

Southeastern Mills, Inc.

333 Old Lindale Road | Rome, GA 30162 | 706-291-6528 | www.semills.com

200/7G LA HOT SAUCE	
Finished Good Number:	400015692
Status:	Active
Issue Date	August 31, 2017
Document Revision	1.2

#### **INGREDIENT STATEMENT**

PEPPERS, VINEGAR, 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

## **SPECIAL REQUIREMENTS (NONE IF BLANK)**

SHELF LIFE AND STORAGE	
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.

PACKAGING	
Pack Description:	Pouches in a
Palletizing	28 x 10 Layers = 240 /Pallet
Net Weight /	3.08 lb
Gross Weight /	3.4 lb
Cube	0.141 ft3
Length	9.25 IN
Width	7.25 IN
Height	3.63 IN
Code Date Example	BBE (BEST BEFORE END) DATE, MM/YYYY LOT# 123456 TIME STAMP

 $\label{thm:highly confidential Information of Southeastern \ Mills, Inc. \\$ 

<b>NUTRITIONAL INFORMATION PER</b>	100G	
Calories (kcal)	31.2705	
Calories from fats (kcal)	3.2098	
Calories from saturated fats (kcal)		
Fat - Total (gm)	0.3566	
Saturated fat (gm)	38.9400	
Trans fatty acid (mg)	3.6390	
Polyunsaturated fat (gm)	0.1820	
Monounsaturated fat (gm)	18.9240	
Cholesterol (mg)	0.0000	
Carbohydrates (gm)	4.5782	
Dietary Fiber (gm)	0.8752	
Soluble Fiber (gm)	0.0000	
Insoluble Fiber (gm)	0.0000	
Sugars (gm)	2.1872	
Added Sugar (gm)	0.0000	
Other Carbohydrates (gm)		
Protein (gm)	0.5433	
Ash (gm)	3.9708	
Moisture - Water (gm)	80.6615	
	VITAMINS	
Vitamin A (IU)	708.3865	
Vitamin C (mg)	76.3436	
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)	4,160.0318	
Potassium (mg)	159.8458	
Calcium (Ca) (mg)	7.0703	
Iron (mg)	0.7752	
Phosphorus (mg)	0.0000	
Zinc (mg)	0.0000	

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.

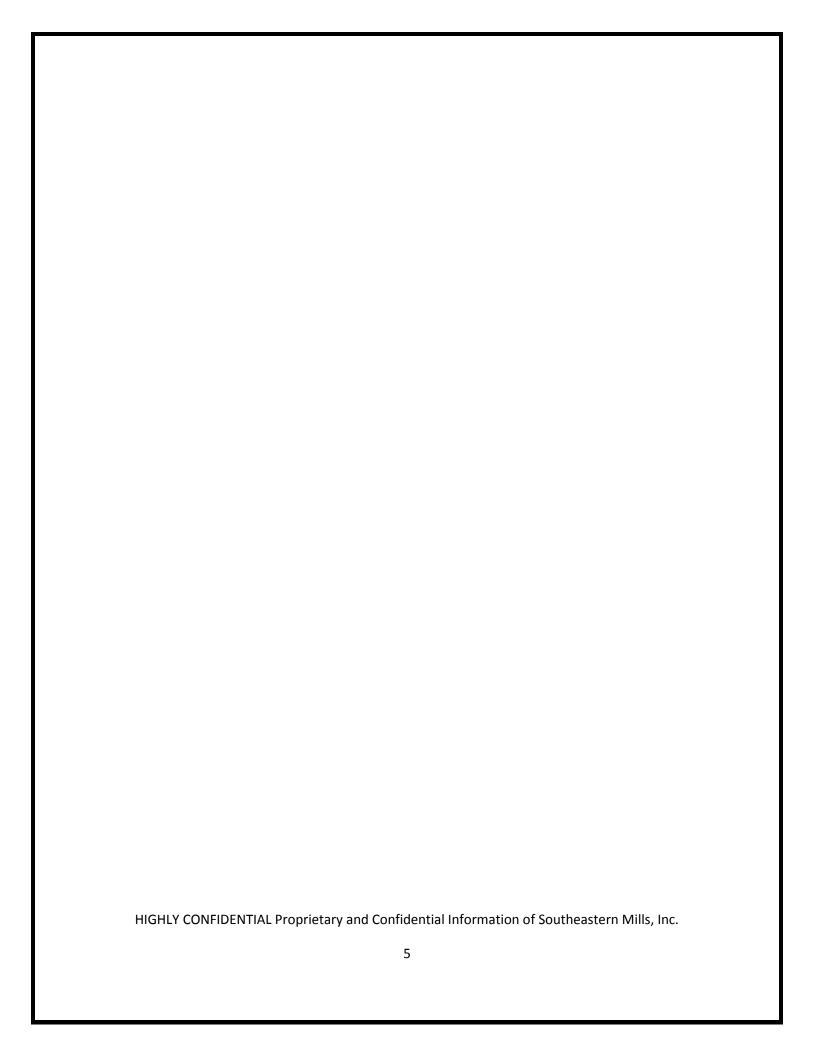
RANGE FORMULA	
PEPPERS	70 - 80
VINEGAR	15 - 30
SALT	5 - 15

<b>COUNTRY OF ORIGIN REPORT</b>	
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,	NO	NO
cray fish, shellfish, or other		
crustacean		
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,	NO	YES
gluten, germ, farina, malt		
celery root, leaves, stalk	NO	NO
FD&C colors	NO	YES
Clam, Oyster, Scallop, Mussel,	NO	NO
Snail, Squid, Octopus, or other		
mollusk		
Added monosodium glutamate	NO	YES
mustard seed or mustard	NO	YES
product		
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.





# **SAFETY DATA SHEET**

Section 1: Identification	
Product Identifier:	200/7G LA HOT SAUCE
Manufacturer Identification:	Southeastern Mills
	333 Old Lindale Road
	P.O. Box 908
	Rome, GA 30162
Telephone:	(706) 291-6528
Restrictions on Use:	None
Recommended Use:	Food Ingredient

Section 2: Hazard(s) Identification	
Hazard Classification:	N/A
Hazard Statement:	N/A
Pictogram:	N/A
Precautionary Statement:	N/A
Unclassified Hazards:	None

Section 3: Composition/Information on Ingredients	
Ingredients:	PEPPERS, VINEGAR, SALT.
CAS Number:	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	
First Aid Instructions:	Inhalation: not toxic – remove to fresh air
	Skin Contact: not toxic – wash off with water
	Eye Contact: not toxic – rinse with water
Symptoms:	N/A
Recommendations:	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.

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

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

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

Section 12: Ecological Information	
Environmental Impact	This product has no known negative environmental impact if
	released to the environment

Section 13: Disposal Considerations	
Waste disposal method	May be disposed of in an approved land disposal facility in
	accordance with federal, state, and local regulations.

Section 14: Transport Information	
Precautions	No information available.

# **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	
Revision Date	August 31, 2017

#### 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.