

## Product Specification

<b>Product Code</b>	SKRCOM065/0265 Retail 265g CTRCOM065/0002 Catering 2kg	<b>Version:</b>	15
<b>Product Name</b>	Red Onion Marmalade	<b>Date:</b>	18/07/18

<b>General Product Description</b>	A dark, rich, sweet tasty red onion marmalade
<b>Visual Appearance &amp; Colour</b>	Glossy, sticky dark brown sauce surrounding sliced onion
<b>Product Flavour</b>	Rich, sweet onion, with notes of vinegar
<b>Product Aroma</b>	Sweet onion
<b>Product Texture</b>	Soft onion coated in a sweet, sticky sauce

<b>Name of the food:</b> Legal Name / Customary Name / <b>Descriptive Name</b> (highlight as appropriate)	Sweet Red Onion Chutney with Balsamic Vinegar and Black Treacle
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<b>List of Ingredients (including QUID and allergy / intolerance information):</b>	Red Onion (50%), Sugar and Cane Molasses, Balsamic Vinegar of Modena (10%) (Red Wine Vinegar, Grape Must), Red Wine Vinegar, Black Treacle (1%), Sea Salt, Preservative: Sorbic Acid, Spice.
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<b>Country of Origin:</b>	UK
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<b>Ingredient</b>	<b>Country of Origin</b>
Red Onion	China, Poland
Sugar and Cane Molasses	America's, Africa, Asia, UK
Balsamic Vinegar of Modena	Italy
Red Wine Vinegar	Spain
Black Treacle	UK, America's, Africa, Asia,
Sea Salt	Israel
Sorbic Acid	China
Spice	Vietnam, Indonesia

## Additives / E Number

### Details of all E numbers / additives, including even if non declarable

E Number	Name	Function	Declarable in finished product?	Present in which ingredient
220	Sulphur Dioxide	Sugar Extraction	No	Sugar and Cane Molasses
220	Sulphur Dioxide	Carry over from wine used to make vinegar	No	Red Wine Vinegar & Balsamic Vinegar
220	Sulphur Dioxide	Sugar Extraction	No	Black Treacle
200	Sorbic Acid	Preservative	Yes	N/A

### Physical & Chemical Standards:

METHOD OF ANALYSIS:	TARGET:	MINIMUM:	MAXIMUM:
pH	3.6	3.4	3.8
TSS (%)	64	62	66

Product is tested every batch for the above tests, as well as, organoleptic assessment, weights, labelling and metal detection. Product is positively released from production on these results.

### Microbiological Standards:

	SATISFACTORY	ACCEPT	UNSATISFACTORY
TVC @ 30°C	<500	<10,000	>10,000
ENTEROBACTERIACEAE	<20	<100	>100
E COLI	<10	<10	10
STAPH. AUREUS	<20	<20	20
YEASTS	<100	<500	>500
MOULDS	<100	<500	>500
*SALMONELLA Only if indicated by Entro results	ND in 25g	ND in 25g	D in 25g

ND: Not detected

D: Detected

Random samples are sent to an external UKAS lab for microbiological examination. Product is not positively released to the customer on micro data

## **MANUFACTURING PROCESS**

HACCP Flow Chart & CCP's (A = Allergen, M = Microbiological, P = Physical)

Please see attached HACCP Flow Chart and summary of CCP's



**NUTRITIONAL STANDARDS:**

*Nutritional information is calculated using a nutritional database. All values unless otherwise stated are theoretical. These values are subject to review when there are changes to the raw material or when there is an alteration to the recipe.*

	<b>NUTRIENT CONTENT PER 100g</b>	<b>METHOD OF CALCULATION:</b>
<b>ENERGY (KCAL)</b>	231	NUTRICALC
<b>ENERGY (KJ)</b>	981	NUTRICALC
<b>FAT (g)</b>	0.2	NUTRICALC
<b>SATURATED FAT (g)</b>	0.0	NUTRICALC
<b>AVAILABLE CARBOHYDRATE (g)</b>	55.5	NUTRICALC
<b>SUGAR (g)</b>	53.8	NUTRICALC
<b>PROTEIN (g)</b>	1.2	NUTRICALC
<b>SALT (g)</b>	0.3	NUTRICALC



**FOOD INTOLERANCE INFORMATION:**

*The information supplied in this section has been based upon current information supplied to us by our raw material suppliers and to the best of our knowledge is accurate and up to date, at the time of completing this spec.*

IS THE PRODUCT FREE FROM	YES / NO	INGREDIENT PRESENT IN
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof (Please state cereal present)	YES	
Crustaceans and products thereof	YES	
Eggs and products thereof	YES	
Fish and products thereof	YES	
Peanuts and products thereof	YES	
Soyabeans and products thereof	YES	
Milk and products thereof (including lactose)	YES	
Nuts i.e. Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Macadamia nut, Pistachio nut and Queensland nut and products thereof	YES	
Celery and products thereof	YES	
Mustard and products thereof	YES	
Sesame Seeds and products thereof	YES	
Sulphites at concentrations of at least 10mg/kg or 10mg/litre, expressed as SO <sub>2</sub>	Yes	
Molluscs	YES	
Lupin	YES	
Maize and maize Derivatives	YES	
Fruit and Fruit Derivatives	NO	Red Wine Vinegar, Grape Must in Balsamic Vinegar
Yeast and Yeast Derivatives	YES	
Vegetables and Vegetable Derivatives	NO	Red Onions
Coconut and Coconut Derivatives	YES	
TVP / HVP	YES	
Monosodium Glutamate	YES	
Additives	NO	E220, E200
Preservatives	NO	E200

