


| | |
|--|--|
|  | DOMAIN: QUALITY MANAGEMENT SYSTEM |
| | REF N°: R3.6.2.W032 |
| | TITLE: Cocktail Sauce |

Product Specification

| | |
|---------------------|----------------------------|
| Product Code | SKSACO032/J20 210g / 221ml |
|---------------------|----------------------------|

| | |
|---------------------------------------|--|
| General Product Description | A rich and creamy, tomatoey sauce perfect for seafood made with rapeseed oil, free range whole eggs, pureed tomato and a little Worcestershire sauce. Mix with prawns, chicken or tuna for a delicious potato topping or sandwich filling. |
| Visual Appearance & Colour | Pastel salmon pink in colour with fine flecks of spice throughout |
| Product Flavour | Rich, smooth, tomato mayonnaise subtly spiced |
| Product Aroma | Slight acidic aroma |
| Product Texture | Thick, glossy, smooth and soft texture |

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

| | |
|--|---|
| List of Ingredients <i>(including QUID and allergy / intolerance information):</i> | Rapeseed Oil (71%), Free Range Pasteurised Whole Egg (10%), Water, Unrefined Raw Cane Sugar, Tomato Puree (3%), Worcestershire Sauce (Malt Vinegar (from Barley), Spirit Vinegar, Molasses, Sugar, Salt, Anchovies (Fish), Tamarind Extract, Onions, Garlic, Spice, Flavourings), Spirit Vinegar, Sea Salt, Acid: Acetic Acid, Cornflour, White Wine Vinegar, Lemon Juice Concentrate, Mustard Flour, Onion Powder, Garlic Powder, Seasoning (Salt, Spice Extracts (contains Celery), Onion Extract) |
|--|---|

| | |
|---------------------------|----|
| 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 |
| Unrefined Raw Cane Sugar | Mauritius |
| Tomato Puree | Italy, Greece |
| Worcestershire Sauce | UK |
| <i>Malt Vinegar</i> | UK |
| <i>Spirit Vinegar</i> | UK |
| <i>Molasses</i> | UK |

| | | | | | | |
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TITLE: **Cocktail Sauce**


| | |
|-------------------------|---|
| <i>Sugar</i> | <i>UK</i> |
| <i>Salt</i> | <i>UK</i> |
| <i>Anchovies</i> | <i>Mediterranean, N.E & S.W Atlantic</i> |
| <i>Tamarind Extract</i> | <i>India</i> |
| <i>Onions</i> | <i>UK, Europe</i> |
| <i>Garlic</i> | <i>Spain</i> |
| <i>Spice</i> | <i>Various</i> |
| <i>Flavourings</i> | <i>UK</i> |
| Spirit Vinegar | UK, Netherlands, Germany |
| Sea Salt | Israel |
| Acetic Acid | UK |
| Cornflour | Manufactured in: Germany Origin of raw material crop: France, Hungary, Italy |
| White Wine Vinegar | Spain |
| Lemon Juice Concentrate | Italy, Spain, South Africa, S.America (typically Argentina, Bolivia, Brazil, Uruguay), Turkey |
| Mustard Flour | USA, Canada |
| Onion Powder | Egypt, France, China, India |
| Garlic Powder | China |
| Seasoning | UK manufactured |

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 | Unrefined raw cane sugar |
| 535 | Sodium Hexacyanoferrate II | Anti caking agent | No | Salt in Worcestershire Sauce |
| 1520 | Propylene Glycol | Carry over from flavouring | No | Flavouring in Worcestershire Sauce |
| 220 | Sulphur Dioxide | Trace. Carry over from Molasses, sugar & naturally occurring in onion & garlic | No <10mg/kg | Molasses, sugar & naturally occurring in onion & garlic in Worcestershire Sauce |
| 260 | Acetic Acid | Acid | Yes | N/A |
| 220 | Sulphur Dioxide | Starch Extraction | No < 10mg/kg | Cornflour |
| 220 | Sulphur Dioxide | Carry over from wine used to make vinegar | No < 10mg / kg | White Wine Vinegar |
| 551 | Silicon Dioxide | Anti-caking agent | No | Seasoning |
| 341iii | Tricalcium Phosphate | Anti-caking agent | No | Seasoning |
| 535 | Sodium | Anti-caking agent | No | Seasoning |

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|--|--------------|--|--|
| | Ferrocyanide | | |
|--|--------------|--|--|

