

DOMAIN: **QUALITY MANAGEMENT SYSTEM**REF N°: **R3.6.2.W303**TITLE: **Burger Sauce**

Product Specification

Product Code	CTSABU303/0002	Version:	09
Product Name	Burger Sauce	Date:	16/04/25

General Product Description	Thick & Creamy Burger Sauce with diced gherkin, tomato puree and mustard.
Visual Appearance & Colour	Creamy, light red /orange coloured sauce, with visible specs of paprika and chopped Gherkin throughout.
Product Flavour	Piquant flavour of gherkin with sweet mustard notes.
Product Aroma	Piquant flavour of gherkin with sweet mustard notes.
Product Texture	Thick, smooth creamy sauce with gherkin pieces.

Name of the food: Legal Name / Customary Name / Descriptive Name (highlight as appropriate)	Mayonnaise with Gherkins, Tomato Puree and Mustard.
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List of Ingredients (including QUID and allergy / intolerance information):	Rapeseed Oil (59%), Gherkins (11%) (Gherkins, Water, Spirit Vinegar, Sugar, Salt), Free Range Pasteurised Whole Egg (8%), Water, White Wine Vinegar, Tomato Puree (3%), Mustard (3%) (Water, Spirit Vinegar, Sugar, Mustard Flour, Mustard Husk, Salt, Cardamom, Cinnamon, Turmeric), Unrefined Raw Cane Sugar, Sea Salt, Lemon Juice, Spirit Vinegar, Onion Powder, Mustard Flour, Smoked Paprika, Garlic Powder, Acid: Acetic Acid, Cornflour, Stabiliser: Xanthan Gum, Preservative Sorbic Acid, Seasoning (Salt, Spice Extracts [contains Celery], Onion Extract).
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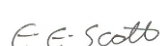
Country of Origin:	UK
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Ingredient	Country of Origin
Rapeseed Oil	Austria, Italy, Belgium, Latvia, Bulgaria, Lithuania, Croatia, Luxembourg, Cyprus, Malta, Czech Republic, Netherlands, Denmark, Poland, Estonia, Portugal, Finland, Romania, France, Slovakia, Germany, Slovenia, Greece, Spain, Hungary, Sweden, Ireland, UK, Ukraine,

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	Serbia, Australia, Moldova, Uruguay.
Gherkins <i>Gherkins</i> Water Spirit Vinegar Sugar Salt	Germany manufactured <i>Germany, Serbia, Montenegro, Bosnia, Herzegovina, Romania, Macedonia, The Former Yugoslav Republic, Turkey</i> Germany Germany <i>Germany, Brazil, Belgium, France, Croatia, Poland</i> Germany, Netherlands
Free Range Pasteurised Whole Egg	UK
Water	UK
White Wine Vinegar	Spain, UK
Tomato Puree	Italy, Greece, Spain, Portugal
Mustard Water Spirit Vinegar Sugar Mustard Flour Mustard Husk Salt Cardamom Cinnamon Turmeric	UK Manufactured UK <i>Belgium, Netherlands, UK</i> <i>Belgium, France, Germany, Mauritius, Netherlands, Poland, Thailand, UK, Argentina, Australia, Belize, Brazil, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Laos, Malawi, Mexico, Mozambique, Nicaragua, Panama, Peru, Reunion, South Africa, Swaziland, Zambia</i> Canada, USA USA UK, China Guatemala Madagascar, Sri Lanka India
Unrefined Raw Cane Sugar	Mauritius, Mozambique, Nicaragua
Sea Salt	Israel
Lemon Juice	Spain, Argentina, South Africa
Spirit Vinegar	Spain, UK
Onion Powder	Egypt, India
Mustard Flour	Canada, UK

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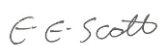
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Smoked Paprika	Peru, China, Spain
Garlic Powder	China, Egypt, India
Acetic Acid	Austria, UK
Cornflour	Manufactured in Germany, USA Country of origin of maize: France, Hungary, Italy, USA
Xanthan Gum	Austria
Sorbic Acid	China
Seasoning Salt Spice Extracts Onion Extract	UK Manufactured UK, Netherlands India, USA, UK, Sri Lanka, China, France, Holland, Germany, Belgium, Hungary, Madagascar, Indonesia, Russia, Ukraine, Vietnam. Netherlands, Mexico, Hungary

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
330	Citric Acid	Chelating Agent	No	Rapeseed Oil
535	Sodium Ferrocyanide	Anti Caking Agent	No	Gherkins
220	Sulphur Dioxide	Preservative	No <10ppm	White Wine Vinegar
535	Sodium Ferrocyanide	Anti Caking Agent	No	Salt in Mustard
220	Sulphur Dioxide	Sugar Extraction	No < 10mg/kg	Sugar in Mustard
220	Sulphur Dioxide	Sugar Extraction	No < 10mg/kg	Unrefined Raw Cane Sugar
260	Acetic Acid	Acid	Yes	Acetic Acid
415	Xanthan Gum	Stabiliser	Yes	Xanthan Gum
200	Sorbic Acid	Preservative	Yes	Sorbic Acid
433	Polysorbate 80	Processing Aid	No	Seasoning
535	Sodium Ferrocyanide	Anti Caking Agent	No	Salt in Seasoning
504	Magnesium Carbonate	Free Flow Agent	No	Seasoning
220	Sulphur Dioxide	Sugar extraction	No	Unrefined Raw Cane Sugar
220	Sulphur Dioxide	Starch extraction	No	Cornflour

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Physical & Chemical Standards:

METHOD OF ANALYSIS:	TARGET:	MINIMUM:	MAXIMUM:
pH	3.5	3.3	3.7
TSS (%)	N/A	N/A	N/A

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.

