

Product Specification

Product Code	SKJMBL086/250	Version:	01
Product Name	Blackcurrant Extra Jam with Claret	Date:	10/05/2017

General Product Description	With over 50% fruit this jam is laden with real blackcurrants making it full of fresh fruit flavour and with a rich texture to savour.
Visual Appearance & Colour	A rich, dark, glossy claret coloured blackcurrant jam. A soft set sauce with burst blackcurrants throughout
Product Flavour	Rich, sharp and fresh tasting blackcurrant with claret notes
Product Aroma	Blackcurrant
Product Texture	Soft textured jam with firm burst blackcurrants throughout

Name of the food: Legal Name / Customary Name / Descriptive Name (highlight as appropriate)	Blackcurrant Extra Jam with Claret
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List of Ingredients (including QUID and allergy / intolerance information):	Blackcurrants (51%), Unrefined Raw Cane Sugar, Claret (6%) Acidity Regulator: Citric Acid, Gelling Agent: Fruit Pectin <i>Prepared with 51g of fruit per 100g Total sugar content 67g per 100g</i>
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Country of Origin:	UK
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Ingredient	Country of Origin
Blackcurrants	Poland, Hungary, France, Netherlands, Belgium
Unrefined Raw Cane Sugar	America's, Africa, Asia, UK, EU
Red Wine	France
Citric Acid	China
Fruit Pectin	Italy

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

330	Citric Acid	Acidity Regulator	Yes	N/A
220	Sulphur Dioxide	Sugar Extraction	No	Unrefined Raw Cane Sugar
220	Sulphur Dioxide	Preservative	Yes	Red Wine
440i	Fruit Pectin	Gelling Agent	Yes	N/A

Physical & Chemical Standards:

METHOD OF ANALYSIS:	TARGET:	MINIMUM:	MAXIMUM:
pH	2.4	2.2	2.6
TSS (%)	66	64	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)



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.

	NUTRIENT CONTENT PER 100g	METHOD OF CALCULATION:
ENERGY (KCAL)	247	NUTRICALC
ENERGY (KJ)	1046	NUTRICALC
FAT (g)	0.0	NUTRICALC
SATURATED FAT (g)	0.0	NUTRICALC
AVAILABLE CARBOHYDRATE (g)	58.3	NUTRICALC
SUGAR (g)	58.3	NUTRICALC
PROTEIN (g)	0.6	NUTRICALC
SALT (g)	0.01	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 ₂	YES	
Molluscs	YES	
Lupin	YES	
Maize and maize Derivatives	YES	
Fruit and Fruit Derivatives	NO	Blackcurrants, Fruit Pectin
Yeast and Yeast Derivatives	YES	
Vegetables and Vegetable Derivatives	YES	
Coconut and Coconut Derivatives	YES	
TVP / HVP	YES	
Monosodium Glutamate	YES	
Additives	NO	E220, E330, E440i
Preservatives	YES	

Azo Colours and Coal Tar Dyes	YES	
Glutamates	YES	
Benzoates	YES	
Antioxidants		
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:

Issue: 6
Date 2nd March 2017
Authorised by: Jenny Hauk



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Ref: D006
CONTROLLED DOCUMENT

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

Shelf life from date of manufacture:	2 years
Storage Conditions:	Store in a cool place, away from direct sunlight. Once opened refrigerate and consume within 6 weeks and by best before end date.
Shelf life once opened:	6 weeks
Special Instructions:	

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	1 per gift tube	-

Coding on Primary packaging (single unit)

	Glass Jar
Method	Ink jet onto lid
Code Format	BBE & 4 digit julienne code
Durability / Shelf Life format	e.g. 04 2008 L7107
Position on unit	Printed on lid
Barcode number on unit	5060092696241

Coding on Secondary Packaging (Gift Tube)

Method	Date gun sticker
Code Format	Best before batch number
Durability / Shelf Life format	Batch No. 7123 Best Before 31 01 18
Position on unit	Date gun sticker on base of tube
Outer case barcode	5060092696227

Coding on Tertiary Packaging (Outer case for tube)

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	5060092696234

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

Secondary

	Presentation Tube
Description	Presentation tube
Dimension	W: 78mm H: 315mm
Material	Cardboard
Colour	Multicoloured
Weight	129.8g

Tertiary

Description	Cardboard Outer Case
Dimension	W: 160mm H: 320mm D:160mm
Material	Cardboard
Colour	White outer, brown internal
Weight	113g

