

DOMAIN: **QUALITY MANAGEMENT SYSTEM**REF N°: **R3.6.2.W079**TITLE: **Real Brown Sauce****RECEIVED**

Thomas Ridley QC Dept.

9:41 am, 3 Aug 2023

The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturer. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty (whether express or implied), guarantee or representation that it is true, accurate or complete in any respect.As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

# Product Specification

<b>Product Code</b>	CTSABR079/0002 (Catering 2kg) SKSABR079/0320 (Retail 320g / 267ml) TSSABR079/0320 (Foodservice / Table 320g/267ml) SASABR079/0032 (Sachet 80 x 32g) SKSABR079/SQ1 (Plastic SQUEEZY bottle (retail)) SKPKBR079/0320 (3) (3 x Retail 320g) SKPKBR079/SQ1 (3) (3 x SQUEEZY retail 505g)
---------------------	--

<b>General Product Description</b>	Rich tomato puree, date puree, black treacle and unrefined raw cane sugar gently cooked with our secret seasoning mix.
<b>Visual Appearance &amp; Colour</b>	Glossy, dark brown sauce with specs of fine spice throughout.
<b>Product Flavour</b>	Sweet and tangy, rich fruity and spicy sauce.
<b>Product Aroma</b>	Fruit, spicy, acidic.
<b>Product Texture</b>	Smooth viscose sauce


<b>Name of the food:</b> Legal Name / <b>Customary Name</b> / Descriptive Name ( <i>highlight as appropriate</i> )	Brown Sauce
---	-------------

<b>List of Ingredients (including QUID and allergy / intolerance information):</b>	Malt Vinegar (from <b>Barley</b> ), Unrefined Raw Cane Sugar, Tomato Purée, Date Purée (9%), (Dates, Water), Black Treacle (8%), Cornflour, Seasoning (Coriander, Ginger, Clove, Cinnamon, Pepper, Cayenne Pepper), Sea Salt, Preservative: Sorbic Acid.
--	--

<b>Country of Origin:</b>	UK
---------------------------	----

<b>Ingredient</b>	<b>Country of Origin</b>
Malt Vinegar	UK
Unrefined Raw Cane Sugar	Mauritius
Tomato Puree	Italy, Greece
Date Puree	Manufactured in France, Dates from Iran, Algeria, Tunisia
Black Treacle	Manufactured in UK
Cornflour	EU, USA
Seasoning	UK Manufactured
Sea Salt	Israel
Sorbic Acid	China

<b>VERSION NUMBER:</b>	26	<b>CREATED BY:</b>	E. Scott	<b>APPROVED BY:</b>		Page 1 of 16
<b>ISSUE DATE:</b>	02/02/22					
<b>REVIEW DUE DATE:</b>	N/A					
<b>File Path:</b> T:\Technical\3.6 Specifications\4) Finished Product Specifications\Stokes\R3.6.2.W079 Real Brown Sauce (v26).docx			<b>THIS DOCUMENT IS UNCONTROLLED WHEN PRINTED</b>			

	<b>DOMAIN: QUALITY MANAGEMENT SYSTEM</b>
	<b>REF N°: R3.6.2.W079</b>
	<b>TITLE: Real Brown Sauce</b>

### 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
200	Sorbic Acid	Preservative	Yes	N/A
220	Sulphur Dioxide	Sugar extraction	No	Raw Cane Sugar
220	Sulphur Dioxide	Sugar extraction	No	Black Treacle
220	Sulphur Dioxide	Starch extraction	No	Cornflour

### Physical & Chemical Standards:

METHOD OF ANALYSIS:	TARGET:	MINIMUM:	MAXIMUM:
<b>pH</b>	3.3	3.0	3.6
<b>TSS (%)</b>	45	42	48

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:


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


<b>VERSION NUMBER:</b>	26	<b>CREATED BY:</b>	E. Scott	<b>APPROVED BY:</b>		Page 2 of 16
<b>ISSUE DATE:</b>	02/02/22					
<b>REVIEW DUE DATE:</b>	N/A					
<b>File Path:</b> T:\Technical\3.6 Specifications\4) Finished Product Specifications\Stokes\R3.6.2.W079 Real Brown Sauce (v26).docx			<b>THIS DOCUMENT IS UNCONTROLLED WHEN PRINTED</b>			