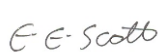
Microbiological Standards:

	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

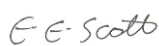
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MANUFACTURING PROCESS

HACCP Flow Chart & CCP's (A = Allergen, M = Microbiological, P = Physical)

Please see attached HACCP Flow Chart and summary of CCP's

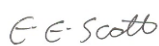
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NUTRITIONAL STANDARDS:

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)	569	NUTRICALC
ENERGY (KJ)	2339	NUTRICALC
FAT (g)	60.0	NUTRICALC
SATURATED FAT (g)	4.1	NUTRICALC
AVAILABLE CARBOHYDRATE (g)	5.7	NUTRICALC
SUGAR (g)	4.3	NUTRICALC
FIBRE (g)	0.9	NUTRICALC
PROTEIN (g)	1.8	NUTRICALC
SALT (g)	1.3	NUTRICALC

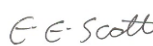
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FOOD INTOLERANCE INFORMATION:

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)	YES	
Crustaceans and products thereof	YES	
Eggs and products thereof	NO	Free Range Pasteurised Whole Egg
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	NO	Celery in Seasoning
Mustard and products thereof	NO	Mustard flour, Mustard Husk
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	NO	Cornflour
Fruit and Fruit Derivatives	NO	Tomato Puree, Lemon Juice
Yeast and Yeast Derivatives	YES	
Vegetables and Vegetable Derivatives	NO	Rapeseed Oil, Gherkins, Onion Powder
Coconut and Coconut Derivatives	YES	
TVP / HVP	YES	
Monosodium Glutamate	YES	

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Additives	NO	See additives listed in table on page 3
Preservatives	NO	Sorbic Acid
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	

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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	YES
Lactose Intolerant	YES
Nut and sesame allergy sufferers	YES

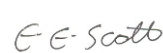
Nut Information:

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

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

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Shelf Life & Storage Conditions

Shelf life from date of manufacture:	7 months
Minimum Life on Receipt	For Minimum Life On Receipt (MLOR), or into customer, please refer to your Sales agreement.
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

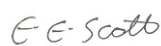
Coding on Primary packaging (single unit)

	Bucket
Method	Printed on computer generated label
Code Format	BBE & 4 digit julienne code
Durability / Shelf Life format	e.g. 01 2023 M2194
Position on unit	Printed on label
Barcode number on unit	5060092698115

Packaging

Primary = 2.000 Ltr / kg

Description	Dimension	Material	Colour	Weight
Plastic Bucket	External Lidded Diameter: 202mm	Polypropylene Food Grade Plastic	Pre Printed Multicoloured	76g
Plastic Lid	Lidded Height: 103mm	Polypropylene Food Grade Plastic	Plum	31g
Label	Height: 62mm Width: 187mm	Paper	White	1.1g

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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:

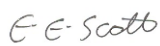
To the best of the companies knowledge, all products supplied by Stokes Sauces comply fully with the requirements of the Foods Safety Act 1990, Trade Descriptions Act, Weights and Measures Act, Consumer Protection Act, Food and Environment Protection Act, and, where appropriate, any other relevant UK or EU legislation and amendments there of, affecting product in England, Scotland or Wales.

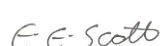
Stokes Sauces hereby declares that the information provided in this specification is correct at the time of completion. Should any changes to the completed information be made, customers will be updated appropriately.

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:	
DATE:	16/04/25

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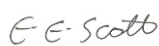
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OWN LABEL PRODUCTS

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 462150 Fax: + 44 (0) 1394 420288		

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AUTHORISATION & SUMMARY OF AMMENDMENTS / ADDITIONS

DATE	AMENDMENTS / ADDITION	APPROVED BY
26/07/22	First issue	<i>E E Scott</i>
31/08/22	Shelf life increased from 6 to 7 months to match R5.6A Product Shelf Life Summary.	<i>E E Scott</i>
13/12/22	Minimum Life on Receipt statement added to Shelf Life & Storage Conditions section of spec.	<i>E E Scott</i>
03/10/23	Country of origin information updated for rapeseed oil, white wine vinegar, tomato puree, cornflour and mustard flour. Table of additives updated.	<i>E E Scott</i>
06/03/24	Added India to Onion Powder country of origin	<i>E E Scott</i>
26/03/24	Amended country of origin for lemon juice	<i>E E Scott</i>
11/11/24	Country of origin information updated for: Rapeseed Oil, Unrefined Raw Cane Sugar, Salt in Gherkins, Sugar in Mustard, Spirit Vinegar, Acetic Acid, Cornflour and Seasoning. Table of additives reviewed and updated.	<i>E E Scott</i>
21/01/25	Country of origin information updated for Garlic Powder.	<i>E E Scott</i>
16/4/25	Country of origin information updated for Acetic Acid and Mustard Flour.	<i>E E Scott</i>

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