



## TECHNICAL DATA SHEET

Southeastern Mills, Inc.

333 Old Lindale Road | Rome, GA 30162 | 706-291-6528 | [www.semills.com](http://www.semills.com)

### 24/6OZ LA HOT SAUCE

Finished Good Number:	400015691
Status:	Non-Significant Change
Issue Date	August 31, 2017
Document Revision	1.5

### INGREDIENT STATEMENT

PEPPERS, VINEGAR AND SALT.

### ORGANOLEPTIC CHARACTERISTICS

Appearance, Physical Description	Reasonably match a standard
Aroma, Odor Description	Hot sauce, vinegar
Color – Visual	Reddish orange
Texture	Wet Base
Taste – Flavor Profile	Hot sauce

### PHYSICAL AND CHEMICAL CHARACTERISTICS

Salt %	7 - 10 g
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### SPECIAL REQUIREMENTS (NONE IF BLANK)

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### SHELF LIFE AND STORAGE

Shelf Life	1,825 Days
Storage Requirements	Store under cool, dry conditions. Typically product is sensitive to excess heat and light. Inventory should be maintained on a FIFO basis and handled in accordance with Good Manufacturing practices (GMPs) to assure that product quality is not diminished. An effective integrated pest control program is necessary to eliminate pests and potential for pest activity. Southeastern Mills, Inc. cannot be held responsible for product stored or held in primary, outside, or third party facilities that do not incorporate a certified pest control program.

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PACKAGING	
Pack Description:	Bottles with Lids in Case
Palletizing	20 x 6 Layers = 120 Cases/Pallet
Net Weight / Case	10.69 lb
Gross Weight / Case	21.2 lb
Case Cube	0.45 ft3
Length	12.19 IN
Width	8.13 IN
Height	7.81 IN
Code Date Example	BBE (BEST BEFORE END) DATE, MM/YYYY LOT# 123456 TIME STAMP

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NUTRITIONAL INFORMATION PER 100G	
Calories (kcal)	28.9604
Calories from fats (kcal)	2.9727
Calories from saturated fats (kcal)	
Fat - Total (gm)	0.3303
Saturated fat (gm)	0.0361
Trans fatty acid (mg)	3.3700
Polyunsaturated fat (gm)	0.1685
Monounsaturated fat (gm)	17.5260
Cholesterol (mg)	0.0000
Carbohydrates (gm)	4.2400
Dietary Fiber (gm)	0.8106
Soluble Fiber (gm)	0.0000
Insoluble Fiber (gm)	0.0000
Sugars (gm)	2.0256
Added Sugar (gm)	0.0000
Other Carbohydrates (gm)	
Protein (gm)	0.5032
Ash (gm)	3.6775
Moisture - Water (gm)	74.7028
VITAMINS	
Vitamin A (IU)	656.0552
Vitamin C (mg)	70.7038
Vitamin D (IU)	0.0000
Vitamin E (IU)	0.0000
Vitamin B1 - Thiamin (mg)	0.0000
Vitamin B2 - Riboflavin (mg)	0.0000
Vitamin B3 - Niacin (mg)	0.0000
Folate (mcg)	0.0000
Vitamin B12 (mcg)	0.0000
Biotin (mcg)	0.0000
Pantothenic acid (mg)	0.0000
MINERALS	
Sodium (mg)	3,852.7142
Potassium (mg)	148.0374
Calcium (Ca) (mg)	6.5480
Iron (mg)	0.7179
Phosphorus (mg)	0.0000
Zinc (mg)	0.0000

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The information provided is approximate and derived by calculations based upon available reference data. In the case of vitamins, no attempt is made by us to either preserve vitamin levels during processing or to fortify our products. As with any organic material, there may be some variation in the nutritional composition. The information provided is being supplied to you to aid in your development work, but should not be used solely to determine your nutrient labeling. You may need to analyze for those nutrients as they occur in your final product as required by applicable laws and regulations of the U.S. Food and Drug Administration.

#### RANGE FORMULA

PEPPERS	50 - 60
VINEGAR	5 - 15
SALT	5 - 15

#### COUNTRY OF ORIGIN REPORT

Produced In	USA
May Contain Ingredients From:	Peru, United States of America, South America, Mexico