	<b>DOMAIN: QUALITY MANAGEMENT SYSTEM</b>
	<b>REF N°: R3.6.2.W079</b>
	<b>TITLE: Real Brown Sauce</b>

**MANUFACTURING PROCESS**

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

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

<b>VERSION NUMBER:</b>	26	<b>CREATED BY:</b>	E. Scott	<b>APPROVED BY:</b>		Page 3 of 16
<b>ISSUE DATE:</b>	02/02/22					
<b>REVIEW DUE DATE:</b>	N/A					
<b>File Path:</b> T:\Technical\3.6 Specifications\4) Finished Product Specifications\Stokes\R3.6.2.W079 Real Brown Sauce (v26).docx			<b>THIS DOCUMENT IS UNCONTROLLED WHEN PRINTED</b>			



DOMAIN: **QUALITY MANAGEMENT SYSTEM**


REF N°: **R3.6.2.W079**

TITLE: **Real Brown Sauce**

**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>	194	238	NUTRICALC
<b>ENERGY (KJ)</b>	825	1010	NUTRICALC
<b>FAT (g)</b>	0.0	0.0	NUTRICALC
<b>SATURATED FAT (g)</b>	0.0	0.0	NUTRICALC
<b>AVAILABLE CARBOHYDRATE (g)</b>	46.0	53.0	NUTRICALC
<b>SUGAR (g)</b>	38.0	47.0	NUTRICALC
<b>PROTEIN (g)</b>	1.4	1.6	NUTRICALC
<b>SALT (g)</b>	0.8	0.92	NUTRICALC
<b>FIBRE (g)</b>	0.7	1.0	NUTRICALC

<b>VERSION NUMBER:</b> 26	<b>CREATED BY:</b>	E. Scott	<b>APPROVED BY:</b>		Page 4 of 16
<b>ISSUE DATE:</b> 02/02/22					
<b>REVIEW DUE DATE:</b> N/A					
<b>File Path:</b> T:\Technical\3.6 Specifications\4 Finished Product Specifications\Stokes\R3.6.2.W079 Real Brown Sauce (v26).docx		<b>THIS DOCUMENT IS UNCONTROLLED WHEN PRINTED</b>			



DOMAIN: **QUALITY MANAGEMENT SYSTEM**

REF N°: **R3.6.2.W079**

TITLE: **Real Brown Sauce**

**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)	No but non declarable	Malt Vinegar is derived from barley. Level of gluten <20ppm and can be declared 'gluten free'
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	NO	Cornflour
Fruit and Fruit Derivatives	NO	Tomatoes, Dates
Yeast and Yeast Derivatives	YES	
Vegetables and Vegetable Derivatives	NO	Cornflour

VERSION NUMBER:	26	CREATED BY:	E. Scott	APPROVED BY:		Page 5 of 16
ISSUE DATE:	02/02/22					
REVIEW DUE DATE:	N/A					
File Path: T:\Technical\3.6 Specifications\4) Finished Product Specifications\Stokes\R3.6.2.W079 Real Brown Sauce (v26).docx			<b>THIS DOCUMENT IS UNCONTROLLED WHEN PRINTED</b>			




DOMAIN: **QUALITY MANAGEMENT SYSTEM**


REF N°: **R3.6.2.W079**

TITLE: **Real Brown Sauce**

Coconut and Coconut Derivatives	YES	
TVP / HVP	YES	
Monosodium Glutamate	YES	
Additives	NO	Sorbic Acid, Sulphur Dioxide
Preservatives	NO	Sorbic Acid
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	

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

<b>VERSION NUMBER:</b>	26	<b>CREATED BY:</b>	E. Scott	<b>APPROVED BY:</b>		Page 6 of 16
<b>ISSUE DATE:</b>	02/02/22					
<b>REVIEW DUE DATE:</b>	N/A					
<b>File Path:</b> T:\Technical\3.6 Specifications\4) Finished Product Specifications\Stokes\R3.6.2.W079 Real Brown Sauce (v26).docx			<b>THIS DOCUMENT IS UNCONTROLLED WHEN PRINTED</b>			

	<b>DOMAIN: QUALITY MANAGEMENT SYSTEM</b>
	<b>REF N°: R3.6.2.W079</b>
	<b>TITLE: Real Brown Sauce</b>

<b>IS THE PRODUCT SUITABLE FOR</b>	<b>YES / NO</b>
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.*