Physical & Chemical Standards:

| METHOD OF ANALYSIS: | TARGET: | MINIMUM: | MAXIMUM: |
|----------------------------|----------------|-----------------|-----------------|
| pH | 3.5 | 3.3 | 3.7 |
| 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 | 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

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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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TITLE: **Cocktail 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.

| | NUTRIENT CONTENT PER 100g | NUTRIENT CONTENT PER 100ml | METHOD OF CALCULATION: |
|-----------------------------------|--|---|-----------------------------------|
| ENERGY (KCAL) | 673 | 639 | NUTRICALC |
| ENERGY (KJ) | 2770 | 2631 | NUTRICALC |
| FAT (g) | 72.0 | 68.4 | NUTRICALC |
| SATURATED FAT (g) | 5.0 | 4.8 | NUTRICALC |
| AVAILABLE CARBOHYDRATE (g) | 4.5 | 4.3 | NUTRICALC |
| SUGAR (g) | 4.1 | 3.9 | NUTRICALC |
| FIBRE (g) | 0.1 | 0.1 | NUTRICALC |
| PROTEIN (g) | 1.5 | 1.5 | NUTRICALC |
| SALT (g) | 0.7 | 0.67 | NUTRICALC |

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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 | Worcestershire Sauce contains Malt Vinegar from barley. Level of gluten <20ppm and is therefore declarable as 'Gluten Free'. |
| Crustaceans and products thereof | YES | |
| Eggs and products thereof | NO | Free Range Pasteurised Whole Egg |
| Fish and products thereof | NO | Anchovies in Worcestershire Sauce |
| 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 | NO | Seasoning contains celery |
| 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 | NO | Cornflour |
| Fruit and Fruit Derivatives | NO | Tomato Puree, Lemon Juice Concentrate, White Wine Vinegar |
| Yeast and Yeast Derivatives | YES | |
| Vegetables and Vegetable Derivatives | NO | Onion Powder, Garlic Powder, Celery, Rapeseed Oil |
| Coconut and Coconut Derivatives | YES | |
| TVP / HVP | YES | |
| Monosodium Glutamate | YES | |

| | | | | | | |
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DOMAIN: **QUALITY MANAGEMENT SYSTEM**REF N°: **R3.6.2.W032**TITLE: **Cocktail Sauce**

| | | |
|-------------------------------|-----|--|
| Additives | NO | E220, E535, E1520, E260, E551, E341iii |
| 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 | NO | Present in Worcestershire Sauce |
| Artificial Flavouring | NO | Present in Worcestershire Sauce |
| Smoke Flavouring | YES | |
| Irradiated Material | YES | |

| IS THE PRODUCT SUITABLE FOR | YES / NO |
|----------------------------------|---------------|
| Ovo – lacto vegetarians | NO |
| 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. 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: | 9 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 refrigerate and consume within 6 weeks and by best before end date. |
| Shelf life once opened: | 6 weeks |
| Special Instructions: | |

| | | | | | | |
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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 |
|--------------------------------|--------------------|------|------|----------------|-------------|
| 210g / 221ml | 210g | 201g | 192g | 6 | 2.4kg |

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 | 5060092697491 |

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 | 5060092697507 |

Packaging


Primary = 210g / 8oz Glass Jar

| Description | Dimension | Material | Colour | Weight |
|------------------------|--|---|---------------------------------------|--------|
| Glass Jar | Height 98.7mm Largest diameter: 66.8mm | Soda Lime Silica Glass | White flint / clear | 150g |
| Metal Lid | Largest diameter: 65mm Height: 15mm | Coated Tinplate, with PVC adhesive lacquer and Silicone modified, sodium bicarbonate based PVC plastisol sealant compound. | Raspberry with white 'Stokes' logo | 13g |
| Label | Length = 203mm Height = 56mm | Paper | Multi coloured | 1g |
| Perforated Tamper Band | Applied to lid and neck of jar | PVC Plastic | Clear | 1g |

Secondary

| | 210g / 8oz Retail Jar |
|-------------|--|
| Description | Cardboard Outer Case with Divider |
| Dimension | D: 220mm W: 145mm H: 112mm |
| Material | Cardboard |
| Colour | White outer case with brown divider |
| Weight | Case: 71g Divider: 30g |

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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:

