

RECEIVED
Thomas Ridley QC Dept.
9:18 am, 3 Aug 2023

REF N°: R3.6.2.W033

TITLE: Real Mayonnaise



Product	SKMYRE033/0360 (Retail 345g / 369ml)
Code	CTMYRE033/0002 (Catering 2ltr)
	CTMYRE033/0010 (Catering 10ltr)
	SAMYRE033/0032 (Sachet 80 x 32ml)
	SAZMYRE033/0032 (Sachet 300 x 32ml)
	SKMYRE033/SQ1 (SQUEEZY retail 420ml)
	SKMYRE033/SQKL (Squeezy 900ml)

General Product Description	A natural emulsion of eggs combined with the finest extra virgin olive oil and rapeseed oil to form a rich and creamy tasting mayonnaise
Visual Appearance & Colour	A creamy coloured smooth mayonnaise
Product Flavour	Rich and creamy mayonnaise with subtle tones of extra virgin olive oil and slight acidic back notes
Product Aroma	Slight acidic aroma
Product Texture	Smooth and soft textured

Name of the food:	
Legal Name / Customary Name / Descriptive Name	Mayonnaise
(highlight as appropriate)	

List of Ingredients (including QUID and	Rapeseed Oil (75%), Free Range
allergy / intolerance information):	Pasteurised Whole Egg (12%), Water,
	Extra Virgin Olive Oil (5%), Unrefined
	Raw Cane Sugar, Acid: Acetic Acid, Sea
	Salt, Mustard Flour.

Country of Origin:	UK

Ingredient	Country of Origin
Rapeseed Oil	UK, France, Germany, Hungary,
	Bulgaria, Romania, Slovakia, Serbia,
	Poland, Czech Republic, Belgium,
	Latvia, Lithuania, Australia, Denmark,
	Uruguay.
Egg	UK
Water	UK
Extra Virgin Olive Oil	Greece
Unrefined Raw Cane Sugar	Mauritius
Acetic Acid	UK

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Sea Salt	Israel
Mustard Flour	Canada, USA

Additives / E Number

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

E Number	Name	Function	Declarable	Present in
			in finished	which
			product?	ingredient
260	Acetic Acid	Acid	Yes	N/A
220	Sulphur Dioxide	Sugar Extraction	No	Unrefined Raw
				Cane Sugar

Physical & Chemical Standards:

METHOD OF ANALYSIS:	TARGET:	Γ: MINIMUM:	
pH	3.6	3.4	3.8
TSS (%)	N/A	N/A	N/A

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	UNSATISAFACTORY
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

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MANUFACTURING PROCESS

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

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

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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	NUTRIENT CONTENT PER 100ml	METHOD OF CALCULATION:
ENERGY (KCAL)	742	695	NUTRICALC
ENERGY (KJ)	3054	2860	NUTRICALC
FAT (g)	81.0	76.0	NUTRICALC
SATURATED FAT (g)	6.5	5.6	NUTRICALC
AVAILABLE CARBOHYDRATE (g)	2.7	1.5	NUTRICALC
SUGAR (g)	1.6	1.5	NUTRICALC
PROTEIN (g)	1.5	1.4	NUTRICALC
SALT (g)	0.6	0.55	NUTRICALC
FIBRE (g)	0.0	0.0	NUTRICALC

Contains 6.6g per 100g of Oemga-3 fatty acids

Contains 6.2g per 100ml of Oemga-3 fatty acids

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Real Mayonnaise

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	NO	Pasteurised Whole Egg
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	NO	Mustard Flour
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	YES	
Yeast and Yeast Derivatives	YES	
Vegetables and Vegetable Derivatives	NO	Rapeseed Oil
Coconut and Coconut Derivatives	YES	
TVP / HVP	YES	
Monosodium Glutamate	YES	

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Additives	NO	See additives on page 2
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	NO
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.

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GM INFORMATION:

The products manufactured at Stokes Sauces do not contain genetically modified ingredients. Its 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	NO
(whether active or not)?	
Identify those ingredients which contain such material	
2. Is the product or any of its ingredients not substantially equivalent as a	NO
consequence of the use of genetic modification?	
Identify any such ingredients	
3. Is the product or any of its ingredients produced from any genetically modified	NO
material?	
Identify those ingredients which are produced from such material	
4. Have genetically modified organisms been used as processing aids or additives	NO
used in connection with the production of the food or any of its ingredients?	110
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?	
production of the root of any of its ingredients:	
Identify any such processing aids on additives	
Identify any such processing aids or additives	

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Shelf Life & Storage Conditions

Catering = 7 months Sachet = 6 months Minimum Life on Receipt For Minimum Life On Receipt (MLOR), or into customer, please refer to your Sales agreement. Storage Conditions: Store in a cool place, away from direct sunlight. Once opened: RETAIL: refrigerate and consume within 6 weeks and by best before end date. SQUEEZY: consume within 10 days. If refrigerated consume within 6 weeks. Always consume before the best before end date on lid. CATERING: refrigerate and consume within 21 days and by best before end date. SACHETS: Single Portion. Consume same day	Shelf life from date of manufacture:	Retail & Squeezy = 8 months
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or opening and by book borde date.		of opening and by best before end date.
Special Instructions:	Special Instructions:	
	_	

Pack Weight / Volume Available:

Product filled according to Average Weight Legislation.

Pack weight / volume	Unit	T1	T2	Units	Case Weight
available	Target			per Case	
	Weight				
345g (369ml)	345g	334.7g	324.3g	6	3.6kg
Glass Retail Jar					
2 Ltr Plastic Bucket	1870g	1842.0g	1813.9g	N/A	N/A
10 Ltr Plastic Bucket	9350g	9209.8g	9069.5g	N/A	N/A
32ml Sachet	29.9g	27.2g	24.5g	80	2.7kg
32ml Sachet	29.9g	27.2g	24.5g	300	10.0kg
392.7g (420ml)	392.7g	380.9g	369.1g	10	4.6kg
Plastic Squeezy Bottle					
841.5g (900ml)	841.5g	828.9g	816.3g	6	5.6kg
Plastic Squeezy Bottle					

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Coding on Primary packaging (single unit)

	Glass Jar	Bucket	Sachet	Plastic Squeezy bottle 420ml
Method	Ink jet onto lid	Printed on	Ink jet onto pack	Ink Jet
		computer		
		generated label		
Code Format	BBE & 4 digit	BBE & 4 digit	BBE & 4 digit	BBE & 4 digit
	julienne code	julienne code	julienne code	julienne code
Durability / Shelf	e.g. 04 2008	e.g. 04 2008	E.g. M5210	e.g. M5210
Life format	M7107	M7107	07/2016	07/2016
Position on unit	Printed on lid	Printed on label	Printed on back of	Lid of bottle
			pack	
Barcode number	345g / 369ml:	2 Ltr:	UK:5060092695107	5060092696432
on unit	5060092690331	5060092692847		

	Plastic Squeezy Bottle 900ml
Method	Ink jet onto lid
Code Format	BBE & 4 digit
	julienne code
Durability / Shelf	e.g. 04 2008
Life format	M7107
Position on unit	Printed on lid
Barcode number	5060092698276
on unit	

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Coding on Secondary Packaging

	Retail glass single	Sachet	420ml Plastic
	case only		Squeezy Bottle x 10
Method	Printed on outer case	Printed on outer case	Printed on outer case
	label	label	label
Code Format	BBE & 4 digit	BBE & 4 digit	BBE & 4 digit
	julienne code	julienne code	julienne code
Durability / Shelf	e.g. 04 2008 L7107	e.g. 04 2008 L7107	e.g. 04 2008 L7107
Life format			
Position on unit	Printed centrally on	Printed centrally on	Printed centrally on
	outer case label	outer case label	outer case label
Outer case barcode	345g / 369ml:	UK:5060092697903	5060092696449
	5060092690966	(box of 80 sachets	
		only)	

	900ml Plastic
	Squeezy Bottle x 6
Method	Printed on outer case
	label
Code Format	BBE & 4 digit
	julienne code
Durability / Shelf	e.g. 04 2008 L7107
Life format	
Position on unit	Printed centrally on
	outer case label
Outer case barcode	5060092698283

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Packaging

Primary = Medium Jar (Glass Retail)

Description	Dimension	Material	Colour	Weight
Glass Jar	Height 120.9mm	Soda Lime Silica Glass	White flint / clear	214g
	Largest diameter:			
	75.4mm			
Metal Lid	Largest diameter: 72.7mm Height: 15mm	Coated Tinplate, with compound adhesion lacquer and silicone modified DEHP-free PVC plastisol seal	Raspberry with 'Stokes' logo	15.2g
Label	Length = 219mm Height = 60mm	Paper	Multi coloured	1.4g
Perforated Tamper	Applied to lid and	PVC Plastic	Clear	0.8g
Band	neck of bottle			

Primary = 420ml Plastic Squeezy Bottle (Retail)

Description	Dimension	Material	Colour	Weight
Plastic Bottle	Width: 76.4mm Unlidded Height: 201,09mm Overall lidded Height: 211.06mm	Polypropylene	Opaque	40g
Plastic Cap	Diameter: 39mm Height: 18.70mm	38mm Polypropylene & Homopolypropylene Flip Top Lid, with a Lift 'n' Peel Induction Heat Sealed Liner and Silicone Valve	Raspberry Lid Silve and White Liner Opaque Valve	4.9g
Labels	Bottle Label front & back: Width: 69mm Height: 100mm Neck Label: Width: 113mm Height: 18mm	Paper / Foil	Multi Coloured	1.4g