Azo Colours and Coal Tar Dyes	YES	
Glutamates	YES	
Benzoates	YES	
Antioxidants	YES	
BHA / BHT	YES	
Aspartame	YES	
Beef and Derivatives	YES	
Pork and Derivatives	YES	
Lamb / Mutton and Derivatives	YES	
MRM	YES	

IS THE PRODUCT FREE FROM	YES / NO	INGREDIENT PRESENT IN
Natural Colour	YES	
Artificial Colour	YES	
Natural Flavouring	YES	
Artificial Flavouring	YES	
Smoke Flavouring	YES	
Irradiated Material	YES	

IS THE PRODUCT SUITABLE FOR	YES / NO
Ovo – lacto vegetarians	YES
Vegans	YES
Kosher Diets	Not certified
Halal Diets	Not certified
Coeliacs	YES
Lactose Intolerant	YES
Nut and sesame allergy sufferers	YES

***Nut Information:***

*Products produced at Stokes Sauces do not contain any nuts as an ingredient. We operate a nut free policy.*

**GM INFORMATION:**

*The products manufactured at Stokes Sauces do not contain genetically modified ingredients. It is our policy at Stokes Sauces not to use GM raw materials.*

	YES / NO
1. Does the product or any of its ingredients contain genetically modified material (whether active or not)?  Identify those ingredients which contain such material	NO
2. Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification?  Identify any such ingredients	NO
3. Is the product or any of its ingredients produced from any genetically modified material?  Identify those ingredients which are produced from such material	NO
4. Have genetically modified organisms been used as processing aids or additives used in connection with the production of the food or any of its ingredients?  Identify any such processing aids or additives	NO
5. Have genetically modified organisms been used to produce processing aids or additives, but such genetically modified organisms are not present in the processing aid as used in connection with the production of the food or any of its ingredients?  Identify any such processing aids or additives	NO

**Shelf Life & Storage Conditions**

<b>Shelf life from date of manufacture:</b>	Glass Jar – 18 months Catering - 1 year
<b>Storage Conditions:</b>	Retail: Store in a cool place, away from direct sunlight. Once opened refrigerate and consume within 6 weeks and by best before end date.  Catering: Store in a cool place, away from direct sunlight. Once opened refrigerate and consume within 21 days and by best before end date.
<b>Shelf life once opened:</b>	Retail: 6 weeks Catering: 21 days
<b>Special Instructions:</b>	

**Pack Weight / Volume Available:**

*Product filled according to Average Weight Legislation.*

Pack weight / volume available	Unit Target Weight	T1	T2	Units per Case	Case Weight
265g	265g	256g	247g	6	3.0 kg
2.000kg	2.000kg	1.970 kg	1.940kg	N/A	N/A

### Coding on Primary packaging (single unit)

	Glass Jar	Bucket
Method	Ink jet onto lid	Printed on computer generated label
Code Format	BBE & 4 digit julienne code	BBE & 4 digit julienne code
Durability / Shelf Life format	e.g. 04 2008 L7107	e.g. 04 2008 L7107
Position on unit	Printed on lid	Printed on label
Barcode number on unit	5060092692366	5060092695398

### Coding on Secondary Packaging (retail glass single case only)

Method	Printed on outer case label
Code Format	BBE & 4 digit julienne code
Durability / Shelf Life format	e.g. 04 2008 L7107
Position on unit	Printed centrally on outer case label
Outer case barcode	5060092692373

### Packaging

#### Primary = Small Jar (Glass Retail)

Description	Dimension	Material	Colour	Weight
Glass Jar	Height 98mm Largest diameter: 70.2mm	Soda Lime Silica Glass	White flint / clear	165g
Metal Lid	Largest diameter: 72.7 mm Height: 15mm	Coated Tinplate, with compound adhesion lacquer and silicone modified DEHP-free PVC plastisol seal	Silver with 'Stokes' logo	15.2g
Label	Length = 197mm Height = 53mm	Paper	Multi coloured	1.1g
Perforated Tamper Band	Applied to lid and neck of bottle	PVC Plastic	Clear	0.8g

#### Primary = 2.000 Ltr / kg

Description	Dimension	Material	Colour	Weight
Plastic Bucket	Overall Diameter: 201mm Height: 103mm	Polypropylene Food Grade Plastic	White	76g
Plastic Lid	Height: 20.2mm	Polypropylene Food Grade Plastic	Plum	31g
Label	Height: 189mm Width: 65mm	Paper	Multicoloured	1.2g



## Secondary

	<b>Small Retail Jar</b>
Description	<b>Cardboard Outer Case with Divider</b>
Dimension	W: 237mm H: 101mm D: 157mm
Material	Cardboard
Colour	White outer case with brown divider
Weight	Case: 71g Divider: 30g

### **SAFETY DATA:**

This product supplied by Stokes Sauces is a non hazardous, edible food items.

