

## RH Amar Product Specification

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Thomas Ridley QC Dept.
3:46, 2 Oct 2024

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is product information, ingredients, nutritional guides and dietary or allergy dvice may change from time to time, <u>we recommend that you always carefu</u> each the product label prior to using or consuming any such products. You hould not solely rely upon the information we provide and make your own seasonant as to the suitability or changide.

Date:	NG BRANDS TOGETHE	04-Ju	I_2/I	Version:	1	
Issued by:		Elsie W		Reason for issue:	New product	
Product name and code:	CC625 - Non Pareilles 1.4kg		Brand Name:	Cooks & Co		
Product Description:				Capers in brine		
Product Image:					Colers Co	
Ingredients:						
Ingredi	ient ( <b>QUID - in</b>	order)	%	Country of Orig	gins E-Number	
	Capers		57.14	Morocco, Syria, Uzb	equistan	
	Water		32.35			
	Salt		5.63			
	Vinegar		4.88			
Ingredient de	claration (plea	ase put allerge	ns in <b>BOLD</b> )	:		
Capers, Water	, Salt, Vinegar.					
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 Attri	butes:					
Appearance:		Yellow-green-brown speckled uneven roundish caper berries in salted water.				
Colour:		Yellow- green- brown				
Flavour:		Fresh salty flavour, no off flavours.				
Texture:		Firm to the bite. Not too mushy or too firm.				
Aroma:	Fresh salty aroma, no off aromas.					
Analytical Standards:						
Chemical Ana	lysis:	Targ	get	Frequency	Tolerances	
На			3.5	Each batch	3-4	

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				1		
salt (%)			Each batch	4.44-6.77		
acidity (%)	dity (%)		Each batch	0.5-1.5		
Microbiological Analysis:	Targ	et Frequency		Tolerances		
Allergen Information:		Contains		Cross contamination risk		
Cereals Containing Gluten (	Wheat, Rye,					
Barley, Oats, Spelt, Kamut)	( excl.	No		No		
wheat glucose syrup)	Forto in a					
Milk (Cow, Goat, Sheep, Buf Lactose)	jaio, iric.	No		No		
Eggs (inc. Lecithin if from Eg	g Source)	No		No		
Nuts (excl. Pine Nuts, Chesti	nuts,					
Nutmeg, Coconut)			No	No		
Peanuts		No		No		
Soya (Soya beans, Soya Deri	vatives, inc.	N-		No		
Lecithin's)		No		No		
Fish (exc isinglass – fining a	No		No			
Molluscs	No		No			
Crustaceans		No	No			
Celery (Inc. Celeriac)		No	No			
Mustard		No	No			
Sesame Seeds		No		No		
Sulphur Dioxide (>10mg/Kg Sulphites)	, inc.	No		No		
Lupin		No	No			
Does the product contain a	ny of the follo	owing:				
Genetically Modified Mater	ials			No		
Engineered Nanomaterial				No		
Vegetable Oils (please spec	ify individual	types)	No			
Trans fat material (excluding	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	Calculated/Analysed		
Energy (kJ)				110	Calculated		
Energy (kcal)				26		Calculated	
Fat (g)				0.3		Calculated	
	saturates (g)			0.1		Calculated	
of which	mono- unsatu	rates (g)					
	polyunsaturat	es (g)					
Available cark	oohydrate (g)			2.4		Calculated	
	sugars (g)			0		Calculated	
of which	starch (g)						
	polyols(g)						
Fibre (g)	!			3		Calculated	
Protein (g)				2		Calculated	
Salt (g)				5.63	Calculated		
Has product b	peen previously	/ frozen?			No		
EU/UK/N.I he	alth mark (anir	nal based pro	ducts only)		N/A		
Product suita	bility and cert	ifications:		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 packaging		Plastic bucket		110g			
			Cardboard case		464g		
Secondary packaging		Pallet/stretchwrap			0		
Tertiary packa			ranet/strettmwrap				
Please state which packaging components are recyclable			Bucket, case				
	mponents, do sast 30% recycle						
	m primary pack nt. If yes, pleas			Y	es		
Primary packa	aging meets re	gulation for it	ems in cont	act with food stuffs EC	No 1935/20	04 Yes	
Unit net weig	ht (g/ml)	1.4kg		Unit drained weight (g)		800g	
Units per case 6			Serving /Portion size (g)				
ases per layer 8				10			

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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:		04/07/2024	