



REF N°: R3.6.2.W149

TITLE: Fig Relish

# **Product Specification**

<b>Product Code</b>	SKRCFR149/0250 (250g / 192ml)
	CTRCFR149/0002
	SKRCF149/J18 215g
<b>Product Name</b>	Fig Relish

<b>General Product Description</b>	The sweetness of figs with the slight tartness			
Visual Appearance & Colour	A dark down sauce surrounding small pieces of soft fig and crunchy yellow fig seeds			
Product Flavour	A sweet, fig relish, mildly spiced, with a slight tartness and a rounded molasses flavour			
Product Aroma	Acidic, caramel aroma			
<b>Product Texture</b>	Small pieces of soft fig, surrounded by a dark, sticky, sauce containing crunchy fig seeds. Soft set, slightly pourable.			

Name of the food:	Marinated, Spiced Fig
Legal Name / Customary Name / Descriptive Name	Relish
(highlight as appropriate)	

List of Ingredients (including QUID and	Marinated Figs (60%) (Cider Vinegar,		
allergy / intolerance information):	Dried Figs, Mixed Spice), Sugar and		
	Cane Molasses (35%), Water, Spice.		

Country of Origin:	UK

Ingredient	Country of Origin
Marinated Figs	Manufactured in the UK
Figs	Turkey
Cider Vinegar	Portugal, UK
Mixed Spice	Blended in UK (Origin of spices include:
	Romania, Russia, Ukraine, Morocco,
	Spain, Bulgari, India, Indonesia,
	Vietnam, Nigeria, Egypt, Madagascar)
Sugar and Cane Molasses	Produced from Sugar Beet grown in the
	UK and Cane Molasses produced in the
	USA
Water	UK
Spice	Spain, China, Peru, India

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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	Sugar & Cane Molasses

### **Physical & Chemical Standards:**

METHOD OF ANALYSIS:	TARGET:	MINIMUM:	MAXIMUM:
pН	3.6	3.4	3.8
TSS (%)	66	65	68

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)	299	NUTRICALC
ENERGY (KJ)	1266	NUTRICALC
FAT (g)	0.6	NUTRICALC
SATURATED FAT (g)	0.0	NUTRICALC
AVAILABLE CARBOHYDRATE (g)	65.0	NUTRICALC
SUGAR (g)	65.0	NUTRICALC
PROTEIN (g)	1.4	NUTRICALC
SALT (g)	0.06	NUTRICALC
FIBRE (g)	4.4	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	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 <sub>2</sub>	YES	
Molluscs	YES	
Lupin	YES	
Maize and maize Derivatives	YES	
Fruit and Fruit Derivatives	NO	Figs, Cider Vinegar
Yeast and Yeast Derivatives	YES	
Vegetables and Vegetable Derivatives	YES	
Coconut and Coconut Derivatives	YES	

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TVP / HVP	YES	
Monosodium Glutamate	YES	
Additives	NO	E220
Additives	NO	E220
Preservatives	YES	
Azo Colours and Coal Tar Dyes	YES	
Chetamatas	YES	
Glutamates	YES	
Benzoates	YES	
Antioxidants	YES	
BHA / BHT	YES	
Aspartame	YES	
Beef and Derivatives	YES	
Beef and Berryadives	TES	
Pork and Derivatives	YES	
Tout /M (tour of Declary)	VEG	
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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DOMAIN:	QUALITY	<b>MANAGEMENT</b>	<b>SYSTEM</b>
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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.

### **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
material (whether active of not):	
Identify those ingredients which contain such material	
2. Is the product or any of its ingredients not substantially equivalent as a	NO
consequence of the use of genetic modification?	
Identify any such ingredients	
3. Is the product or any of its ingredients produced from any genetically	NO
modified material?	
Identify those ingredients which are produced from such material	
4. Have genetically modified organisms been used as processing aids or	NO
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	NO
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	
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	NO NO

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# **Shelf Life & Storage Conditions**

Shelf life from date of manufacture:	Glass Jar – 18 months
Shell hie from date of mandiacture.	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 6 weeks 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:	

## Pack Weight / Volume Available:

Product filled according to Average Weight Legislation.