If product comes into contact with eye's or skin the affected area should be washed with plenty of water. If problem persists, seek medical attention.

General manual handling rules apply with regard to storage, carrying and handling of product.

Treat as food substance with regards to slip, trip and floor hazards if spilt.

### **RESPONSIBILITY FOR GENERATING OWN LABEL ARTWORK:**

It is the responsibility of the customer to ensure that any food label being generated from the information supplied in this specification is fully complaint with relevant UK legislation and any legislation relevant to the country where the product is going to be sold. Apart from the information supplied in this document, Stokes Sauces accept no responsibility for the generation of customer own label artwork. We strongly recommend that label artwork is passed via the customers local Trading Standards Office, before artwork is approved and printed, for review and approval.

### **WARRANTY STATEMENT:**

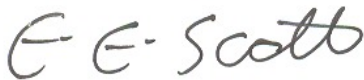
To the best of the companies knowledge, all products supplied by Stokes Sauces comply fully with the requirements of the Foods Safety Act 1990, Trade Descriptions Act, Weights and Measures Act, Consumer Protection Act, Food and Environment Protection Act, and, where appropriate, any other relevant UK or EU legislation and amendments there of, affecting product in England, Scotland or Wales.

Stokes Sauces hereby declares that the information provided in this specification is correct at the time of completion. Should any changes to the completed information be made, customers will be updated appropriately.

**CONFIDENTIALITY STATEMENT:**

This specification remains the intellectual property of Stokes Sauces. The information contained within is confidential and has been supplied to the specific customer on the understanding that it remains entirely within their ownership.

**STOKES SAUCES LIMITED AUTHORISATION:**

<b>NAME:</b>	Elizabeth Scott
<b>POSITION:</b>	Quality Compliance Manager
<b>SIGNATURE:</b>	
<b>DATE:</b>	18/07/18

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**OWN LABEL PRODUCTS****CUSTOMER AUTHORISATION\***

*\*Please sign and return the authorisation page within 10 working days of receipt. Failure to return this signed section within the set time scale will result in automatic acceptance of the information contained within this specification*

<b>Product Code</b>		<b>Version:</b>	
<b>Product Name</b>		<b>Date:</b>	
<b>COMPANY:</b>			
<b>ADDRESS:</b>			
<b>NAME:</b>			
<b>POSITION:</b>			
<b>SIGNATURE:</b>			
<b>DATE:</b>			
<b>PLEASE RETURN TO:</b>	Jenny Hauk, Technical Manager, Stokes Sauces Ltd, Rendlesham Hall, Rendlesham, Woodbridge, Suffolk, IP12 2RG  jenny@stokessauces.co.uk  Tel: + 44 (0) 1394 420 759 Fax: + 44 (0) 1394 420288		



## AUTHORISATION & SUMMARY OF AMMENDMENTS / ADDITIONS

DATE	AMENDMENTS / ADDITION	APPROVED BY
02/11/10	1. Catering pack size has changed from 1.4kg to 2kg. Information updated in the specification to reflect this and packaging changes	E E-Scott
06/09/12	1. Red Onions come from China in addition to Poland. Specification updated to reflect the raw material specification.	E E-Scott
15/07/13	1. Information updated onto issue 3 document format. 2. Ingredients list updated: allergens highlighted in bold, QUID information for red onions updated from 49% to 50%. Ingredient declaration for Balsamic Vinegar updated. Allergen information updated, sulphites added to ingredients list. 3. Country of origin information for Balsamic Vinegar updated. 4. E220 listed on table where it is used in ingredients as processing aid. 5. Barcode for retail jar was wrong. Updated to reflect correct code. 6. Nutritional information updated.	E E-Scott
04/09/13	1. Information updated onto issue 4 document format. 2. Ingredients listed updated: ingredient declaration for Balsamic Vinegar updated 3. Dimensions, weight of packaging updated	E E-Scott
10/03/15	1. Colour of catering lid changed from red to plum	E E-Scott
15/07/15	1. Country of origin information for vinegar updated. Red Wine Vinegar now from Portugal and Spain, instead of France and Italy.	E E-Scott
26/07/16	1. Barcode for catering bucket added to spec	E E-Scott
06/09/2016	1. Country of origin for spice updated	E E-Scott
22/09/2016	1. Country of origin for spice updated, also now sourced from Brazil	E E-Scott
17/08/17	Shelf life for product packed into glass extended to 18 months.	
22/08/17	1. Reference to level of sulphites in overall recipe being 10.4672 ppm removed from allergen section. Sulphite value recalculated based on updated information from supplier for Black Treacle. Overall sulphite level is less than 10ppm (9.6917ppm).	E E-Scott

18/01/18	1. Country of origin information updated for spice, due to a change in supplier.	E E Scott
18/07/18	1. Country of origin updated for Red Wine Vinegar, following updated information received from supplier. Now just from Spain.	E E Scott



## Product Specification

<b>Product Code</b>	SKRCCJ148/0250 (Retail) CTRCCJ148/0002 (Catering)	<b>Version:</b>	8
<b>Product Name</b>	Chilli Jam	<b>Date:</b>	18/07/18