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:

Product Specification

Product Code	SKRCWC224/0225	Version:	03
Product Name	Winter Chutney	Date:	18/07/18

General Product Description	Mixed Fruit chutney with Ruby Port and Spices
Visual Appearance & Colour	Dark Purple/brown soft set textured sauce surrounding soft pieces of fruit and orange peel
Product Flavour	Fruity with notes of spices typically associated with Christmas
Product Aroma	Fruity
Product Texture	A soft set textured sauce surrounding soft pieces of mixed fruit and orange zest

Name of the food: Legal Name / Customary Name / Descriptive Name (highlight as appropriate)	Mixed Fruit chutney with Ruby Port and Spices
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List of Ingredients (including QUID and allergy / intolerance information):	Mixed Fruit (58%) (Apple, Apricots, Cranberries, Dried Dates, Pears), Water, Unrefined Raw Cane Sugar, Red Wine Vinegar, Orange Zest (4%), Sultanas (4%), Ruby Port (3%), Spices, Natural Colour: Anthocyanins, Preservative: Sorbic Acid
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Country of Origin:	UK
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Ingredient	Country of Origin
Mixed Fruit	
<i>Apple</i>	<i>UK, Ireland</i>
<i>Apricots</i>	<i>Greece, Italy, Spain</i>
<i>Cranberries</i>	<i>Canada, USA</i>
<i>Dried Dates</i>	<i>Pakistan</i>
<i>Pears</i>	<i>France, Italy, China, Poland</i>
Water	UK
Unrefined Raw Cane Sugar	Swaziland, America's, Africa, Asia, UK, EU
Red Wine Vinegar	Spain
Orange Zest	Spain
Sultanas	Turkey

Ruby Port	Portugal
Spices <i>Cinnamon</i> <i>Allspice</i> <i>Clove</i>	<i>Indonesia</i> <i>Mexico</i> <i>Madagascar</i>
Anthocyanins	UK, Germany, Netherlands, Poland, France, Spain Italy, Belgium, China, Austria
Sorbic Acid	China

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
300	Ascorbic Acid	Antioxidant	No	Bramley Apple
330	Citric Acid	Antioxidant	No	Bramley Apple
220	Sulphur Dioxide	Sugar Extraction	No	Unrefined Raw Cane Sugar
220	Sulphur Dioxide	Preservative	No < 10mg / kg	Ruby Port
200	Sorbic Acid	Preservative	Yes	N/A
163	Anthocyanin	Pigmentation/colour	Yes	Anthocyanin

Physical & Chemical Standards:

METHOD OF ANALYSIS:	TARGET:	MINIMUM:	MAXIMUM:
pH	3.1	2.9	3.3
TSS (%)	32	30	34

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
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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)



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.

	NUTRIENT CONTENT PER 100g	METHOD OF CALCULATION:
ENERGY (KCAL)	115	NUTRICALC
ENERGY (KJ)	487	NUTRICALC
FAT (g)	0.2	NUTRICALC
SATURATED FAT (g)	0.1	NUTRICALC
AVAILABLE CARBOHYDRATE (g)	26.6	NUTRICALC
SUGAR (g)	25.9	NUTRICALC
PROTEIN (g)	0.7	NUTRICALC
SALT (g)	0.01	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 ₂		
Molluscs	YES	
Lupin	YES	
Maize and maize Derivatives	YES	
Fruit and Fruit Derivatives	NO	Apples, Apricots, Cranberries, Orange Zest, Dried Dates, Pears, Sultanas
Yeast and Yeast Derivatives	YES	
Vegetables and Vegetable Derivatives	YES	
Coconut and Coconut Derivatives	YES	
TVP / HVP	YES	

Monosodium Glutamate	YES	
Additives	NO	E163, E200, E220, E300, E330
Preservatives	NO	Sorbic Acid
Azo Colours and Coal Tar Dyes	YES	
Glutamates	YES	
Benzoates	YES	
Antioxidants		
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	NO	Anthocyanin
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

Shelf life from date of manufacture:	2 Years
Storage Conditions:	Store in a cool place, away from direct sunlight. Once opened refrigerate and consume within 6 weeks and by best before end date
Shelf life once opened:	6 Weeks
Special Instructions:	

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
240g	240g	231g	222g	6	-

Coding on Primary packaging (single unit)

