HE COP-100	Room Temperature	N/A

CHARACTERISTICS					
CHEMICOPHYSICAL			MICROBIOLOGICAL		
CHARACTERISTIC	SPECIFICATION	SHEET RAW MATERIAL	CHARACTERISTIC	SPECIFICATION	OFFICIAL STANDARD
Acidity concentration (%)	0.5 to 1.0	MP COP-022	Aerobic mesophilic	Negative	NOM-130-SSA1-1995
concentration of salt (%)	1.8 to 2.3	MP COP-020	Anaerobic mesophilic	Negative	NOM-130-SSA1-1995
pH	3.70 to 4.20	MPCOP-021	Yeasts and Molds	Negative	NOM-130-SSA1-1995
Emptiness (in Hg)	5.0 to 20.0	MP COP-023			
Torque (Lb in)	10.0 to 45.0	MP COP-026			
Net Content (oz) / (g)	15.6 to 16.6 443.0 to 463.0	NOM-002			
Lead (Pb) (mg/Kg)	Maximum 1.0	External analysis			
Arsenic (As) (mg/Kg)	Maximum 1.0	External analysis			
Cadmium (Cd) (mg/Kg)	Maximum 0.2	External analysis			

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SENSORIAL CHARACTERISTICS
APPEARANCE: Semisolid, with presence of chile seeds.
COLOR: Predominance of red tomato stew.
TASTE: Mildly pungent, characteristic of the ingredients used. Free of foreign flavors
ODOR: Distinctive and characteristics of the ingredients used. Free of foreign odors.


CONSERVATIONS METHODS	⇒	<input checked="" type="checkbox"/> Thermic Process	<input type="checkbox"/> Brine	<input type="checkbox"/> Food Preservative	<input type="checkbox"/> Others
STORAGE CONDITIONS	⇒	TEMP. <input checked="" type="checkbox"/> Room	HUM. <input checked="" type="checkbox"/> Room	ROTATION <input checked="" type="checkbox"/> FIFO	
PACKAGING	⇒	<input type="checkbox"/> CASE	<input checked="" type="checkbox"/> TRAY	<input type="checkbox"/> BULK	<input checked="" type="checkbox"/> STRETCH FILM
CONSUMPTION METHODS	⇒	<input type="checkbox"/> READY TO EAT	<input checked="" type="checkbox"/> HEAT	<input checked="" type="checkbox"/> SEASONING	<input type="checkbox"/> SEMI PROCESS

PACKING

PRIMARY PACK		SECONDARY PACKANING		PARQUETRY	
Material	Glass	Material	Corrugated cardboard tray with shrink film	Number of trays (width)	11
Inner Covering	N/A	Unit Number	12	Number of trays (length)	8
Outer Covering	N/A			Total quantity	88

LABEL	
Material	Couche Paper
Ink Type	Ultraviolet
Body type labels	Straight cut surround

STRETCH WRAP
Polyethylene Stretch

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Potential Allergens									
Group 1 Cereals containing Gluten		Group 3 (Egg)		Lactose	-	Alfóncigos (Pistacia vera)	-	Products based on sulfur dioxide and sulfates *	
Wheat	-	Products based on eggs	-	Milk and dairy products	-	Macadamia or Australian Nuts (Macadamia Ternifoli)	-	Group 13 Lupins	
Rye	-	Group 4 Fish		Group 8 Nuts		Group 9 Celery		Products based on lupins	
Barley	-	Products based on fish	-	Almonds (Amygdalus communis L)	-	Products derived from celery	-	Group 14 Molluscs	
Oat	-	Group 5 Peanut		Hazelnuts (Corylus hazelnut)	-	Grupo 10 Mostaza		Products based on molluscs	
Spelt Wheat	-	Products based on Peanuts	-	Nuts (Juglans Regia)	-	Products based on Mustard	-	SENSITIVES	
Kamut Wheat and its derivatives	-	Group 6 (Soy)		Cashews (Occidental Anacardium)	-	Group 11 Sesame		Sensitive Chemicals	
Group 2 Crustaceans		Products based on Soy	-	Pecans/Pignuts [Carya illinoensis (Wangenh)	-	Products based on sesame seeds	-	Yellow # 5	-
Products based on Crustaceans	-	Group 7 Milk		Brazil Nut (Bertholletia Excelsa)	-	Group 12 Sulfur dioxide and sulphites*		Monosodic Glutamate	+

* At concentrations above 10 mg / kg. or 10 mg / liter expressed as SO2.

List of substances and excluded food ingredients.

Group 1. Cereals, except a) Wheat Syrup based on glucose, dextrose included (1); b) Maltodextrins based on wheat (1);c) Glucose syrups based on barley.

d) Cereals used for making distillates or ethyl alcohol of agricultural origin for alcoholic beverages.

Group 4.- Fish, except: a) fish jelly used as a carrier for vitamins or carotenoid preparations; b) Fish jelly or isinglass used as fining agent in beer and wine.


Group 6.- Soy, except: a)Oil and soybean grease fully refined (1); b) Natural mixed tocopherols (E306), D-Alpha natural tocopherol, D-alpha ethyl natural tocopherol and succinate, D-alpha tocopherol naturally derived from soy.

c)Phytosterols and phytosterol esters derived from vegetable oils from soybeans; d) Phytostanol esters derived phytosterols soybean .

Group 7.- Milk, except: a) Whey used for making distillates or ethyl alcohol of agricultural origin for alcoholic drinks ; b) Lactitol.

Group 8.- Nuts, except :a) Nuts used for making distillates or ethyl alcohol of agricultural origin for alcoholic drinks.

PRESENCE	+
ABSENCE	-

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DIP SAUCE MEDIUM 4 5 3 g (1 5 . 9 8 o z)

Nutrition Facts	Amount Per Serving	% DV*	Amount Per Serving	% DV*
	Serving Size 2 Tbsp (31 g) Servings About 15 Calories 10 Calories from Fat 0	TotalFat 0 g	0%	TotalCarb. 2 g
	Sat. Fat 0 g	0%	Fiber < 1 g	3%
	Trans Fat 0 g		Sugars < 1 g	
	Cholest. 0 mg	0%	Protein 0 g	
	Sodium 190 mg	8%		
*Percent Daily Values (DV) are based on a 2,000 calorie diet.	Vitamin A 6 % • Vitamin C 0 % • Calcium 0 % • Iron 0 %			

INGREDIENTS

Tomato, water, onion, tomato paste, jalapeño pepper, iodized salt, green pepper, vinegar, sugar, soybean oil, garlic, dehydrated cilantro, natural cilantro flavor and pepper.

REPLACES:	Description of Change
4	FDA compliance update format.

CONTROL DE DOCUMENTOS Y DATOS
CONFIDENCIAL

Elaborated:

Miguel Contreras Téllez	Team HACCP Leader (Otros Productos)	
(Name)	(Position)	(Signature)

Approve

Jaime Ferrer Canals	General Manager (Otros Productos)	
(Name)	(Position)	(Signature)