<b>General Product Description</b>	A sticky, dark red sweet chilli jam
<b>Visual Appearance &amp; Colour</b>	Dark red sauce, surrounding red Roquito Chilli Peppers, Red Peppers, Onion and red chilli, with chilli seeds throughout
<b>Product Flavour</b>	Sweet, chilli and pepper with heat developing as an aftertaste
<b>Product Aroma</b>	Sweet, pepper aroma
<b>Product Texture</b>	Soft set, slightly sticky sauce, surrounding soft pieces of sweet chilli peppers with seeds, red peppers and onion

<b>Name of the food:</b> Legal Name / Customary Name / <b>Descriptive Name</b> (highlight as appropriate)	Chilli Relish with sweet chilli peppers and red peppers
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<b>List of Ingredients (including QUID and allergy / intolerance information):</b>	Unrefined Raw Cane Sugar, Roquito® Sweet Chilli Peppers (18%) [Roquito® Peppers, Brine (Water, Sugar, Spirit Vinegar)], Red Pepper, Onion, Red Wine Vinegar, Dried Red Peppers, Lemon Juice, Garlic Puree, Sea Salt, Red Chillies (1%).
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<b>Country of Origin:</b>	UK
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Ingredient	Country of Origin
Sugar	Swaziland, America's, Africa, Asia, UK, EU
Roquito® Sweet Chilli Peppers	Peru
Red Pepper	Spain
Onion	Poland, France
Red Wine Vinegar	Spain
Dried Red Pepper	China
Lemon Juice	Sicilian
Garlic Puree	China
Sea Salt	Israel
Red Chillies	India

## Additives / E Number

### Details of all E numbers / additives, including even if non declarable

E Number	Name	Function	Declarable in finished product?	Present in which ingredient
220	Sulphur Dioxide	Sugar Extraction	No <10 mg/kg	Unrefined Raw Cane Sugar
220	Sulphur Dioxide	Carry over from wine used to make vinegar	No < 10mg / kg	Red Wine Vinegar

### Physical & Chemical Standards:

METHOD OF ANALYSIS:	TARGET:	MINIMUM:	MAXIMUM:
pH	3.6	3.4	3.8
TSS (%)	60	58	62

*Product is tested every batch for the above tests, as well as, organoleptic assessment, weights, labelling and metal detection. Product is positively released from production on these results.*

### Microbiological Standards:

	SATISFACTORY	ACCEPT	UNSATISFACTORY
TVC @ 30°C	<500	<10,000	>10,000
ENTEROBACTERIACEAE	<20	<100	>100
E COLI	<10	<10	10
STAPH. AUREUS	<20	<20	20
YEASTS	<100	<500	>500
MOULDS	<100	<500	>500
*SALMONELLA <i>Only if indicated by Entro results</i>	ND in 25g	ND in 25g	D in 25g

*ND: Not detected*

*D: Detected*

*Random samples are sent to an external UKAS lab for microbiological examination. Product is not positively released to the customer on micro data*

## **MANUFACTURING PROCESS**

HACCP Flow Chart & CCP's (A = Allergen, M = Microbiological, P = Physical)

Please see attached HACCP Flow Chart and summary of CCP's



**NUTRITIONAL STANDARDS:**

*Nutritional information is calculated using a nutritional database. All values unless otherwise stated are theoretical. These values are subject to review when there are changes to the raw material or when there is an alteration to the recipe.*

	<b>NUTRIENT CONTENT PER 100g</b>	<b>METHOD OF CALCULATION:</b>
<b>ENERGY (KCAL)</b>	258	NUTRICALC
<b>ENERGY (KJ)</b>	1096	NUTRICALC
<b>FAT (g)</b>	0.9	NUTRICALC
<b>SATURATED FAT (g)</b>	0.1	NUTRICALC
<b>AVAILABLE CARBOHYDRATE (g)</b>	59.8	NUTRICALC
<b>SUGAR (g)</b>	54.1	NUTRICALC
<b>PROTEIN (g)</b>	1.8	NUTRICALC
<b>SALT (g)</b>	1.2	NUTRICALC
<b>FIBRE (g)</b>	2.1	NUTRICALC





**FOOD INTOLERANCE INFORMATION:**

*The information supplied in this section has been based upon current information supplied to us by our raw material suppliers and to the best of our knowledge is accurate and up to date, at the time of completing this spec.*

IS THE PRODUCT FREE FROM	YES / NO	INGREDIENT PRESENT IN
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof (Please state cereal present)	YES	
Crustaceans and products thereof	YES	
Eggs and products thereof	YES	
Fish and products thereof	YES	
Peanuts and products thereof	YES	
Soyabeans and products thereof	YES	
Milk and products thereof (including lactose)	YES	
Nuts i.e. Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Macadamia nut, Pistachio nut and Queensland nut and products thereof	YES	
Celery and products thereof	YES	
Mustard and products thereof	YES	
Sesame Seeds and products thereof	YES	
Sulphites at concentrations of at least 10mg/kg or 10mg/litre, expressed as SO <sub>2</sub>	YES	
Molluscs	YES	
Lupin	YES	
Maize and maize Derivatives	YES	
Fruit and Fruit Derivatives	NO	Lemon Juice
Yeast and Yeast Derivatives	YES	
Vegetables and Vegetable Derivatives	NO	Red Peppers, Chillies, Onion, Garlic
Coconut and Coconut Derivatives	YES	
TVP / HVP	YES	
Monosodium Glutamate	YES	
Additives	NO	Sulphur Dioxide in Unrefined Raw Cane Sugar and Red Wine Vinegar – non declarable

