

REF N°: R3.6.2.W075

TITLE: Tomato Chutney



Product Specification

Product Code	CTRCT0075/0002 ((Catering 2kg)
	011001010002	Cutoring ang)

General Product Description	A rich tasting, tomato chutney, packed with tomatoes, onion apples, raisins and mustard seeds.
Visual Appearance & Colour	A glossy red sauce surrounding chopped tomatoes, diced onion and apple, plump raisins and yellow mustard seeds
Product Flavour	Rich, sweet and sour / acidic tasting tomato chutney
Product Aroma	Tomato
Product Texture	Soft sauce surrounding fruit, vegetables and mustard seeds

Name of the food:	
Legal Name / Customary Name / Descriptive Name	Fruity Chutney with
(highlight as appropriate)	tomatoes, apples and
	raisins

List of Ingredients (including QUID and	Tomatoes (28%), Onion, Apple (14%),
allergy / intolerance information):	Unrefined Raw Cane Sugar, Red Wine
	Vinegar, Raisins (7%), Tomato Puree
	(5%), Yellow Mustard Seeds, Sea Salt,
	Preservative: Sorbic Acid, Spice.

Country of Origin:	UK

Ingredient	Country of Origin
Tomatoes	Greece, Italy
Onion	China, Poland
Apple	Italy, France, Belgium, Spain
Sugar	Mauritius
Red Wine Vinegar	Spain
Raisins	USA
Tomato Puree	Italy
Yellow Mustard Seeds	Ukraine, Canada, Russia
Sea Salt	Israel
Sorbic Acid	China
Spice	Vietnam, Indonesia

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Additives / E Number

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

E Number	Name	Function	Declarable in finished	Present in which
			product?	ingredient
330	Citric Acid	Antioxidant	No	Apple
300	Ascorbic Acid	Antioxidant	No	Apple
220	Sulphur Dioxide	Sugar Extraction	No <10mg/kg	Unrefined Raw
				Cane Sugar
220	Sulphur Dioxide	Carry over from	No < 10mg / kg	Red Wine Vinegar
		wine used to make		
		vinegar		
200	Sorbic Acid	Preservative	Yes	N/A

Physical & Chemical Standards:

METHOD OF ANALYSIS:	TARGET:	MINIMUM:	MAXIMUM:
pH	3.6	3.4	3.8
TSS (%)	29	26	32

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)	127	NUTRICALC
ENERGY (KJ)	536	NUTRICALC
FAT (g)	0.4	NUTRICALC
SATURATED FAT (g)	0.0	NUTRICALC
AVAILABLE CARBOHYDRATE (g)	29.0	NUTRICALC
SUGAR (g)	28.2	NUTRICALC
PROTEIN (g)	1.6	NUTRICALC
SALT (g)	0.9	NUTRICALC
FIBRE (g)	1.8	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				INGREDIEN PRESENT I	
Cereals con kamut or th state cereal	taining gluten (i.e. v eir hybridised strain present)	vheat, rye, barley s) and products t	YES			
Crustaceans	Crustaceans and products thereof					
Eggs and pr	roducts thereof			YES		
Fish and pro	oducts thereof			YES		
Peanuts and	d products thereof			YES		
Soyabeans	and products thereof	ſ		YES		
Milk and pr	roducts thereof (incl	uding lactose)		YES		
	mond, Hazelnut, Wa Macadamia nut, Pist ts thereof			YES		
Celery and	products thereof			YES		
Mustard and	d products thereof			NO	Mustard seeds	
Sesame See	eds and products the	reof		YES		
Sulphites at expressed a	t concentrations of a as SO ₂	t least 10mg/kg o	or 10mg/litre,	YES		
Molluscs				YES		
Lupin				YES		
Maize and I	maize Derivatives			YES		
Fruit and Fr	ruit Derivatives			NO	Tomatoes, Apple, Raisins, Red Wine Vinegar	
Yeast and Y	Yeast Derivatives			YES	Red White Vhitegar	
Vegetables	Vegetables and Vegetable Derivatives			NO	Onion	
Coconut and	Coconut and Coconut Derivatives			YES		
TVP / HVP	TVP / HVP			YES		
Monosodiu	m Glutamate			YES		
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Additives	NO	E330, E300, E220, E200
Preservatives	NO	E200
Azo Colours and Coal Tar Dyes	YES	
Glutamates	YES	
Benzoates	YES	
Antioxidants	NO	E330, E300 in Apple (non declarable)
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.

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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)?	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	

Shelf Life & Storage Conditions

Shelf life from date of manufacture:	14 months
Storage Conditions:	Store in a cool place, away from direct sunlight. Once opened refrigerate and consume within 21 days and by best before end date.
Shelf life once opened:	21 days
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
2.000kg	2.000kg	1.970 kg	1.940kg	N/A	N/A

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Coding on Primary packaging (single unit)

	Bucket
Method	Printed on computer generated label
Code Format	BBE & 4 digit julienne code
Durability / Shelf Life format	e.g. 04 2008 L7107
Position on unit	Printed on label
Barcode number on unit	5060092695381

Packaging

Primary = 2.000 Ltr / kg

Description	Dimension	Material	Colour	Weight
Plastic Bucket	Overall Diameter: 201mm	Polypropylene Food Grade Plastic	White	76g
Plastic Lid	Height: 103mm Height: 20.2mm	Polypropylene Food Grade Plastic	Plum	31g
Label	Height: 189mm Width: 65mm	Paper	Multicoloured	1.2g

AFETY 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.

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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:	E E Scott
DATE:	29/12/21

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, Quality Compliance Manager, 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

DATE	AMENDMENTS / ADDITION	APPROVED BY
02/11/10	1. Catering details added to spec	E E Scotto
26/09/13	1. Converted to Stokes Sauces from Mud	Dav Z
15/01/14	 Information updated onto version 4 of D036 / spec Ingredient declaration updated: allergens highlighted in bold, Country of origin information updated E220 and E300 added to list of additives / E numbers Packaging information updated (sizes, dimensions etc) 	E-E-Scotto
10/03/15	1. Colour of catering lid changed from red to plum	E-E-Scotto
15/07/15	 Country of origin information for vinegar updated. Red Wine Vinegar now also from Portugal, as well as Spain. 	E-E-Scott
06/09/2016	1. Country of origin information updated for spice	E-E-Scott
27/04/17	1. Declaration of 'sugar' in list of ingredients updated to read 'Unrefined Raw Cane Sugar'. Shelf life once opened updated from 4 to 6 weeks to match product label.	E-E-Scott
18/01/18	1. Country of origin information updated for spice, due to a change in supplier.	E E Scotto
18/07/18	1. Country of origin updated for Red Wine Vinegar, following updated information received form supplier. Now just from Spain.	E-E-Scott
06/11/18	 Country of origin for sugar updated following updated information received from supplier. Barcode for catering bucket added to spec. 	E E Scott
21/08/2019	Country of origin updated for Yellow Mustard Seed, following updated information received from supplier	Ourart
28/09/21	1. Country of origin for Tomato Puree updated.	Chuden E-E-Scott
29/12/21	 Information relating to retail jar removed from spec, as no longer available. Shelf life from date of manufacture for catering bucket increased from 12 to 14 months. 	E-E-Scotto

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