



CORE OF THE SUN

TROPICAL FLAVOUR • NUCLEAR HEAT

Product Information Sheet

Document reference: [e.g. CS-PIS-001]

Version: 1.0

Last reviewed: 24 September 2026

Next review: 15 October 2026



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in partnership with your
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FOOD HYGIENE RATING

AWAITING INSPECTION

Core of the Sun Chilli Sauce

Product Information & Safety

Core of the Sun is a small-batch fermented chilli sauce produced using a controlled fermentation, blending, heat-treatment and hot-filling process. From the initial fermentation through to the finished bottle, important production information is measured and recorded so that each batch can be identified and traced.

Batch CS01 – CS06

Product: Core of the Sun

Type: Fermented chilli sauce

Finished pH: 3.25 - 3.65

Working pH specification: 3.4–3.8

Heat treatment: Approx. 80–98°C

Minimum hot-fill temperature: Approx. 82°C

Packaging: 100ml glass bottle, sterilised

Production method: Fermented, blended, heat-treated and hot-filled

Produced in: Gnosall, Staffordshire

This information sheet explains how our sauces are made, handled and stored, and provides important information about ingredients, allergens and food safety.

Product Description

Core of the Sun chilli sauce is a fermented and cooked, acidified sauce made using fresh and/or prepared ingredients including chillies, vinegar and other ingredients according to the individual recipe. The sauce is designed as a ready-to-eat condiment and does not require further cooking before consumption.

Unlike a conventional chilli sauce in which all the ingredients are simply cooked together, Core of the Sun begins with a **salt fermentation**.

The foundation ferment contains chillies, tomatoes, shallots and garlic, prepared with salt at approximately **2.5% by weight**. Fermentation encourages the development of lactic acid and creates the distinctive depth and complexity of the finished sauce. Once fermentation is complete, the fermented base is inspected and fruit added, before the sauce moves to the finishing stage: pasteurisation.

Ingredients

Ingredients: Tomatoes, Paprika Pepper, Apricot, Pineapple, Onion/Shallots, Chilli (Armageddon, Scotch Bonnet, Paprika, Ground), Garlic, Ginger, Salt, Galangal, Lime, **Miso Powder (~0.1%)**, cardamom seed.

Where applicable, allergens are clearly identified in accordance with UK food labelling requirements.

Allergens: Miso Powder (Soya)

Customers with food allergies or intolerances should always check the individual product label before consumption.

Acidity & pH control

Acidity is one of the important controls used in the production of Core of the Sun. The pH of the sauce is measured using a calibrated digital pH meter and recorded as part of the batch-production record.

Our working finished-product range is approximately **pH 3.4–3.8**.

For **Batches CS01-CS06**, the finished sauce batches recorded a pH of between **3.25 to 3.65**.

This provides a substantial margin below pH 4.6, an important threshold in the control of *Clostridium botulinum*. However, pH is not treated as our only food-safety measure; formulation, fermentation, hygiene, heat treatment, filling and packaging are considered together.

Heat treatment & bottling

Following blending and pH testing, the finished sauce is thoroughly heated.

Our production process heats the sauce to approximately **82–88°C** before it is transferred into sterilised **100ml glass bottles** while still hot. The sauce is hot-filled at **no less than approximately 82°C**, immediately capped and allowed to cool.

This combination of acidity and controlled heat treatment helps reduce microbial contamination and protect the finished product.

Small-batch production

Core of the Sun is deliberately produced in small batches rather than through continuous industrial production. Production takes place at **4 Hawthorn Close, Gnosall, ST20 0LY**, using specially purchased food-preparation facilities and items.

Batch records & traceability

Each production run is given its own batch identity. Our records include information such as the recipe and quantities used, fermentation details, pH measurements, heat-treatment and filling temperatures, production date and the number of bottles produced.

Where appropriate, ingredient and supplier information is also retained to help provide traceability through the production process. This means that an individual bottle can be associated with the batch from which it was produced.

Hygiene & preparation

Food-contact surfaces, equipment, bottles and closures are cleaned and prepared as part of the production process.

Particular care is taken to avoid contamination between the heat-treatment and bottling stages, when the finished sauce is transferred into its final packaging. The production process considers the potential biological, chemical, physical and allergen hazards associated with making and bottling the sauce.

Storage

Unopened bottles should be stored in a **cool, dry place away from direct sunlight**.

Please follow the storage and best-before information printed on the individual bottle.

Once opened, follow the refrigeration and consumption instructions provided on the label.

Our approach to food safety

Making a safe chilli sauce involves more than achieving a particular pH reading.

We therefore use several controls throughout production, including:

- Controlled salt fermentation
- Visual and sensory inspection of the ferment
- Measured acidity
- Recorded pH readings
- Controlled heat treatment
- Hot filling
- Clean and sanitised equipment and packaging
- Batch identification and production records
- Ingredient traceability

A note about fermentation

Fermentation is a traditional method of food production used around the world. Because fermentation is a biological process, natural variation can occur between batches. We monitor the process and the finished sauce rather than relying solely upon a fixed fermentation time.

This approach also means that subtle differences in colour, flavour or consistency between batches can occur. We regard these small variations as part of the character of a genuinely small-batch fermented product.

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