	<b>YES / NO</b>
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

<b>VERSION NUMBER:</b> 26	<b>CREATED BY:</b> E. Scott	<b>APPROVED BY:</b> 	Page 7 of 16
<b>ISSUE DATE:</b> 02/02/22			
<b>REVIEW DUE DATE:</b> N/A			
<b>File Path:</b> T:\Technical\3.6 Specifications\4) Finished Product Specifications\Stokes\R3.6.2.W079 Real Brown Sauce (v26).docx		<b>THIS DOCUMENT IS UNCONTROLLED WHEN PRINTED</b>	


	DOMAIN: <b>QUALITY MANAGEMENT SYSTEM</b>
	REF N°: <b>R3.6.2.W079</b>
	TITLE: <b>Real Brown Sauce</b>

**Shelf Life & Storage Conditions**

<b>Shelf life from date of manufacture:</b>	320g bottle 18 months Table sauce 18 months Plastic Squeezy Bottle (retail) 18 months Sachet 12 months Catering tub 14 months
<b>Storage Conditions:</b>	Store in a cool place, away from direct sunlight.
<b>Shelf life once opened:</b>	Once opened refrigerate and consume within:  RETAIL: 6 weeks and by best before end date.  TABLE: 10 days. If refrigerated consume within 6 weeks. Always consume before the best before end date on lid.  CATERING: 21 days and by best before end date.  Not applicable for Sachets
<b>Special Instructions:</b>	Bottle Only - Shake before use

<b>VERSION NUMBER:</b>	26	<b>CREATED BY:</b>	E. Scott	<b>APPROVED BY:</b>		Page 8 of 16
<b>ISSUE DATE:</b>	02/02/22					
<b>REVIEW DUE DATE:</b>	N/A					
<b>File Path:</b> T:\Technical\3.6 Specifications\4) Finished Product Specifications\Stokes\R3.6.2.W079 Real Brown Sauce (v26).docx			<b>THIS DOCUMENT IS UNCONTROLLED WHEN PRINTED</b>			



	DOMAIN: <b>QUALITY MANAGEMENT SYSTEM</b>
	REF N°: <b>R3.6.2.W079</b>
	TITLE: <b>Real Brown Sauce</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
320g (267ml) Glass Retail Bottle	320g	310.4g	301.0g	6	3.2kg
320g (267ml) Glass Retail Bottle	320g	310.4g	301.0g	3	1.6kg
320g (267ml) Glass Table Bottle	320g	310.4g	301.0g	12	6.5kg
2.000kg Plastic Bucket	2.000kg	1.970kg	1.940kg	N/A	N/A
32g Sachet	32g	29.2g	26.3g	80	2.8Kg
505g plastic Squeezy bottle	505g	490g	475g	10	5.6kg
505g plastic Squeezy bottle	505g	490g	475g	3	1.7kg

**Coding on Primary packaging (single unit)**

	Glass Bottle	Bucket	Sachet	Plastic Squeezy Bottle
Method	Ink jet onto lid	Printed on computer generated label	Inkjet onto sachet	Inkjet
Code Format	BBE & 4 digit julienne code	BBE & 4 digit julienne code	BBE & 4 digit julienne code	BBE & 4 digit julienne code
Durability / Shelf Life format	e.g. 04 2008 L7107	e.g. 04 2008 L7107	L5210 07/2016	L5210 07/2016
Position on unit	Printed on lid	Printed on label	Printed on back of pack	Printed on lid of bottle
Barcode number on unit	5060092691628	5060092695664	5060092695053	5060092696456

VERSION NUMBER:	26	CREATED BY:	E. Scott	APPROVED BY:		Page 9 of 16
ISSUE DATE:	02/02/22					
REVIEW DUE DATE:	N/A					
File Path: T:\Technical\3.6 Specifications\4) Finished Product Specifications\Stokes\R3.6.2.W079 Real Brown Sauce (v26).docx			<b>THIS DOCUMENT IS UNCONTROLLED WHEN PRINTED</b>			

	<b>DOMAIN: QUALITY MANAGEMENT SYSTEM</b>
	<b>REF N°: R3.6.2.W079</b>
	<b>TITLE: Real Brown Sauce</b>


