



TITLE: Beer Chutney

Product Specification

Product Code	SKRCBC297/J20 250g
	CTRC2001 2kg

General Product Description	A rich beer chutney with root vegetables, apple, dark ale and cider vinegar.
Visual Appearance & Colour	Visible pieces of vegetables and fruit coated in a dark glossy sauce.
Product Flavour	Sweet and sharp with strong beer notes
Product Aroma	Sweet treacle notes with beer aroma
Product Texture	Chunky pieces of vegetables and fruit with coated with a sweet dark sauce.

Name of the food:	Mixed Fruit & Vegetable
Legal Name / Customary Name / Descriptive Name	Chutney with Beer
(highlight as appropriate)	

List of Ingredients (including	Sugar and Cane Molasses, Cider Vinegar, Carrot			
QUID and allergy /	(13%), Parsnip (13%), Apple (9%), Beer (9%)			
intolerance information):	(contains Barley), Onion (9%), Water, Dried Dates			
	(5%), Tomato Purée (4%), Sea Salt, Spices, Yellow			
	Mustard Seeds, Preservative: Sorbic Acid.			
	Caution: Although every care has been taken to remove fruit stones, some pieces may remain			

Country of Origin: UK

	Ingredient			Count	ry of Origin		
	Sugar and Cane Molasses			UK, U	UK, USA		
	Cider Vir	legar		Portug	al, UK		
	Carrot	-		Belgiu	m, France, The	Netherlands	
	Parsnip			Belgiu	m, France, The	Netherlands	
	Apple			UK, Ir	eland		
	Ale			UK			
	Onion		Polanc	Poland			
	Water		UK	UK			
	Dried Dates		Pakist	Pakistan			
	Tomato Puree		Italy, C	Italy, Greece			
	Sea Salt			Israel	Israel		
	Spices			Nigeri	a,		
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Yellow Mustard Seeds	Canada, USA
Sorbic Acid	China

Additives / E Number

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

E Number	Name	Function	unction Declarable	
			in finished	which
			product?	ingredient
330	Citric Acid	Antioxidant	No	Apple
300	Ascorbic Acid	Antioxidant	No	Apple
220	Sulphur Dioxide	Sugar Extraction	No < 10 mg/kg	Sugar
200	Sorbic Acid	Preservative	Yes	N/A

Physical & Chemical Standards:

METHOD OF ANALYSIS:	TARGET:	MINIMUM:	MAXIMUM:
pH	3.7	3.5	3.9
TSS (%)	35	34	36

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	METHOD OF CALCULATION:
ENERGY (KCAL)	143	NUTRICALC
ENERGY (KJ)	606	NUTRICALC
FAT (g)	0.0	NUTRICALC
SATURATED FAT (g)	0.0	NUTRICALC
AVAILABLE CARBOHYDRATE (g)	31.0	NUTRICALC
SUGAR (g)	29.0	NUTRICALC
PROTEIN (g)	1.1	NUTRICALC
SALT (g)	0.45	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)	NO	Beer derived from barley	
Crustaceans and products thereof	YES		
Eggs and products thereof	YES		
Fish and products thereof	NO	Isinglass / processing aid in beer derived from fish. Exempt from labelling	
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	Yellow Mustard Seeds	
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	Apples, Dates, Tomato Puree, Cider Vinegar	
Yeast and Yeast Derivatives	NO	Brewing yeast used in Ale	
Vegetables and Vegetable Derivatives	NO	Onion, Carrot, Parsnip	
Coconut and Coconut Derivatives	YES		

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TVP / HVP	YES	
Monosodium Glutamate	YES	
Additives	NO	E220, E200, E300, E330
Preservatives	NO	E200
Azo Colours and Coal Tar Dyes	YES	
Glutamates	YES	
Benzoates	YES	
Antioxidants	NO	E300 & E330 in apples
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	

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

Nut Information:

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

GM INFORMATION:

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

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

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Shelf Life & Storage Conditions

Shelf life from date of manufacture:	250g = 1 year $2kg = 14 months$
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:	Retails: Once opened refrigerate and consume within 6 weeks and by best before end date.Catering: Once opened refrigerate and consume within 21 days and by best before end date.
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	6	2.6kg
2kg	2000g	1970g	1940g	N/A	N/A

Coding on Primary packaging (single unit)

	Glass Jar	Bucket
Method	Ink jet onto lid	Printed on computer
		generated label
Code Format	BBE & 4 digit	BBE & 4 digit julienne code
	julienne code	
Durability / Shelf Life format	e.g. 04 2008 L7107	e.g. 04 2008 L7107
Position on unit	Printed on lid	Printed on label
Barcode number on unit	5060092697736	5060092698047

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	5060092697743

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Packaging

Primary = 250g / 8oz Glass Jar

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

Primary = 2.000 Ltr / kg Bucket

Description	Dimension	Material	Colour	Weight
Plastic Bucket &	External lidded	Polypropylene	Bucket: Multi-	76g
Lid	diameter: 198mm	Food Grade	coloured / Pre Printed	-
	External Base	Plastic		
	Diameter: 176mm		Lid: Plum	31g
	Lidded Height:			515
	101mm			
Label (2x)	Individual label:	Paper	Speckled Beige	Total 0.7g
	Height: 45mm			_
	Width: 74mm			

Secondary

	250g / 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:	E-E-Scott
DATE:	14/06/22

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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@stokessauces.co.uk
	Tel: +44 (0) 1394 420 759 Fax: +44 (0) 1394 420288

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AUTHORISATION & SUMMARY OF AMMENDMENTS / ADDITIONS

AMENDMENTS / ADDITION	APPROVED BY
First issue.	E-E-Scotto
Details for 2kg catering bucket added to spec.	E-E-Scott
TSS range amended from 33-35-37 to 34-35-36 following the identification of poor quality (loose and lighter colour) product at taste panel.	E-E-Scott
Shelf life from date of manufactured increased from 12 to 14 months for catering buckets.	E-E-Scotto
QUID for Beer added to list of ingredients.	E-E-Scotto
	First issue. Details for 2kg catering bucket added to spec. TSS range amended from 33-35-37 to 34-35-36 following the identification of poor quality (loose and lighter colour) product at taste panel. Shelf life from date of manufactured increased from 12 to 14 months for catering buckets.

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