Preservatives	YES	
Azo Colours and Coal Tar Dyes	YES	
Glutamates	YES	
Benzoates	YES	
Antioxidants	YES	
BHA / BHT	YES	
Aspartame	YES	
Beef and Derivatives	YES	
Pork and Derivatives	YES	
Lamb / Mutton and Derivatives	YES	
MRM	YES	

IS THE PRODUCT FREE FROM	YES / NO	INGREDIENT PRESENT IN
Natural Colour	YES	
Artificial Colour	YES	
Natural Flavouring	YES	
Artificial Flavouring	YES	
Smoke Flavouring	YES	
Irradiated Material	YES	

IS THE PRODUCT SUITABLE FOR	YES / NO
Ovo – lacto vegetarians	YES
Vegans	YES
Kosher Diets	Not certified
Halal Diets	Not certified
Coeliacs	YES
Lactose Intolerant	YES
Nut and sesame allergy sufferers	YES

***Nut Information:***

*Products produced at Stokes Sauces do not contain any nuts as an ingredient. We operate a nut free policy.*

**GM INFORMATION:**

*The products manufactured at Stokes Sauces do not contain genetically modified ingredients. It is our policy at Stokes Sauces not to use GM raw materials.*

	YES / NO
1. Does the product or any of its ingredients contain genetically modified material (whether active or not)?  Identify those ingredients which contain such material	No
2. Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification?  Identify any such ingredients	No
3. Is the product or any of its ingredients produced from any genetically modified material?  Identify those ingredients which are produced from such material	No
4. Have genetically modified organisms been used as processing aids or additives used in connection with the production of the food or any of its ingredients?  Identify any such processing aids or additives	No
5. Have genetically modified organisms been used to produce processing aids or additives, but such genetically modified organisms are not present in the processing aid as used in connection with the production of the food or any of its ingredients?  Identify any such processing aids or additives	No

**Shelf Life & Storage Conditions**

<b>Shelf life from date of manufacture:</b>	Glass jar - 18 months Catering bucket - 1 year
<b>Storage Conditions:</b>	Store in a cool place, away from direct sunlight. Once opened refrigerate and consume within 6 weeks and by best before end date.
<b>Shelf life once opened:</b>	6 weeks, 21 days for catering buckets
<b>Special Instructions:</b>	

**Pack Weight / Volume Available:**

*Product filled according to Average Weight Legislation.*

Pack weight / volume available	Unit Target Weight	T1	T2	Units per Case	Case Weight
250g	250g	241g	232g	6	2.8kg
2.000kg	2.000kg	1.970kg	1.940kg	N/A	N/A

### Coding on Primary packaging (single unit)

	Glass Jar	Bucket
Method	Ink jet onto lid	Printed on computer generated label
Code Format	BBE & 4 digit julienne code	BBE & 4 digit julienne code
Durability / Shelf Life format	e.g. 04 2008 L7107	e.g. 04 2008 L7107
Position on unit	Printed on lid	Printed on label
Barcode number on unit	5060092693813	5060092695404

### Coding on Secondary Packaging (retail glass single case only)

Method	Printed on outer case label
Code Format	BBE & 4 digit julienne code
Durability / Shelf Life format	e.g. 04 2008 L7107
Position on unit	Printed centrally on outer case label
Outer case barcode	5060092693820

### Packaging

#### Primary = Small Jar (Glass Retail)

Description	Dimension	Material	Colour	Weight
Glass Jar	Height 98mm Largest diameter: 70.2mm	Soda Lime Silica Glass	White flint / clear	165g
Metal Lid	Largest diameter: 72.7 mm Height: 15mm	Coated Tinplate, with compound adhesion lacquer and silicone modified DEHP-free PVC plastisol seal	Silver with 'Stokes' logo	15.2g
Label	Length = 197mm Height = 53mm	Paper	Multi coloured	1.1g
Perforated Tamper Band	Applied to lid and neck of bottle	PVC Plastic	Clear	0.8g

#### Primary = 2.000 Ltr / kg

Description	Dimension	Material	Colour	Weight
Plastic Bucket	Overall Diameter: 201mm Height: 103mm	Polypropylene Food Grade Plastic	White	76g
Plastic Lid	Height: 20.2mm	Polypropylene Food Grade Plastic	Plum	31g
Label	Height: 189mm Width: 65mm	Paper	Multicoloured	1.2g

## Secondary

	Small Retail Jar
Description	Cardboard Outer Case with Divider
Dimension	W: 237mm H: 101mm D: 157mm
Material	Cardboard
Colour	White outer case with brown divider
Weight	Case: 71g Divider: 30g

### **SAFETY DATA:**

This product supplied by Stokes Sauces is a non hazardous, edible food items.