#### ALLERGEN DISCLOSURE AND SENSITIVE INGREDIENTS

Allergen/Sensitivity	In the Product?	In the Facility?
shrimp, prawns, crab, lobster, cray fish, shellfish, or other crustacean	NO	NO
egg or egg products	NO	YES
milk or milk products	NO	YES
Contains fish or fish products	NO	NO
peanuts or peanut products	NO	NO
soy, soybeans or soy products	NO	YES
tree nuts or coconut	NO	NO
wheat/related grains - flour, gluten, germ, farina, malt	NO	YES
celery root, leaves, stalk	NO	NO
FD&C colors	NO	YES
Clam, Oyster, Scallop, Mussel, Snail, Squid, Octopus, or other mollusk	NO	NO
Added monosodium glutamate	NO	YES
mustard seed or mustard product	NO	YES
red pepper or capsicum	YES	YES
seeds or seed products	NO	NO
sulfites greater than 10 ppm	NO	YES

#### DISCLAIMER

This technical data and related information are provided for informational purposes only. While the information is based on laboratory evaluation and every reasonable effort is made to ensure that the information is current and correct, Southeastern Mills makes no guarantee of any kind regarding its accuracy. This information should not be relied upon as your sole source of information concerning the suitability of this product for your use or the composition or labeling of your finished product. This information is provided without warranty of any kind, whether express or implied, including but not limited to, the implied warranty of fitness for a particular purpose.

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## Section 1: Identification

<b>Product Identifier:</b>	24/6OZ LA HOT SAUCE
<b>Manufacturer Identification:</b>	Southeastern Mills 333 Old Lindale Road P.O. Box 908 Rome, GA 30162
<b>Telephone:</b>	(706) 291-6528
<b>Restrictions on Use:</b>	None
<b>Recommended Use:</b>	Food Ingredient

## Section 2: Hazard(s) Identification

<b>Hazard Classification:</b>	N/A
<b>Hazard Statement:</b>	N/A
<b>Pictogram:</b>	N/A
<b>Precautionary Statement:</b>	N/A
<b>Unclassified Hazards:</b>	None

## Section 3: Composition/Information on Ingredients

<b>Ingredients:</b>	PEPPERS, VINEGAR AND SALT.
<b>CAS Number:</b>	N/A
The specific chemical entity and/or exact percentage (concentration) of the composition has been withheld as a trade secret.	

## Section 4: First Aid Measures

<b>First Aid Instructions:</b>	Inhalation: not toxic – remove to fresh air Skin Contact: not toxic – wash off with water Eye Contact: not toxic – rinse with water
<b>Symptoms:</b>	N/A
<b>Recommendations:</b>	Non-toxic food grade material

## Section 5: Fire Fighting Measures

Extinguishing equipment:	Standard equipment
Specific Hazards	N/A
Protective Equipment	Standard equipment

## Section 6: Accidental Release Measures

Personal Precautions	N/A – Food grade material
Emergency Procedures	N/A - Food grade material
Methods of Containment	Clean using good cleaning practices
Cleanup Procedures	May be disposed in approved land disposal facility in accordance with federal, state, and local regulations.

## Section 7: Handling and Storage

Recommendations	Store under cool, dry conditions. Typically product is sensitive to excess heat and light. Inventory should be maintained on a FIFO basis and handled in accordance with Good Manufacturing practices (GMP's) to assure product quality is not diminished.
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## Section 8: Exposure Controls/Personal Protection

Recommendations:	N/A – Food grade material
Precautions:	N/A – Food grade material
Equipment:	N/A – Food grade material

## Section 9: Physical and Chemical Characteristics

Salt %	7 - 10 g
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## Section 10: Stability and Reactivity

Reactivity	N/A
Chemical Stability	Stable
Other	N/A – Food grade material

## Section 11: Toxicological Information

Inhalation	Not toxic
Skin/Eye contact	May be irritating to the eye
Skin absorption	Not expected to be irritant and non-toxic
Ingestion	Not expected to be an irritant nor toxic by ingestion
Carcinogen	This product is not listed in the National Toxicity Program (NTP) Report on Carcinogens, has not been found to be a potential

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	carcinogen in the International Agency for Research on Cancer (IARC) Monographs, and has not been found to be a potential carcinogen by OSHA.
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## Section 12: Ecological Information

<b>Environmental Impact</b>	This product has no known negative environmental impact if released to the environment
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## Section 13: Disposal Considerations

<b>Waste disposal method</b>	May be disposed of in an approved land disposal facility in accordance with federal, state, and local regulations.
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## Section 14: Transport Information

<b>Precautions</b>	No information available.
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## Section 15: Regulatory Information

This is a food ingredient and contains materials that are approved food additives and/or generally recognized as safe (GRAS) by the Food and Drug Administration and/or the United States Department of Agriculture.

## Section 16: Other Information

<b>Revision Date</b>	August 31, 2017
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## References

OSHA, 29 CFR 1910.1200(g) and Appendix D,

United Nations Globally Harmonized System of Classification and Labeling of Chemicals (GHS)  
Third revised edition, United Nations, 2009.