	Glass Jar
Method	Ink jet onto lid
Code Format	BBE & 4 digit julienne code
Durability / Shelf Life format	e.g. 04 2008 L7107
Position on unit	Printed on lid
Barcode number on unit	5060092694940

Coding on Secondary Packaging (Gift Tube)

Method	Date gun sticker
Code Format	Best before batch number
Durability / Shelf Life format	Batch No. 7123 Best Before 31 01 18
Position on unit	Date gun sticker on base of tube
Outer case barcode	5060092696227

Coding on Tertiary Packaging (Outer case for tube)

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	5060092696234

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

Secondary

	Presentation Tube
Description	Presentation tube
Dimension	W: 78mm H: 315mm
Material	Cardboard
Colour	Multicoloured
Weight	129.8g

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:

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

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*

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



Product Specification

Product Code	SKJMOR274/0250	Version:	01
Product Name	Stokes Sauces Orange and Cranberry with Cinnamon Conserve	Date:	07/04/2017

General Product Description	A sweet Seville orange marmalade with whole cranberries and cinnamon notes
Visual Appearance & Colour	Dark red with shreds of orange peel and cranberries pieces throughout
Product Flavour	A balance of sweetness and bitter orange notes with
Product Aroma	Sweet orange with cinnamon
Product Texture	Firm set with fine shreds of orange peel, cranberry pieces and seeds throughout

Name of the food: Legal Name / Customary Name / Descriptive Name (highlight as appropriate)	Orange and Cranberry with Cinnamon Conserve
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List of Ingredients (including QUID and allergy / intolerance information):	Sugar, Seville Oranges (30%), Cranberries (13%), Water, Lemon Juice, Cinnamon
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Country of Origin:	UK
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Ingredient	Country of Origin
Sugar	Sugar Beet: UK Raw Cane Sugar: UK, Mozambique, Zambia
Seville Oranges	Spain
Cranberries	Canada, USA
Water	UK
Lemon Juice	Sicily, Spain, South America
Cinnamon	Seychelles, Madagascar, Sri Lanka

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 <10mg/kg	Sugar

Physical & Chemical Standards:

METHOD OF ANALYSIS:	TARGET:	MINIMUM:	MAXIMUM:
pH	2.3	2.1	2.5
TSS (%)	62	60	65

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)



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.

	NUTRIENT CONTENT PER 100g	METHOD OF CALCULATION:
ENERGY (KCAL)	238	NUTRICALC
ENERGY (KJ)	1011	NUTRICALC
FAT (g)	0.1	NUTRICALC
SATURATED FAT (g)	0.0	NUTRICALC
AVAILABLE CARBOHYDRATE (g)	58.8	NUTRICALC
SUGAR (g)	57.5	NUTRICALC
PROTEIN (g)	0.1	NUTRICALC
SALT (g)	0.01	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 ₂	YES	
Molluscs	YES	
Lupin	YES	
Maize and maize Derivatives	YES	
Fruit and Fruit Derivatives	NO	Oranges, Cranberries, Lemon Juice
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)? 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

Shelf life from date of manufacture:	2 years
Storage Conditions:	Store in a cool place, away from direct sunlight. Once opened refrigerate and consume within 6 weeks and by best before end date
Shelf life once opened:	6 Weeks
Special Instructions:	

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	1 per gift tube	-

Coding on Primary packaging (single unit)

Method	Ink jet onto lid
Code Format	BBE & 4 digit julienne code
Durability / Shelf Life format	e.g. 04 2008 L7107
Position on unit	Printed on lid
Barcode number on unit	5060092696258

Coding on Secondary Packaging (Gift Tube)

Method	Date gun sticker
Code Format	Best before batch number
Durability / Shelf Life format	Batch No. 7123 Best Before 31 01 18
Position on unit	Date gun sticker on base of tube
Outer case barcode	5060092696227

Coding on Tertiary Packaging (Outer case for tube)

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	5060092696234

Packaging

Primary = Small glass jar

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

Secondary

	Presentation Tube
Description	Presentation tube
Dimension	W: 78mm H: 315mm
Material	Cardboard
Colour	Multicoloured

	129.8g
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Tertiary

Description	Cardboard Outer Case
Dimension	W: 160mm H: 320mm D:160mm
Material	Cardboard
Colour	White outer, brown internal
Weight	113g

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:

