	DOMAIN: QUALITY MANAGEMENT SYSTEM
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	TITLE: Cranberry Sauce

Product Specification

Product Code	SKSACR096/0260 (Retail 260g) SKSACR096/0415 (Retail 415g) CTSACR096/0002 (Catering 2kg)	Version:	11
Product Name	Cranberry Sauce	Date:	08/12/22


General Product Description	A delicious sweet sauce packed full of cranberries
Visual Appearance & Colour	Deep red colour with visible pieces of cranberry
Product Flavour	A sweet strong fruity flavour
Product Aroma	A strong fruity cranberry aroma
Product Texture	Firm set jam like texture


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

List of Ingredients (including QUID and allergy / intolerance information):	Cranberries (42%), Unrefined Raw Cane Sugar, Water, Gelling Agent: Fruit Pectin, Acidity Regulator: Citric Acid, Preservative: Sorbic Acid.
------------------------------------------------------------------------------------	---------------------------------------------------------------------------------------------------------------------------------------------

Country of Origin:	UK
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Ingredient	Country of Origin
Cranberries	Canada, USA
Unrefined Raw Cane Sugar	Mauritius
Water	UK
Pectin	Italy, Spain, UK
Citric Acid	Austria
Sorbic Acid	China

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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 product?	Present in which ingredient
220	Sulphur Dioxide	Sugar Extraction	No <10mg / kg	Unrefined Raw Cane Sugar
440i	Fruit Pectin	Gelling Agent	Yes	N/A
200	Sorbic Acid	Preservative	Yes	N/A
330	Citric Acid	Acidity Regulator	Yes	N/A

Physical & Chemical Standards:

METHOD OF ANALYSIS:	TARGET:	MINIMUM:	MAXIMUM:
pH	2.1	1.9	2.3
TSS (%)	57.5	55	60

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: **Cranberry 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	METHOD OF CALCULATION:
ENERGY (KCAL)	221	NUTRICALC
ENERGY (KJ)	937	NUTRICALC
FAT (g)	0.0	NUTRICALC
SATURATED FAT (g)	0.0	NUTRICALC
AVAILABLE CARBOHYDRATE (g)	54.0	NUTRICALC
SUGAR (g)	54.0	NUTRICALC
FIBRE (g)	2.5	NUTRICALC
PROTEIN (g)	0.0	NUTRICALC
SALT (g)	0.0	NUTRICALC

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TITLE: **Cranberry 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)	YES	
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 ₂	YES	
Molluscs	YES	
Lupin	YES	
Maize and maize Derivatives	YES	
Fruit and Fruit Derivatives	NO	Cranberries
Yeast and Yeast Derivatives	YES	
Vegetables and Vegetable Derivatives	YES	
Coconut and Coconut Derivatives	YES	
TVP / HVP	YES	

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TITLE: **Cranberry Sauce**

Monosodium Glutamate	YES	
Additives	NO	E220, E440i, E330, E200
Preservatives	NO	E200
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	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)? 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:	Glass Jar – 2 years Catering Bucket – 14 months
Minimum Life on Receipt	For Minimum Life On Receipt (MLOR), or into customer, please refer to your Sales agreement.
Storage Conditions:	Retail: Store in a cool place, away from direct sunlight. Once opened refrigerate and consume within 6weeks and by best before end date. Catering: 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:	Retail: 6 weeks Catering: 21 days
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
260g	260g	251g	242g	6	2.7kg
415g	415g	402.6g	390.1g	6	4.2kg
2kg	2.0kg	1.970kg	1.940kg	N/A	N/A


Coding on Primary packaging (single unit)

	260g Glass Jar	360g Glass Jar	Bucket
Method	Ink jet onto lid	Ink jet onto lid	Printed on computer generated label
Code Format	BBE & 4 digit julienne code	BBE & 4 digit julienne code	BBE & 4 digit julienne code
Durability / Shelf Life format	e.g. 09 2024 M2256	e.g. 09 2024 M2256	e.g. 09 2024 M2256
Position on unit	Printed on lid	Printed on lid	Printed on label
Barcode number on unit	5060092692182	5060092698238	5060092692939

Coding on Secondary Packaging (single case)

	260g Glass Jar	360g Glass Jar
Method	Printed on outer case label	Printed on outer case label
Code Format	BBE & 4 digit julienne code	BBE & 4 digit julienne code
Durability / Shelf Life format	e.g. 09 2024 M2256	e.g. 09 2024 M2256
Position on unit	Printed centrally on outer case label	Printed centrally on outer case label
Outer case barcode	5060092692199	5060092698245

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Packaging

Primary = 260g / 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


Primary = 415g / 12oz Glass Jar

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

Primary = 2.000 Ltr / 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

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Secondary

	260g / 8oz Retail Jar	415g / 12oz Retail Jar
Description	Cardboard Outer Case with Divider	Cardboard Outer Case with Divider
Dimension	D: 220mm W: 145mm H: 112mm	W: 236mm H: 122mm D: 157mm
Material	Cardboard	Cardboard
Colour	White outer case with brown divider	White outer case with brown divider
Weight	Case: 71g Divider: 30g	Case: 85g Divider: 30g

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.


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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


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 462150 Fax: + 44 (0) 1394 420288		

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AUTHORISATION & SUMMARY OF AMMENDMENTS / ADDITIONS

DATE	AMENDMENTS / ADDITION	APPROVED BY
15/01/14	<ol style="list-style-type: none"> Information updated onto version 4 of D036 / spec Country of origin information updated E220 added to list of additives / E numbers Packaging information updated (sizes, dimensions etc) 	<i>E E Scott</i>
10/03/15	<ol style="list-style-type: none"> Colour of catering lid has changed from red to plum 	<i>E E Scott</i>
05/07/16	<ol style="list-style-type: none"> Barcode for catering bucket added to spec 	<i>E E Scott</i>
17/08/17	<ol style="list-style-type: none"> Shelf life extended to 2 years. 	<i>[Signature]</i>
05/12/18	<ol style="list-style-type: none"> Country of origin for unrefined raw cane sugar updated, following updated information received from supplier. 	<i>E E Scott</i>
05/09/2019	Country of origin information updated for Citric Acid	<i>[Signature]</i>
10/02/21	<ol style="list-style-type: none"> Nutritional information rounded. Packaging details for 8oz jar, lid and case weight updated. 	<i>E E Scott</i>
29/12/21	<ol style="list-style-type: none"> Shelf life from date of manufacture increased from 12 to 14 months. 	<i>E E Scott</i>
13/09/22	<ol style="list-style-type: none"> Details for 415g jar added to spec for Christmas promotion. Value for Fibre added to nutritional information. 	<i>E E Scott</i>
08/12/22	<ol style="list-style-type: none"> Country of origin updated for Citric Acid. Minimum Life on Receipt statement added to Shelf Life & Storage Conditions section of spec. 	<i>E E Scott</i>

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