

RH Amar Product Specification

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Thomas Ridley QC Dept.
3:19, 2 Oct 2024

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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefreed the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own

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Date:	()4-Jul-24	Version:	1	should not so assessment a
Issued by:	Els	sie Walker	Reason for issue:	New product	
Product name and CC623 - Fines 1.4kg code:		Brand Name:	Cooks & Co		
Product Description:			Capers in brine		
Product Image:				Cooks.co* Prices	
Ingredients:					
Ingredient (QUID	- in order)	%	Country of Orig		
Capers		57.14	Morocco, Syria, Uzb	equistan	
Water		32.35			
Salt		5.63			
Vinega	r	4.88			
Ingredient declaration (nlease nut al	lergens in BOLD	•		
Capers, Water, Salt, Vineg		iongene in Dead,	<u>'</u>		
Country of Product manufacture:			Spain		
Protected designation of origin?		No			
Manufacturing site name:		Luxeapers			
Site accreditations (BRC/IFS/ISO/FSSC etc):			BRC		
Does the product comply with the Food Safety Act of 1990 as amended, Hygiene of Foodstuffs EU reg 852/2004 & General principles and requirements of Food Law EU Reg 178/2002		Yes			
Sensory Attributes:					
Appearance:	Yellow-g	Yellow-green-brown speckled uneven roundish caper berries in salted water.			
Colour:	Yellow-	Yellow- green- brown			
Flavour:	Fresh sa	Fresh salty flavour, no off flavours.			
Texture:	Firm to 1	Firm to the bite. Not too mushy or too firm.			
Aroma:	Fresh sa	Fresh salty aroma, no off aromas.			
Analytical Standards:					
Chemical Analysis:		Target	Frequency	Tolerances	
рН		3.5	Each batch	3-4	

salt (%)	5.6		Each batch	4.44-6.77	
acidity (%)	1		Each batch	0.5-1.5	
Microbiological Analysis:	Target		Frequency	Tolerances	
Allergen Information:		Contains		Cross contamination risk	
Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) (excl. wheat glucose syrup)		No		No	
Milk (Cow, Goat, Sheep, Buf Lactose)	falo, inc.	No		No	
Eggs (inc. Lecithin if from Eg	g Source)		No	No	
Nuts (excl. Pine Nuts, Chestnuts, Nutmeg, Coconut)		No		No	
Peanuts		No		No	
Soya (Soya beans, Soya Derivatives, inc. Lecithin's)		No		No	
Fish (exc isinglass – fining agent in beer)		No		No	
Molluscs		No		No	
Crustaceans		No		No	
Celery (Inc. Celeriac)		No		No	
Mustard		No		No	
Sesame Seeds		No		No	
Sulphur Dioxide (>10mg/Kg, inc. Sulphites)		No		No	
Lupin		No		No	
Does the product contain a	ny of the follo	owing:			
Genetically Modified Mater			No		
Engineered Nanomaterial			No		
Vegetable Oils (please specify individual types)				No	
Trans fat material (excluding naturally occurring Tran			s fats)	No	
Caffeine				No	
Pesticide Residues				<eu mrls<="" td=""></eu>	
Irradiated material			No		
Added colours			No		
Added preservatives			No		

Antioxidants	No
Azo & Coal tar dyes , BHA/BHT, Benzoates	No
MSG / Glutamates	No
Hydrogenated Vegetable Protein / Textured Vegetable Protein	No

Nutritional Information:			Per 100g/ml	Calc	ulated/Analysed		
Energy (kJ)		110		Calculated			
Energy (kcal)				26		Calculated	
Fat (g)			0.3		Calculated		
saturates (g) of which mono- unsaturates (g)			0.1		Calculated		
		rates (g)					
polyunsaturates (g)							
Available cark	oohydrate (g)		2.4			Calculated	
sugars (g)			0		Calculated		
of which starch (g)							
	polyols(g)	lyols(g)					
Fibre (g)				3		Calculated	
Protein (g)				2	Calculated		
Salt (g)				5.63		Calculated	
Has product b	peen previousl	y frozen?	'			No	
*	alth mark (ani		oducts only)			N/A	
	bility and cert			Suitable		Certified	
Organic				No	No		
Kosher				Yes	No		
Halal			Yes	No			
Vegetarian				Yes	Yes		
Vegan			Yes	Yes			
Fairtrade				N/A			
UTZ/RFA				N/A			
RSPO					N/A		
RSPCA Assured					N/A		
Free Range				N/A			
Packaging:		Description (Format, Material etc)		Weight (g)			
Primary pack	aging —————		Plastic bucket		110g		
Secondary pa	ckaging		Cardboard case			464g	
Tertiary pack	aging		Pallet/stretchwrap				
Please state v	vhich packagin	g	Rucket case				
components are recyclable		Bucket, case					
	mponents, do st 30% recycle						
Please confirm primary packaging is tamper evident. If yes, please state.		Yes					
			cems in cont	act with food stuffs EC	No 1935/20	04 Yes	
Unit net weig			Unit drained weight			800g	
		1.4kg		(g) Serving /Portion size			
Units per case	=	6		(g)			
Cases per lay	er	8	Layers per pallet		10		

Inner/Unit barcode 50600168	Outer pack/Case barcode	05060016823470
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 Date Created: 19.3.20
 Created by: Elsie Walker

 CC623 - Fines (6 x 1.4kg) DRAFT
 Issue: 6
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Shelf life and Storage:				
Shelf life from manufacture:	330 days			
Minimum shelf life on delivery:	250 days			
Date code format (e.g Best Before DD/MM/YYYY):	Best before DD/MM/YYYY			
Storage Conditions (unopened):	Store in a cool, dry place.			
Storage Conditions (opened):	Once opened, keep refrigerated and consume within 14 days.			
CCP information (for metal detection please include sensitivities):				
Supplier Contact details:		RH Amar & Co LTD		
Main Technical Contacts:		Markus Endt / Elsie Walker- 01494 530200		
24 hour Emergency Contact:		Markus Endt - 07988 818285		
Supplier Approved:		: Elsie Guy		
Date of approval:		04/0 7 /2024		