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


	<b>Retail glass single case of 6's &amp; 3's</b>	<b>Sachet Single case only</b>	<b>Table Glass case of 12</b>	<b>Plastic Squeezy bottle x 10</b>
Method	Printed on outer case label	Printed on outer case label	Printed on outer case label	Printed on outer case label
Code Format	BBE & 4 digit julienne code	BBE & 4 digit julienne code	BBE & 4 digit julienne code	BBE & 4 digit julienne code
Durability / Shelf Life format	e.g. 04 2008 L7107	e.g. 04 2008 L7107	e.g. 04 2008 L7107	e.g. 04 2008 L7107
Position on unit	Printed centrally on outer case label	Printed centrally on outer case label	Printed centrally on outer case label	Printed centrally on outer case label
Outer case barcode	320g x 6 = 5060092691635  320g x 3 = 5060092696616	5060092697880 (Box of 80 sachets only)	5060092692816	5060092696463

### Packaging

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

<b>Description</b>	<b>Dimension</b>	<b>Material</b>	<b>Colour</b>	<b>Weight</b>
Glass Jar	Height 145.2mm Largest diameter: 68.1mm	Soda Lime Silica Glass	White flint / clear	190g
Metal Lid	Largest diameter: 39.75mm Height: 11.75mm	Coated Tinfoil, with compound adhesion lacquer and silicone modified DEHP-free PVC plastisol seal	Raspberry with 'Stokes' logo	5.3g
Label	Length = 191mm Height = 57mm	Paper	Multi coloured	1.2g
Perforated Tamper Band	Applied to lid and neck of bottle	PVC Plastic	Clear	0.4g

<b>VERSION NUMBER:</b>	26	<b>CREATED BY:</b>	E. Scott	<b>APPROVED BY:</b>		Page 10 of 16
<b>ISSUE DATE:</b>	02/02/22					
<b>REVIEW DUE DATE:</b>	N/A					
<b>File Path:</b> T:\Technical\3.6 Specifications\4) Finished Product Specifications\Stokes\R3.6.2.W079 Real Brown Sauce (v26).docx			<b>THIS DOCUMENT IS UNCONTROLLED WHEN PRINTED</b>			

	DOMAIN: <b>QUALITY MANAGEMENT SYSTEM</b>
	REF N°: <b>R3.6.2.W079</b>
	TITLE: <b>Real Brown Sauce</b>

**Packaging**

**Primary = Plastic squeezy Bottle (Retail)**


Description	Dimension	Material	Colour	Weight
Plastic bottle	Height 195.4mm Width 70 mm Depth 53.3 mm	100% PCR PET	Clear, with a concentrated smokey hue around the neck and shoulders of the bottle	32g
Plastic cap	Diameter 41 mm Height 19.5 mm	Polypropylene homopolymer	Purple	6g
Label	n/a	Paper/ foil	Multi coloured	1.4g
Induction seal	Diameter 36.6 mm Height 0.168 mm	PET+PVC peel	White	0.2g


**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

**Primary = Sachet – 32g**

Description	Pack Dimension	Material	Colour	Weight
Printed Film	105mm x 56mm x 15mm.	Metalised plastic film laminated to low density polyethylene	Printed design as per artwork for the product	1.5g

VERSION NUMBER:	26	CREATED BY:	E. Scott	APPROVED BY:		Page 11 of 16
ISSUE DATE:	02/02/22					
REVIEW DUE DATE:	N/A					
File Path: T:\Technical\3.6 Specifications\4) Finished Product Specifications\Stokes\R3.6.2.W079 Real Brown Sauce (v26).docx			<b>THIS DOCUMENT IS UNCONTROLLED WHEN PRINTED</b>			

	<b>DOMAIN: QUALITY MANAGEMENT SYSTEM</b>
	<b>REF N°: R3.6.2.W079</b>
	<b>TITLE: Real Brown Sauce</b>

**Secondary**

	<b>Small Retail Bottle</b>	<b>Box of 3 x 300g</b>	<b>Table Sauce 12's</b>	<b>Box of 80 Sachets</b>	<b>Plastic Squeezy Bottle x 10</b>	<b>Box of 3 x 505g Squeezy</b>
Description	Cardboard Outer Case with Divider	Cardboard Outer Case with Divider	Cardboard Outer Case with Divider	Cardboard Outer Case	Cardboard Outer Case	Cardboard Outer Case with Divider
Dimension	W: 208mm H: 149mm D: 135mm	W: 202mm H: 145mm D: 71mm	W: 416mm H: 149mm D: 135mm	W: 232 mm H: 130 mm D: 300 mm	W:265 mm H: 213 mm D: 155mm	W: 202mm H: 145mm D: 71mm
Material	Cardboard	Cardboard	Cardboard	Cardboard	Cardboard	Cardboard
Colour	White outer case with brown divider BLUE CASE LABEL FOR BRAKES	Printed 'Stokes' Logo White outer case with brown divider	White outer case with brown divider.	Brown	White	Printed 'Stokes' Logo White outer case
Weight	Case: 74g Divider: 31.5g	Case: 51.2g Divider: 13.0g	Case: 122g Divider: 67g	Case: 127g	Case: 101g	Case: 51.2g