Pack weight / volume available	Unit Target	T1	T2	Units per	Case Weight
	Weight			Case	
215g	215g	206.0g	197.0g	N/A	N/A
_	_			Part of gift	Part of gift pack
				pack	
250g / 192ml	250g	241g	232g	6	2.6kg
2.000kg Plastic Bucket	2.000kg	1.970kg	1.940kg	N/A	N/A

# Coding on Primary packaging (single unit)

	215g	250g Jar	Bucket
Method	Ink jet onto lid	Ink jet onto lid	Printed on computer
			generated label
Code Format	BBE & 4 digit	BBE & 4 digit	BBE & 4 digit
	julienne code	julienne code	julienne code
Durability / Shelf Life	e.g. 04 2008	e.g. 04 2008	e.g. 04 2008 L7107
format	L7107	L7107	
Position on unit	Printed on lid	Printed on lid	Printed on label
Barcode number on unit	5060092696777	5060092694414	5060092695824

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# Coding on Secondary Packaging (retail glass single case only)

	250g Jar Retail Jar
Method	Printed on outer case label
Code Format	BBE & 4 digit julienne code
Durability / Shelf Life format	e.g. 04 2008 L7107
Position on unit	Printed centrally on outer case label
Outer case barcode	5060092694421

# **Packaging**

**Primary = 215g / Small 6oz Jar (Glass Retail)** 

	Siliali UUZ Jai (Gia	·	T	1
Description	Dimension	Material	Colour	Weight
Glass Jar	Largest Diameter:	Soda Lime Silica Glass	White flint / clear	130g
	60mm			
	Height: 92.5mm			
Metal Lid	Largest Diameter:	Coated Tinplate, with	Raspberry with	9.1g
	58.5mm	PVC adhesive lacquer	white 'Stokes' logo	
	Height: 10.8mm	and Silicone modified,		
		sodium bicarbonate		
		based PVC plastisol		
		sealant compound.		
Label	Length: 185mm	Paper	Multi coloured	1.5g
	Height: 53mm			
Perforated Tamper	Applied to lid and	PET Plastic	Clear	0.7g
Band	neck of jar			

Primary = 250g / 8oz Glass Jar

Description	Dimension	Material	Colour	Weight
Glass Jar	Height 98.7m	Soda Lime Silica Glass	White flint / clear	150g
	Largest diameter:			
	66.8mm			
Metal Lid	Largest diameter:	Coated Tinplate, with	Raspberry with	13g
	65mm	PVC adhesive lacquer	white 'Stokes' logo	
	Height: 15mm	and Silicone modified,		
		sodium bicarbonate		
		based PVC plastisol		
		sealant compound.		
Label	Length = $203$ mm	Paper	Multi coloured	1g
	Height = 56mm			
Perforated Tamper	Applied to lid and	PVC Plastic	Clear	1g
Band	neck of jar			

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Primary = 2.000 kg

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

### **Secondary**

	250g / 8oz Retail Jar
Description	Cardboard Outer Case with Divider
Dimension	D: 220mm
	W: 145mm
	H: 112mm
Material	Cardboard
Colour	White outer case with brown divider
Weight	Case: 71g
_	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.

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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:	E E Scott
DATE:	06/12/22

#### 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

<b>Product Code</b>	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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# <u>AUTHORISATION & SUMMARY OF AMMENDMENTS / ADDITIONS</u>

DATE	AMENDMENTS / ADDITION	APPROVED BY
15/01/14	<ol> <li>Information updated onto version 4 of D036 / spec</li> <li>Country of origin information updated</li> <li>E220 for cider vinegar removed from list of additives / E numbers, but added for sugar as used as a processing aid</li> <li>Packaging information updated (sizes, dimensions etc)</li> </ol>	E E Scott
28/01/2015	Catering added to spec	Bar Z
08/06/16	Volume for retail jar added to product code section and pack weight / volume available section.     Nutritional per 100ml added to spec.	EE Scott
07/12/16	Country of origin for Cider Vinegar updated.	E E Scott
17/08/17	Shelf life for product packed into glass extended to 18 months.	Tittank.
15/11/18	Barcode for catering bucket added to spec.	EE-Scott
20/01/2020	Country of origin updated for Soft Dark Brown sugar, following updated information received from supplier.	abet
24/11/20	<ol> <li>Details for 215g jar added to spec.</li> <li>Descriptive name updated.</li> <li>List of ingredients updated.</li> <li>Nutritional information re calculated and rounded.</li> </ol>	E E Scott
10/02/21	Packaging details for 8oz glass jar, lid and case weight updated.	E E Scott
29/12/21	Shelf life from date of manufacture increased from 12 to 14 months.	E E Scott
28/09/22	<ol> <li>Perforated Tamper Band material for 6oz / 215g jar updated from PVC to PET Plastic.</li> <li>Country of origin for spice updated.</li> </ol>	E E Scott
16/11/22	Country of origin information updated for Mixed Spice, based on information provided by the supplier.	E-E-Scott
06/12/22	<ol> <li>Minimum Life on Receipt statement added to Shelf Life &amp; Storage Conditions section of spec.</li> <li>Details for catering bucket, lid and label updated following redesign of packaging.</li> </ol>	E E Scott

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