If product comes into contact with eye's or skin the affected area should be washed with plenty of water. If problem persists, seek medical attention.

General manual handling rules apply with regard to storage, carrying and handling of product.

Treat as food substance with regards to slip, trip and floor hazards if spilt.

### **RESPONSIBILITY FOR GENERATING OWN LABEL ARTWORK:**

It is the responsibility of the customer to ensure that any food label being generated from the information supplied in this specification is fully compliant with relevant UK legislation and any legislation relevant to the country where the product is going to be sold. Apart from the information supplied in this document, Stokes Sauces accept no responsibility for the generation of customer own label artwork. We strongly recommend that label artwork is passed via the customers local Trading Standards Office, before artwork is approved and printed, for review and approval.

### **WARRANTY STATEMENT:**

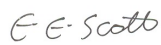
To the best of the companies knowledge, all products supplied by Stokes Sauces comply fully with the requirements of the Foods Safety Act 1990, Trade Descriptions Act, Weights and Measures Act, Consumer Protection Act, Food and Environment Protection Act, and, where appropriate, any other relevant UK or EU legislation and amendments there of, affecting product in England, Scotland or Wales.

Stokes Sauces hereby declares that the information provided in this specification is correct at the time of completion. Should any changes to the completed information be made, customers will be updated appropriately.

**CONFIDENTIALITY STATEMENT:**

This specification remains the intellectual property of Stokes Sauces. The information contained within is confidential and has been supplied to the specific customer on the understanding that it remains entirely within their ownership.

**STOKES SAUCES LIMITED AUTHORISATION:**

<b>NAME:</b>	Elizabeth Scott
<b>POSITION:</b>	Quality Compliance Manager
<b>SIGNATURE:</b>	
<b>DATE:</b>	18/07/18

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**OWN LABEL PRODUCTS****CUSTOMER AUTHORISATION\***

*\*Please sign and return the authorisation page within 10 working days of receipt. Failure to return this signed section within the set time scale will result in automatic acceptance of the information contained within this specification*

<b>Product Code</b>		<b>Version:</b>	
<b>Product Name</b>		<b>Date:</b>	
<b>COMPANY:</b>			
<b>ADDRESS:</b>			
<b>NAME:</b>			
<b>POSITION:</b>			
<b>SIGNATURE:</b>			
<b>DATE:</b>			
<b>PLEASE RETURN TO:</b>	Jenny Hauk, Technical Manager, Stokes Sauces Ltd, Rendlesham Hall, Rendlesham, Woodbridge, Suffolk, IP12 2RG  jenny@stokessauces.co.uk  Tel: + 44 (0) 1394 420 759 Fax: + 44 (0) 1394 420288		



## **AUTHORISATION & SUMMARY OF AMMENDMENTS / ADDITIONS**

[illegible]






## Product Specification

<b>Product Code</b>	SKRCFR149/0250 (250g / 192ml) CTRCFR149/0002	<b>Version:</b>	6
<b>Product Name</b>	Fig Relish	<b>Date:</b>	17/08/17

<b>General Product Description</b>	The sweetness of figs with the slight tartness
<b>Visual Appearance &amp; Colour</b>	A dark down sauce surrounding small pieces of soft fig and crunchy yellow fig seeds
<b>Product Flavour</b>	A sweet, fig relish, mildly spiced, with a slight tartness and a rounded molasses flavour
<b>Product Aroma</b>	Acidic, caramel aroma
<b>Product Texture</b>	Small pieces of soft fig, surrounded by a dark, sticky, sauce containing crunchy fig seeds. Soft set, slightly pourable.

<b>Name of the food:</b> Legal Name / Customary Name / <b>Descriptive Name</b> (highlight as appropriate)	Fig Relish with figs marinated in cider vinegar and mixed spices
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<b>List of Ingredients (including QUID and allergy / intolerance information):</b>	Marinated Figs (60%) (Dried Figs, Cider Vinegar, Mixed Spice), Sugar and Cane Molasses, Water, Spice.
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<b>Country of Origin:</b>	UK
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Ingredient	Country of Origin
Marinated Figs	Manufactured in the UK
Figs	Turkey
Cider Vinegar	Portugal, UK
Mixed Spice	More than one country. Blended in UK
Sugar and Cane Molasses	UK, USA
Water	UK
Spice	India

### Additives / E Number

#### Details of all E numbers / additives, including even if non declarable

E Number	Name	Function	Declarable in finished product?	Present in which ingredient
220	Sulphur Dioxide	Sugar Extraction	No	Sugar & Cane Molasses

**Physical & Chemical Standards:**

METHOD OF ANALYSIS:	TARGET:	MINIMUM:	MAXIMUM:
pH	3.6	3.4	3.8
TSS (%)	66	65	68

*Product is tested every batch for the above tests, as well as, organoleptic assessment, weights, labelling and metal detection. Product is positively released from production on these results.*