**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.

<b>VERSION NUMBER:</b>	26	<b>CREATED BY:</b>	E. Scott	<b>APPROVED BY:</b>		Page 12 of 16
<b>ISSUE DATE:</b>	02/02/22					
<b>REVIEW DUE DATE:</b>	N/A					
<b>File Path:</b> T:\Technical\3.6 Specifications\4) Finished Product Specifications\Stokes\R3.6.2.W079 Real Brown Sauce (v26).docx			<b>THIS DOCUMENT IS UNCONTROLLED WHEN PRINTED</b>			

	<b>DOMAIN: QUALITY MANAGEMENT SYSTEM</b>
	<b>REF N°: R3.6.2.W079</b>
	<b>TITLE: Real Brown Sauce</b>

**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:**

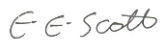
To the best of the companies knowledge, all products supplied by Stokes Sauces comply fully with the requirements of the Foods Safety Act 1990, Trade Descriptions Act, Weights and Measures Act, Consumer Protection Act, Food and Environment Protection Act, and, where appropriate, any other relevant UK 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>	29/12/21

<b>VERSION NUMBER:</b>	26	<b>CREATED BY:</b>	E. Scott	<b>APPROVED BY:</b>		Page 13 of 16
<b>ISSUE DATE:</b>	02/02/22					
<b>REVIEW DUE DATE:</b>	N/A					
<b>File Path:</b> T:\Technical\3.6 Specifications\4) Finished Product Specifications\Stokes\R3.6.2.W079 Real Brown Sauce (v26).docx			<b>THIS DOCUMENT IS UNCONTROLLED WHEN PRINTED</b>			


	<b>DOMAIN: QUALITY MANAGEMENT SYSTEM</b>	
	<b>REF N°: R3.6.2.W079</b>	
	<b>TITLE: Real Brown Sauce</b>	

**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>	Technical Dept., Stokes Sauces Ltd, Rendlesham Hall, Rendlesham, Woodbridge, Suffolk, IP12 2RG  <a href="mailto:technical@stokessaucers.co.uk">technical@stokessaucers.co.uk</a>  Tel: + 44 (0) 1394 420 759 Fax: + 44 (0) 1394 420288		

<b>VERSION NUMBER:</b>	26	<b>CREATED BY:</b>	E. Scott	<b>APPROVED BY:</b>		Page 14 of 16
<b>ISSUE DATE:</b>	02/02/22					
<b>REVIEW DUE DATE:</b>	N/A					
<b>File Path:</b> T:\Technical\3.6 Specifications\4) Finished Product Specifications\Stokes\R3.6.2.W079 Real Brown Sauce (v26).docx			<b>THIS DOCUMENT IS UNCONTROLLED WHEN PRINTED</b>			



