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Product Specification

Product Name: Thai Satay Sauce 1kg

McCormick Product Code(s): 880766

Brand: Thai Kitchen

Product Profile: Thai 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	Thailand
Water		Thailand
White cane sugar		Thailand
Mung bean		Thailand
Dry garlic		Thailand, China
Roasted peanut		Thailand
Soybean oil		Thailand
Tamarind juice	Water, Tamarind pulp	Thailand
Cashew nut		Thailand
White sesame		Thailand
Rock salt		Thailand
Coriander roots		Thailand
Chili oil	Sugar, garlic, shallot, dried red chillies, tamarind juice, soybean oil, fish sauce (anchovy extract, cooking salt, sugar), salt, dried shrimp)	Various
Spices and herbs		Various
Dried red chillies		Thailand, China
Fresh lemongrass		Thailand
Dry shallot		Thailand, China
Distilled vinegar		Thailand
Lactic acid	Acidifier	Thailand
Fresh 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 (anchovy extract), shrimps
Vegans		x	Fish sauce (anchovy extract), shrimps
Kosher Suitable		x	Fish sauce (anchovy extract), shrimps, spirit vinegar
Kosher Certified		x	Fish sauce (anchovy extract), shrimps, spirit vinegar
Halal Suitable		x	Fish sauce (anchovy extract), shrimps, spirit vinegar
Halal Certified		x	Fish sauce (anchovy extract), shrimps, spirit vinegar
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	
GRAINS			
Maize (Corn) and Maize (Corn) derivatives		x	
Other Cereals and Cereal derivatives		x	
VEGETABLES / FRUIT / NUTS / SEEDS			
Vegetables / Fruit and derivatives	x		Coconut milk, mung bean, garlic, shallot, red chillies, tamarind juice, kaffir lime peel
Seeds and derivatives	x		Sesame seeds
Nuts and derivatives (inc Oil)	x		Cashew
Umbelliferae	x		Coriander root
MISCELLANEOUS			
Artificial Sweeteners		x	
Rennet (inc source)		x	
Yeast & Yeast Extract		x	
Flavourings			
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	
Colours			
Other colours		x	
Azo Colours		x	

Nutritional Data

Composant	Typical values per 100g/ml	Unit	Calculated (C) or Analysis (A)
Energy	962	KJ	A
	231	Kcal	A
Fat	13,3	g	A
of which saturates	5,9	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
Stability test (routine method) - room temperature for 7 days - 37°C for 7 days - 55°C for 7 days		Microscopic Observation at variation pH >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 in 2g	
Putrefactive anaerobe	cfu/g	Not detected in 2g	

Packaging

Pack Size : 1 kg x 10

Packaging Information :

	Description	Material
Primary Packaging	Aluminium standing retort pouch	Complex Aluminium/PET/PP/NY
Unit code	5021047104785	
Secondary Packaging	Master carton + partition	Corrugated cardboard
Case code	05021047244788	
Tertiary Packaging	Pallet	Wood
	Pallet wrap	Plastic

Palletisation: 8 Cases per layer x 6 Layers per pallet = 48 Cases per pallet

	Dimensions (length x width x height)	Gross Weight
Case	403 x 295 x 160 mm	≈ 10.703 kg
Pallet	1200 x 1000 x 1105 mm	≈ 544 kg

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 McCormick European Quality and Food Safety Group.

The above questions have been answered accurately and truthfully

Specification created by: EMEA Customer Technical Service Team

DATE: [1 April 2020](#)