**Microbiological Standards:**

	SATISFACTORY	ACCEPT	UNSATISFACTORY
TVC @ 30°C	<500	<10,000	>10,000
ENTEROBACTERIACEAE	<20	<100	>100
E COLI	<10	<10	10
STAPH. AUREUS	<20	<20	20
YEASTS	<100	<500	>500
MOULDS	<100	<500	>500
*SALMONELLA <i>Only if indicated by Entro results</i>	ND in 25g	ND in 25g	D in 25g

*ND: Not detected*

*D: Detected*

*Random samples are sent to an external UKAS lab for microbiological examination. Product is not positively released to the customer on micro data*

## **MANUFACTURING PROCESS**

HACCP Flow Chart & CCP's (A = Allergen, M = Microbiological, P = Physical)

Please see attached HACCP Flow Chart and summary of CCP's

**NUTRITIONAL STANDARDS:**

*Nutritional information is calculated using a nutritional database. All values unless otherwise stated are theoretical. These values are subject to review when there are changes to the raw material or when there is an alteration to the recipe.*

	<b>NUTRIENT CONTENT PER 100g</b>	<b>NUTRIENT CONTENT PER 100ml</b>	<b>METHOD OF CALCULATION:</b>
<b>ENERGY (KCAL)</b>	275	357	NUTRICALC
<b>ENERGY (KJ)</b>	1168	1518	NUTRICALC
<b>FAT (g)</b>	0.6	0.8	NUTRICALC
<b>SATURATED FAT (g)</b>	0.0	0.0	NUTRICALC
<b>AVAILABLE CARBOHYDRATE (g)</b>	64.1	83.3	NUTRICALC
<b>SUGAR (g)</b>	64.0	83.3	NUTRICALC
<b>PROTEIN (g)</b>	1.4	1.8	NUTRICALC
<b>SALT (g)</b>	0.1	0.12	NUTRICALC

**FOOD INTOLERANCE INFORMATION:**

*The information supplied in this section has been based upon current information supplied to us by our raw material suppliers and to the best of our knowledge is accurate and up to date, at the time of completing this spec.*

IS THE PRODUCT FREE FROM	YES / NO	INGREDIENT PRESENT IN
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof (Please state cereal present)	YES	
Crustaceans and products thereof	YES	
Eggs and products thereof	YES	
Fish and products thereof	YES	
Peanuts and products thereof	YES	
Soyabeans and products thereof	YES	
Milk and products thereof (including lactose)	YES	
Nuts i.e. Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Macadamia nut, Pistachio nut and Queensland nut and products thereof	YES	
Celery and products thereof	YES	
Mustard and products thereof	YES	
Sesame Seeds and products thereof	YES	
Sulphites at concentrations of at least 10mg/kg or 10mg/litre, expressed as SO <sub>2</sub>	YES	
Molluscs	YES	
Lupin	YES	
Maize and maize Derivatives	YES	
Fruit and Fruit Derivatives	NO	Figs, Cider Vinegar
Yeast and Yeast Derivatives	YES	
Vegetables and Vegetable Derivatives	YES	
Coconut and Coconut Derivatives	YES	
TVP / HVP	YES	
Monosodium Glutamate	YES	
Additives	NO	E220
Preservatives	YES	

Azo Colours and Coal Tar Dyes	YES	
Glutamates	YES	
Benzoates	YES	
Antioxidants	YES	
BHA / BHT	YES	
Aspartame	YES	
Beef and Derivatives	YES	
Pork and Derivatives	YES	
Lamb / Mutton and Derivatives	YES	
MRM	YES	

IS THE PRODUCT FREE FROM	YES / NO	INGREDIENT PRESENT IN
Natural Colour	YES	
Artificial Colour	YES	
Natural Flavouring	YES	
Artificial Flavouring	YES	
Smoke Flavouring	YES	
Irradiated Material	YES	

IS THE PRODUCT SUITABLE FOR	YES / NO
Ovo – lacto vegetarians	YES
Vegans	YES
Kosher Diets	Not certified
Halal Diets	Not certified
Coeliacs	YES
Lactose Intolerant	YES
Nut and sesame allergy sufferers	YES

***Nut Information:***

*Products produced at Stokes Sauces do not contain any nuts as an ingredient. We operate a nut free policy.*

**GM INFORMATION:**

*The products manufactured at Stokes Sauces do not contain genetically modified ingredients. It is our policy at Stokes Sauces not to use GM raw materials.*

	YES / NO
1. Does the product or any of its ingredients contain genetically modified material (whether active or not)?	NO
Identify those ingredients which contain such material	
2. Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification?	NO
Identify any such ingredients	
3. Is the product or any of its ingredients produced from any genetically modified material?	NO
Identify those ingredients which are produced from such material	
4. Have genetically modified organisms been used as processing aids or additives used in connection with the production of the food or any of its ingredients?	NO
Identify any such processing aids or additives	
5. Have genetically modified organisms been used to produce processing aids or additives, but such genetically modified organisms are not present in the processing aid as used in connection with the production of the food or any of its ingredients?	NO
Identify any such processing aids or additives	

**Shelf Life & Storage Conditions**

<b>Shelf life from date of manufacture:</b>	Glass Jar – 18 months Catering Bucket - 1 year
<b>Storage Conditions:</b>	Store in a cool place, away from direct sunlight. Once opened refrigerate and consume within 6 weeks and by best before end date.
<b>Shelf life once opened:</b>	6 weeks
<b>Special Instructions:</b>	