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Primary = 900ml Squeezy Bottle (Plastic Retail)

Description	Dimension	Material	Colour	Weight
Plastic Bottle	Width: 101.72mm	Polypropylene	Opaque	58g
	Unlidded Height:			
	240.3mm			
	Overall lidded			
	height: 249.4mm			
Plastic Cap	Diameter: 39mm	38mm Polypropylene & Homopolypropylene Flip	Raspberry Lid	4.9g
	Height: 18.70mm	Top Lid, with a Lift 'n' Peel	Silve and	
	1101011111	Induction Heat Sealed	White Liner	
		Liner and Silicone Valve	Opaque Valve	
Labels	Bottle Label front	Paper / Foil	Multi	1.6g
	& back:		Coloured	
	Width: 82mm			
	Height: 119mm			
	Neck Label:			
	Width: 113mm			
	Height: 18mm			

Primary = 2.000 Ltr / kg Bucket

Description	Dimension	Material	Colour	Weight
Plastic Bucket	External Lidded	Polypropylene Food	Pre Printed	76g
	Diameter: 202mm	Grade Plastic	Multicoloured	
Plastic Lid	Lidded Height:	Polypropylene Food	Plum	31g
	103mm	Grade Plastic		
Label	Height: 62mm	Paper	White	1.1g
	Width: 187mm			

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Primary = 10.000 Ltr / kg Bucket

Description	Dimension	Material	Colour	Weight
Plastic Bucket with Metal	External diameter	Food Grade	White Bucket	314g
Handle	top: 265mm	Polypropylene		
		with Steel Handle	Metal Handle	36g
	External diameter			
	bottom: 240mm			
	Height: 257mm			
Plastic Lid	External diameter:	Food Grade	Red	64g
	268.4mm	Polypropylene		
	Height: 20.8mm			
Label	Height: 62mm Width: 187mm	Paper	White	1.1g

Primary = Sachet 32ml

Description	Pack Dimensions	Material	Colour	Weight
Printed Film	105mm x 56mm x	Metalised plastic film	Printed design as	1.5g
	14mm.	laminated to low	per artwork for the	
		density polyethylene	product	

Secondary

	Medium	Box of 80	Box of 300	420ml	900ml
	Retail Jar	Sachets	Sachets	Plastic	Plastic
				Squeezy	Squeezy
				Bottle x 10	Bottle
Description	Cardboard	Cardboard	Pre-Printed	Shelf Ready	Cardboard
	Outer Case	Outer Case	cardboard outer	Cardboard	Outer Case
	with Divider		case	Outer Case	
Dimension	W: 236mm	W: 232 mm	W: 320 mm	W: 157mm	W: 230mm
	H: 122mm	H: 130 mm	H: 285 mm	H: 216mm	H: 157mm
	D: 157mm	D: 300 mm	D: 275 mm	D: 274mm	D: 215mm
Material	Cardboard	Cardboard	Cardboard	Cardboard	Cardboard
Colour	White outer	Brown	Brown	White &	White
	case with			Purple	
	brown divider				
Weight	Case: 85g	Case: 127g	Case: 260g	8og	183g
	Divider: 30g				- 2

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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:

NAME:	Elizabeth Scott
POSITION:	Technical Compliance Officer
SIGNATURE:	E-E-Scott
DATE:	01/12/22

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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

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

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<u>AUTHORISATION & SUMMARY OF AMMENDMENTS / ADDITIONS</u>

DATE	AMENDMENTS / ADDITION	APPROVED BY
16/06/10	White Wine Vinegar removed from recipe and level of acetic acid increased to maintain acidity levels. Vinegar removed in order to make product accessible by customers in the Far East who are not allowed to consume alcohol due to religious beliefs	E E Scott
29/09/10	Specification updated to reflect new pack sizes, bar codes and packaging information for 2Ltr Catering buckets and 400g Plastic Squeezy Bottle	E-E-Scott
13/04/11	1. Following the new issue of the Freedom Food Certification Mark Guidelines Dec 2010, the logo and statement accompanying the logo on the front page of spec has been updated to reflect the new guidelines.	E-E-Scotto
09/07/13	Document updated to reflect new company name, packaging details for squeeze bottles removed as no longer available.	A Batchelor
30.08.13	 Information updated onto version 4 of D036 / spec Reference to Freedom Food Egg removed Ingredient declaration updated: allergens highlighted in bold, function of acetic acid added, QUID added for oil Country of origin information updated Sulphur Dioxide added to list of additives / E numbers Added 5 ltr pack information Packaging information updated (sizes, dimensions etc) 	E-E-Scotto
10/03/15	Colour of catering lid changed from red to plum	E E Scott
21/07/15	'PDO' (Protected Designated Origin) added after Extra Virgin Olive Oil in the list of ingredients.	E E Scott
11/09/15	Information for Sachets added	- Fritank
23/09/15	1. Nutritional information per 100ml added to spec, as export sachets is sold in ml's to Germany. Weight of sachet changed from 'g' to 'ml'. Export product code and barcode for sachets added.	E-E-Scott
08/06/16	Volume for retail jar added to product code section and the pack weight / volume available section.	E E Scott