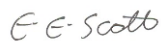
To the best of the companies knowledge, all products supplied by Stokes Sauces comply fully with the requirements of the Foods Safety Act 1990, Trade Descriptions Act, Weights and Measures Act, Consumer Protection Act, Food and Environment Protection Act, and, where appropriate, any other relevant UK 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: |  |
| DATE: | 08/12/22 |

| | | | | | | |
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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 RETURN TO: | Elizabeth Scott, Technical Compliance Officer, Stokes Sauces Ltd, Rendlesham Hall, Rendlesham, Woodbridge, Suffolk, IP12 2RG elizabeth@stokessaucers.co.uk Tel: + 44 (0) 1394 462150 Fax: + 44 (0) 1394 420288 | | |

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AUTHORISATION & SUMMARY OF AMMENDMENTS / ADDITIONS

| DATE | AMENDMENTS / ADDITION | APPROVED BY |
|------------|---|------------------|
| 06/04/11 | 1. Nutritional information updated based on updated information received from raw material suppliers. NI flavouring in Worcestershire Sauce means that the product is no longer free from artificial flavours | <i>E E-Scott</i> |
| 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. | <i>E E-Scott</i> |
| 22/01/14 | 1. Information updated onto version 4 of D036 / spec 2. Reference to Freedom Food Egg removed 3. Organoleptic properties added 4. Ingredient declaration updated: allergens highlighted in bold, QUID added for oil and egg, function of acetic acid added and sorbic acid removed 5. Country of origin information updated 6. List of additives / E numbers updated 7. Packaging information updated (sizes, dimensions etc) | <i>E E-Scott</i> |
| 15/07/15 | 1. Country of origin information updated on vinegars. Spirit Vinegar now also from Belgium and Holland as well as UK. White wine Vinegar from Portugal as well as Spain. | <i>E E-Scott</i> |
| 08/06/16 | 1. Volume added to product code section and to the pack weight / volume available section. Nutritional information per 100ml added to spec. | <i>E E-Scott</i> |
| 05/04/17 | 1. Salt per 100g amended from 0.8g to 0.7g – typing error. Information updated onto Issue 6 of document. | <i>E E-Scott</i> |
| 18/07/18 | 1. Country of origin updated for White Wine Vinegar, following updated information received from supplier. Now just from Spain. | <i>E E-Scott</i> |
| 20/09/18 | 1. Turkey added as a country of origin for Lemon Juice Concentrate. | <i>E E-Scott</i> |
| 05/12/18 | 1. Country of origin for unrefined raw cane sugar updated, following updated information received from supplier. | <i>E E-Scott</i> |
| 07/06/2019 | Country of origin for lemon concentrate updated, following updated information received from supplier. | <i>Andrews</i> |
| 04/09/2019 | Country of origin for Rapeseed oil updated, following updated information received from supplier. | <i>Andrews</i> |
| 04/02/21 | 1. Descriptive name updated. 2. Details for 350g jar removed from spec 3. Details for 210g jar added to spec 4. Country of origin for Garlic Powder and Mustard Flour updated, following information received from | <i>E E-Scott</i> |

| | | | | | | |
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TITLE: **Cocktail Sauce**

| | supplier. | |
|------------|--|------------------|
| 09/03/2021 | Retail barcode corrected – the ninth digit (a ‘9’) was missing, as reported by customer. | D. Rust-Andrews |
| 06/05/21 | Volume in ml’s corrected from 220ml to 221ml. | <i>E E-Scott</i> |
| 25/05/21 | Product marked as containing egg in food intolerance information on page 6. | <i>E E-Scott</i> |
| 29/12/21 | Shelf life from date of manufacture increased from 8 to 9 months. | <i>E E-Scott</i> |
| 08/12/22 | Country of origin updated for: Rapeseed Oil, Tomato Puree, Spirit Vinegar, Cornflour and Onion Powder. pH reviewed and updated from 3.4 – 3.8 to 3.3 – 3.7 to reflect results being achieved in production. Value for Fibre added to nutrition table. Minimum Life on Receipt statement added to Shelf Life & Storage Conditions section of spec. | <i>E E-Scott</i> |

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| VERSION NUMBER: | 19 | CREATED BY: | E. Scott | APPROVED BY: | D. Rust-Andrews | Page 13 of 13 |
| ISSUE DATE: | 08/12/22 | | | | | |
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| File Path: T:\Technical\3.6 Specifications\4 Finished Product Specifications\Stokes\R3.6.2.W032 Cocktail Sauce (v19).doc | | | THIS DOCUMENT IS UNCONTROLLED WHEN PRINTED | | | |