U.S. REGULATORY SERVICES
McCORMICK & COMPANY, INC.

HEADQUARTERS ADDRESS: 24 SCHILLING RD, SUITE 1, HUNT VALLEY, MD 21031 USA

TELEPHONE: (410) 771-7665

Product Technical Data

419133000 HOT SCE 55 GL DRUM

PRODUCT PROFILE

A blend of vinegar, salt, garlic powder and specially aged cayenne red peppers, which are used to produce a rich, red, spicy, hot sauce.

GENERAL REQUIREMENTS

Product shall be manufactured, packaged, stored, and shipped in accordance with current good manufacturing practices promulgated under the Federal Food, Drug & Cosmetic Act and it shall conform to Amendments, thereto. This specification is based on current crop attributes and availability, and is subject to change due to uncontrollable conditions in source countries.

PHYSICAL AND CHEMICAL DATA

Aroma/Flavour:	Typical of aged Cayenne red peppers and vinegar.
Colour/Appearance:	Smooth texture/ bright red color.
Titratable Acidity:	3.35 - 4.05 %
Total Salt:	8.00 – 11.30 %
Heat Units:	350 – 1130 SHU
pH:	1.00 – 3.70
Solids, Total:	13.00 - 17.00 %
Density:	8.90 - 9.30 lbs/gal
Viscosity, Brookfield:	1600 – 2800 cP

MICROBIOLOGICAL STANDARDS

Standard/Total Plate Count:	10000 cfu/g max
Yeast & Mould combined:	50 cfu/g max
Lactic Acid Bacteria:	100 cfu/g max

INGREDIENT STATEMENT

INGREDIENTS: AGED CAYENNE RED PEPPERS, DISTILLED VINEGAR, WATER, SALT & GARLIC POWDER.

RECOMMENDED STORAGE

50-80°F / 10-30°C, <70% RH

Avoid direct heat & freezing

PACKAGING

As per customer requirement

SHELF LIFE

180 DAYS

This information is accurate and correct to the best of our knowledge. To the extent that our products are used beyond their intended purpose, we provide no warranty. Purchasers are urged to evaluate the effectiveness of this product in their processes and products to prevent any possible patent liability arising out of such use. Where nutrition information is provided, it is not intended to meet the requirements set forth under 21 CFR Part 101, specifically those sections addressing the use of databases. Any nutrition information contained herein is derived and/or compiled from any or all of the following: U.S.D.A. Handbook No. 8, commercially available databases, in-house laboratory analysis, and/or independent laboratory analysis.

McCormick Brings Passion to Flavor™

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Issued By Matusiak, Joanna **Signature** Joanna Matusiak

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