

WALTER BLACK FOODS LTD

Established 1901

3 Drumhead Road,

Cambuslang Investment Park,

Glasgow

G32 8EX

TELEPHONE: 0141 641 0000

E-MAIL: SALES@WALTERBLACK.CO.UK

QAF/034/E

PRODUCT SPECIFICATION

Brand:	Gold Star
Product Name:	Non-Brewed Condiment (4.5% Acidity)
Product Description:	A clear liquid with acetous, acetic ester bouquet, free from flavours and odours.
Recipe Code:	N/A
Development Number:	N/A
Site of Manufacture:	Swinton
Country of Manufacture:	UK
Ingredient Declaration:	Water, Acidity Regulator (Acetic Acid)

Shelf Life:	36 Months
Shelf Life once opened:	Once opened use within 4 weeks
Instructions for use:	N/A
Storage:	Store in a cool dry place away from direct sunlight and other heat sources. Refrigerate once opened.
Weight:	5Ltr
Packaging:	HDPE container with tamper cap,
Coding:	4 Digit Production Code and BBE Date e.g. Jan 2013

Sensitive Component:	Free From:	Comments:
Corn/Corn Derivatives	Y	
Yeast	Y	
Additives	N	E260 Acetic Acid
Preservatives	N	E260 Acetic Acid
Colours: Natural	Y	
Colours: Artificial	Y	
Flavour Enhancers including MSG	Y	
Sweeteners: Intense	Y	
Sweeteners: Bulk	Y	
HVP (Hydrolysed Vegetable Protein)	Y	
Flavouring: Flavouring Substance Natural	Y	
Flavouring: Flavouring Substance Artificial	Y	
Flavouring: Smoke Flavouring	Y	
Animal Products: Dairy	Y	
Animal Products: Egg	Y	
Animal Products: Beef/Pork/Lamb/Poultry/Other	Y	
GM origin labelling	Y	To the best of our knowledge
Natural Rubber Latex: in product/package	Y	
Natural Rubber Latex: product contact	Y	

Allergen Content:	Free From:	Comments:
Cereals containing Gluten and products thereof	Y	

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Crustaceans and products thereof	Y	
Eggs and products thereof	Y	
Fish and products thereof	Y	
Soybeans and products thereof	Y	
Milk and products thereof	Y	
Peanuts and products thereof	Y	
Nuts and products thereof	Y	
Celery and products thereof	Y	
Mustard and products thereof	Y	
Sesame Seeds and products thereof	Y	
Sulphites at concentrations >10mg/kg	Y	
Lupin and products thereof	Y	
Molluscs and products thereof	Y	

Dietary Information:	Yes/No
Suitable for Vegetarians but not tested or certified	Yes
Suitable for Vegans but not tested or certified	Yes

Claims about Gluten in Food: <i>With reference to EC 41/2009 January 2012</i>	Yes/No
The product has been analysed <20ppm therefore can be declared as Gluten Free	No
Does the product contain Gluten, however the final amount has not been analysed.	No
No Gluten containing Ingredients within the recipe	Yes

Nutrition: <i>Typical values per 100g as sold</i>	
Energy	59kJ / 14kcal
Fat	0g
Saturates	0g
Carbohydrate	0g
Sugars	0g
Protein	0g
Salt	0g

Analytical Data:	
Acid	4.4 – 4.6 %
Salt	-
TSS	-
pH	<3.0

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COSHH Information:	If product is spilled onto skin, wash with cold water. If product comes into contact with eyes flush immediately with plenty of cold water or eyewash bottle until stinging ceases and focus is restored. If symptoms persist or worsen seek medical attention.
Genetically Modified Organisms:	Walter Black Foods Ltd is committed to supplying the best quality products from reliable sources around the world. Although we are confident that the products we purchase are grown and sold to us as GM Free, we cannot guarantee absolute freedom from adventitious contact with GM materials, which are out of our control.
Nut Statement:	The products supplied are to the best of our knowledge free from nut and nut derivatives; however we cannot guarantee that cross contamination has not taken place at some point in the supply chain.
Gluten Statement:	Walter Black Foods Ltd use various flours in our recipes, some of which contain Gluten. Although we endeavour to adhere to strict hygiene practices, Walter Black Foods Ltd cannot fully guarantee that our products which do not contain flours with gluten in the recipe are completely gluten free.
Allergen Statement:	Although we at Walter Black Foods Ltd do our utmost to limit cross contamination, it should be noted that we handle the following materials on site: Gluten, Sulphur Dioxide

EXCLUSIVITY STATEMENT:

Please complete the following Customer Approval sections below. If you are satisfied with the content of the specification please post a copy of the signed specification to the address above marked for the Technical Department.

If we do not receive a signed copy of the specification within 14 days, we will assume that you have accepted the updated specification.

On Behalf of Walter Black Foods Ltd		Customer Approval	
Signed:	D Campbell	Signed:	
Name:	D Campbell	Name:	
Position:	Manufacturing Manager	Position:	
Date:	03.09.2020	Date:	