**Pack Weight / Volume Available:**

*Product filled according to Average Weight Legislation.*

Pack weight / volume available	Unit Target Weight	T1	T2	Units per Case	Case Weight
250g / 192ml	250g	241g	232g	6	2.8kg
2.000kg Plastic Bucket	2.000kg	1.970kg	1.940kg	N/A	N/A

### Coding on Primary packaging (single unit)

Method	Ink jet onto lid	Bucket
Code Format	BBE & 4 digit julienne code	Printed on computer generated label
Durability / Shelf Life format	e.g. 04 2008 L7107	BBE & 4 digit julienne code
Position on unit	Printed on lid	e.g. 04 2008 L7107
Barcode number on unit	5060092694414	

### Coding on Secondary Packaging (retail glass single case only)

Method	Printed on outer case label
Code Format	BBE & 4 digit julienne code
Durability / Shelf Life format	e.g. 04 2008 L7107
Position on unit	Printed centrally on outer case label
Outer case barcode	5060092694421

### Packaging

#### Primary = Small Jar (Glass Retail)

Description	Dimension	Material	Colour	Weight
Glass Jar	Height 98mm Largest diameter: 70.2mm	Soda Lime Silica Glass	White flint / clear	165g
Metal Lid	Largest diameter: 72.7 mm Height: 15mm	Coated Tinplate, with compound adhesion lacquer and silicone modified DEHP-free PVC plastisol seal	Silver with 'Stokes' logo	15.2g
Label	Length = 197mm Height = 53mm	Paper	Multi coloured	1.1g
Perforated Tamper Band	Applied to lid and neck of bottle	PVC Plastic	Clear	0.8g

#### Primary = 2.000 kg

Description	Dimension	Material	Colour	Weight
Plastic Bucket	Overall Diameter: 201mm Height: 103mm	Polypropylene Food Grade Plastic	White	76g
Plastic Lid	Height: 20.2mm	Polypropylene Food Grade Plastic	Plum	31g
Label	Height: 189mm Width: 65mm	Paper	Multicoloured	1.2g



## Secondary

	<b>Small Retail Jar</b>
Description	<b>Cardboard Outer Case with Divider</b>
Dimension	W: 237mm H: 101mm D: 157mm
Material	Cardboard
Colour	White outer case with brown divider
Weight	Case: 71g Divider: 30g

### **SAFETY DATA:**

This product supplied by Essfoods / Stokes Sauces is a non hazardous, edible food items.

If product comes into contact with eye's or skin the affected area should be washed with plenty of water. If problem persists, seek medical attention.

General manual handling rules apply with regard to storage, carrying and handling of product.

Treat as food substance with regards to slip, trip and floor hazards if spilt.

### **RESPONSIBILITY FOR GENERATING OWN LABEL ARTWORK:**

It is the responsibility of the customer to ensure that any food label being generated from the information supplied in this specification is fully compliant with relevant UK legislation and any legislation relevant to the country where the product is going to be sold. Apart from the information supplied in this document, Stokes Sauces accept no responsibility for the generation of customer own label artwork. We strongly recommend that label artwork is passed via the customers local Trading Standards Office, before artwork is approved and printed, for review and approval.

### **WARRANTY STATEMENT:**


To the best of the companies knowledge, all products supplied by Stokes Sauces comply fully with the requirements of the Foods Safety Act 1990, Trade Descriptions Act, Weights and Measures Act, Consumer Protection Act, Food and Environment Protection Act, and, where appropriate, any other relevant UK or EU legislation and amendments there of, affecting product in England, Scotland or Wales.

Stokes Sauces hereby declares that the information provided in this specification is correct at the time of completion. Should any changes to the completed information be made, customers will be updated appropriately.

### **CONFIDENTIALITY STATEMENT:**

This specification remains the intellectual property of Stokes Sauces. The information contained within is confidential and has been supplied to the specific customer on the understanding that it remains entirely within their ownership.

### **STOKES SAUCES LIMITED AUTHORISATION:**

<b>NAME:</b>	Jenny Hauk
<b>POSITION:</b>	Technical Manager
<b>SIGNATURE:</b>	
<b>DATE:</b>	17/08/17

## OWN LABEL PRODUCTS

### CUSTOMER AUTHORISATION\*

*\*Please sign and return the authorisation page within 10 working days of receipt. Failure to return this signed section within the set time scale will result in automatic acceptance of the information contained within this specification*

<b>COMPANY:</b>	
<b>ADDRESS:</b>	
<b>NAME:</b>	
<b>POSITION:</b>	
<b>SIGNATURE:</b>	
<b>DATE:</b>	
<b>PLEASE RETURN TO:</b>	Elizabeth Scott, Technical Manager, Stokes Sauces Ltd, Rendlesham Hall, Rendlesham, Woodbridge, Suffolk, IP12 2RG  elizabeth@stokessauces.co.uk  Tel: + 44 (0) 1394 420 759 Fax: + 44 (0) 1394 420288

*E E Scott*

## **AUTHORISATION & SUMMARY OF AMMENDMENTS / ADDITIONS**

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