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01/11/16	Product code and barcode for export sachet removed from spec	E-E-Scott
09/02/17	Descriptive name added to spec	E-E-Scott
23/03/17	Following shelf life validation, RETAIL only has been increased from 6 to 7 months.	E-E-Scott
05/04/17	Omega 3 fatty acid content added to spec	E-E-Scott
30/05/17	Product code and outer box details added to spec for sachets packed in 200's for bespoke customer	E-E-Scott
05/12/17	 Details for product packed into small retail glass jar added to spec: product code, weights, packaging, barcodes. PDO removed from list of ingredients, previously associated with Extra Virgin Olive Oil. SG recalculated to determine correct fill weight in ml's. Fill weight in ml's for large jar updated from 356ml to 369ml Volume in ml's for small 8oz jar added, 224ml. 	E-E-Scotto
03/04/18	 5 Ltr pack size removed from spec as no longer available. 10 Ltr pack size details added to spec. Typo error with weight declared for 2 ltr. SG recalculated and weights updated. 	E-E-Scott
20/06/18	 Bulk boxes for sachet are no longer available in 200's. New pack size available is 300's. Details of bucket sachet packing box updated 	E-E-Scott
05/12/18	Country of origin for unrefined raw cane sugar updated, following updated information received from supplier.	E-E-Scott
18/12/18	Barcode updated for product packed into sachet. Typo on previous issue.	E E Scott
11/03/19	Country of Origin for Rapeseed Oil updated, following updated information received from supplier.	Caled
13/03/19	Information for Plastic squeezy bottle (retail) added.	- Sittente.
29/04/19	BBE and julienne code for squeezy packaging to be printed on lid of bottle	E E Scotto

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04/09/2019	Country of Origin for Rapeseed Oil updated, following updated information received from supplier.	Oralart
22/10/2019	1. Changed 32ml sachet weight to 30.5g and case weights for 300 sachets to 10kg and 60 sachets to 2.1kg	
30/10/19	Pack details for case of 420ml x 3 squeezy bottles added to spec	E-E-Scott
26/02/20	 Details for 5Ltr bucket added back into spec. Packaging details for 2Ltr and 10Ltr bucket updated. 	E E Scotto
02/04/2020	Created v30. Amended all relevant details relating to the PCR squeezy bottle.	A
15/07/2020	Created v31. Added 40ml sachet information.	
05/11/20	Created V32. Added barcode for 2Ltr Catering Bucket.	E-E-Scott
16/04/2021	Amended all relevant details in association with the change in number of sachets from 60 to 80 per box.	
13/05/21	Reference to 210g jar, Sachets x 250 and 5 Ltr Catering Bucket removed from spec, as no longer available. Country of origin updated for Mustard Flour. Nutritional information rounded. Colour of lid for 345g jar changed from silver to raspberry.	E E Scott
29/12/21	 Shelf life from date of manufacture for retail jar and squeezy bottle increased from 7 to 8 months. Shelf life from date of manufacture for catering bucket increased from 6 to 7 months. 	E E · Scott
05/10/22	Details for plastic squeezy bottle updated to reflect change in supply (Move from PET to Polyproylene) Details for lid and outer case also updated.	E E Scott
	Details for 2kg Catering Bucket updated, following redesign and use of single label.	
	Details for 900ml squeezy bottle added to spec.	
	Fill wights for 345g T2, 2ltr, 10ltr, 32ml and 420ml amended based on an sg conversion of 0.935	
	Country of origin or rapeseed oil updated to reflect current supply.	

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01/12/22	1. Following pack size removed from spec, as no
	longer available:
	SKPKRE033/SQ1(3) (3 x SQUEEZY
	retail 420ml)
	2. Descriptive name updated to read as
	Customary.
	3. Minimum Life on Receipt statement added to
	Shelf Life & Storage Conditions section of
	spec.
	4. Storage conditions for squeezy bottles updated
	in Shelf Life & Storage Conditions section of
	spec.
	5. Details for 10 Ltr bucket, lid and label
	updated.

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