DOMAIN: **QUALITY MANAGEMENT SYSTEM**

REF N°: **R3.6.2.W079**

TITLE: **Real Brown Sauce**

**AUTHORISATION & SUMMARY OF AMMENDMENTS / ADDITIONS**

DATE	AMENDMENTS / ADDITION	APPROVED BY
29/09/10	Specification updated to reflect new pack sizes, bar codes and packaging information for 2kg Catering buckets, 525g Plastic Squeezy Bottle and 320g Foodservice / Table Bottle	E E Scott
29/03/11	Squeeze bottle fill weight has changed from 525g to 520g. Weight and barcode information update	E E Scott
06/09/13	<ol style="list-style-type: none"> <li>Information updated onto version 4 of Do36 / spec</li> <li>Produce codes updated</li> <li>Ingredient declaration updated: allergens highlighted in bold, date puree declared as a compound ingredient, QUID provided for Black Treacle</li> <li>Country of origin information updated</li> <li>Sulphur Dioxide added to list of additives / E numbers</li> <li>Squeezy bottle information removed as it is no longer in production</li> <li>Packaging information updated (sizes, dimensions etc.)</li> </ol>	E E Scott
10/03/15	<ol style="list-style-type: none"> <li>Colour of catering lid changed from red to plum</li> </ol>	E E Scott
28/05/15	<ol style="list-style-type: none"> <li>New table sauce case size with coloured label for foodservice customer added</li> </ol>	<i>[Signature]</i>
11/09/15	<ol style="list-style-type: none"> <li>Information for Sachets added</li> </ol>	<i>[Signature]</i>
22/09/15	<ol style="list-style-type: none"> <li>Nutritional information per 100ml and fill weight in ml's added to specification</li> </ol>	E E Scott
08/03/16	<ol style="list-style-type: none"> <li>Storage conditions for 'table' sauce added to spec</li> </ol>	E E Scott
13/03/19	Information for Plastic Squeezy bottle added.	<i>[Signature]</i>
29/04/19	<ol style="list-style-type: none"> <li>Date coding for squeezy bottle changed to now be printed on lid, instead of back of bottle</li> </ol>	E E Scott

DATE	AMENDMENTS / ADDITION	APPROVED BY
30/08/2016	<ol style="list-style-type: none"> <li>Country of origin altered – Iraq added to list of date suppliers</li> </ol>	E E Scott

VERSION NUMBER:	26	CREATED BY:	E. Scott	APPROVED BY:	<i>[Signature]</i>	Page 15 of 16
ISSUE DATE:	02/02/22					
REVIEW DUE DATE:	N/A					
File Path: T:\Technical\3.6 Specifications\4) Finished Product Specifications\Stokes\R3.6.2.W079 Real Brown Sauce (v26).docx			<b>THIS DOCUMENT IS UNCONTROLLED WHEN PRINTED</b>			

30/05/17	1. Product code and outer box details added to spec for sachets packed in 200's for bespoke customer	<i>E E Scott</i>
21/06/17	1. Outercase barcode for table 6's and table 12's added to spec. 2. Secondary packaging information for table 6's and 12's clarified on spec	<i>E E Scott</i>
16/08/17	1. Shelf life of products packed into glass extended to 18 months.	<i>[Signature]</i>
22/06/18	1. Generic sachet are now packed in boxes of 300's, rather than 200's. 2. Details of bulk sachet box updated.	<i>E E Scott</i>
05/12/18	1. Country of origin updated for unrefined raw cane sugar, following updated information received from supplier.	<i>E E Scott</i>
08/05/19	1. Pack details for case of 320g x 3 added to spec	<i>E E Scott</i>
30/10/19	1. Pack details for case of 505g x 3 squeezey bottles added to spec	<i>E E Scott</i>
02/04/2020	Created v9. Amended all relevant details relating to the PCR squeezey bottle.	<i>[Signature]</i>
16/04/2021	Amended all relevant details in association with the change in number of sachets from 60 to 80 per box.	<i>[Signature]</i>
26/04/2021	Amended case weight for 80 sachets (mistakenly not updated from the move from 60 to 80 units per case).	<i>[Signature]</i>
12/05/21	1. Reference to Table 6 x 320g and Sachets 300 x 32g removed from spec, as no longer available. 2. Accent added to 'e' in the word purée in list of ingredients. 3. Country of origin information updated for Tomato Puree, Date Puree and Black Treacle. 4. Colour of lid for glass bottle updated from silver to raspberry.	<i>E E Scott</i>
29/12/21	1. Shelf life from date of manufacture for catering bucket increased from 12 to 14 months.	<i>E E Scott</i>
02/02/22	1. Reference to 'Italian' tomato puree removed from general product description on front page of spec. Tomato puree used in the product is primarily Greek, with Italian as a secondary source.	<i>E E Scott</i>

<b>VERSION NUMBER:</b>	26	<b>CREATED BY:</b>	E. Scott	<b>APPROVED BY:</b>	<i>[Signature]</i>	Page 16 of 16
<b>ISSUE DATE:</b>	02/02/22					
<b>REVIEW DUE DATE:</b>	N/A					
<b>File Path:</b> T:\Technical\3.6 Specifications\4) Finished Product Specifications\Stokes\R3.6.2.W079 Real Brown Sauce (v26).docx			<b>THIS DOCUMENT IS UNCONTROLLED WHEN PRINTED</b>			