



REF N°: R3.6.2.W065

TITLE: Red Onion Marmalade

Product Specification

Product Code	SKRCOM065/0265 Retail 265g
	CTRCOM065/0002 Catering 2kg
	CTRCOM065/00024 Catering 2.4kg
	SKRCOM065/J18 220g

General Product Description	A dark, rich, sweet tasty red onion marmalade
Visual Appearance & Colour	Glossy, sticky dark brown sauce surrounding sliced onion
Product Flavour	Rich, sweet onion, with notes of vinegar
Product Aroma	Sweet onion
Product Texture	Soft onion coated in a sweet, sticky sauce

Name of the food:	Sweet Red Onion
Legal Name / Customary Name / Descriptive Name	Chutney
(highlight as appropriate)	

List of Ingredients (including QUID and	Red Onion (50%), Sugar and Cane
allergy / intolerance information):	Molasses (30%), Balsamic Vinegar of
	Modena (10%) (Red Wine Vinegar,
	Grape Must), Red Wine Vinegar, Black
	Treacle, Sea Salt, Preservative: Sorbic
	Acid, Spice.

Country of Origin:	UK
--------------------	----

Ingredient	Country of Origin
Red Onion	Poland
Sugar and Cane Molasses	Produced from Sugar beet grown in the UK,
	Sugar Cane from Maritius and Cane Molasses Produced in the USA.
Balsamic Vinegar of Modena	Italy
Red Wine Vinegar	Spain
Black Treacle	Argentina, Guadeloupe, Mozambique,
	Australia, Guatemala, Nicaragua, Belize,
	Guyana, Panama, Brazil, Honduras, Peru,
	Costa Rica, Jamaica, Reunion, El
	Salvador, Laos, South Africa, Eswatini /
	formally Swaziland, Malawi, Zambia,
	Fiji, Mexico.
Sea Salt	Israel
Sorbic Acid	China

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Spice Vietnam, Indonesia, Brazil

Additives / E Number

Details of all E numbers / additives, including even if non declarable

E Number	Name	Function	Declarable in finished	Present in which
			III IIIIISIICU	WIIICII
			product?	ingredient
220	Sulphur Dioxide	Sugar Extraction	No	Sugar and Cane
				Molasses
220	Sulphur Dioxide	Carry over from	No	Red Wine Vinegar
		wine used to make		& Balsamic
		vinegar		Vinegar
220	Sulphur Dioxide	Sugar Extraction	No	Black Treacle
200	Sorbic Acid	Preservative	Yes	N/A

Physical & Chemical Standards:

1 Hybreul & Chemical Stantaulus							
METHOD OF ANALYSIS:	TARGET:	MINIMUM:	MAXIMUM:				
рН	3.6	3.4	3.8				
TSS (%) Retail Product	64	62	66				
TSS (%) Catering Product	62	60	64				

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:

Sumairus	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)	234	NUTRICALC
ENERGY (KJ)	992	NUTRICALC
FAT (g)	0.0	NUTRICALC
SATURATED FAT (g)	0.0	NUTRICALC
AVAILABLE CARBOHYDRATE (g)	55.0	NUTRICALC
SUGAR (g)	54.0	NUTRICALC
PROTEIN (g)	0.9	NUTRICALC
SALT (g)	0.26	NUTRICALC
FIBRE (g)	1.7	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_2	Yes	
Molluscs	YES	
Lupin	YES	
Maize and maize Derivatives	YES	
Fruit and Fruit Derivatives	NO	Red Wine Vinegar, Grape
Yeast and Yeast Derivatives	YES	Must in Balsamic Vinegar
Vegetables and Vegetable Derivatives	NO	Red Onions
Coconut and Coconut Derivatives	YES	
TVP / HVP	YES	
Monosodium Glutamate	YES	
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Additives	NO	E220, 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	NO
(whether active or not)?	
There's decrease there will arrest to the second	
Identify those ingredients which contain such material	NO
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 modified	NO
material?	
Identify those ingredients which are produced from such material	
4. Have genetically modified organisms been used as processing aids or additives	NO
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?	
production of the food of they of its ingredients.	
Identify any such processing side or additives	
Identify any such processing aids or additives	

Shelf Life & Storage Conditions

Shelf life from date of manufacture:	Glass Jar – 18 months
Shen me from date of manufacture:	
	Catering – 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:	

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Red Onion Marmalade TITLE:

Pack Weight / Volume Available:

 $Product\,filled\,according\,\,to\,\,Average\,\,Weight\,Legislation.$

Pack weight / volume available	Unit Target Weight	T1	Т2	Units per Case	Case Weight
220g	220g	211.0g	202.0g	N/A	N/A
				Part of gift pack	Part of gift pack
265g	265g	256g	247g	6	2.7 kg
2.000kg	2.000kg	1.970 kg	1.940 kg	N/A	N/A
2.400kg	2.400kg	2.364 kg	2.328 kg	N/A	N/A

Coding on Primary packaging (single unit)

Coung on 1 miary packa	ignig (single unit)		
	220g Glass Jar	265g Glass Jar	2kg 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
format	L7107	L7107	L7107
Position on unit	Printed on lid	Printed on lid	Printed on label
Barcode number on unit	5060092696746	5060092692366	5060092695398

	2.4kg Bucket
Method	Printed on
	computer
	generated label
Code Format	BBE & 4 digit
	julienne code
Durability / Shelf Life	e.g. 04 2008
format	L7107
Position on unit	Printed on label
Barcode number on unit	5060092698306

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Coding on Secondary Packaging (retail glass single case only)

	265g Glass 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	5060092692373

Packaging

Primary = 220g / 6oz Jar (Gift Pack)

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 = 265g / 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 = 203mm	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 & 2.400 kg Catering Bucket

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

Secondary

	265g / 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.

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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:	E-E-Scott
DATE:	05/12/22

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 420 759 Fax: +44 (0) 1394 420288

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<u>AUTHORISATION & SUMMARY OF AMMENDMENTS / ADDITIONS</u>

DATE	AMENDMENTS / ADDITION	APPROVED BY		
02/11/10	 Catering pack size has changed from 1.4kg to 2kg. Information updated in the specification to reflect this and packaging changes 	E-E-Scott		
06/09/12	Red Onions come from China in addition to Poland. Specification updated to reflect the raw material specification.	E E Scott		
15/07/13	 Information updated onto issue 3 document format. Ingredients list updated: allergens highlighted in bold, QUID information for red onions updated from 49% to 50%. Ingredient declaration for Balsamic Vinegar updated. Allergen information updated, sulphites added to ingredients list. Country of origin information for Balsamic Vinegar updated. E220 listed on table where it is used in ingredients as processing aid. Barcode for retail jar was wrong. Updated to reflect correct code. Nutritional information updated. 	E-E-Scotto		
04/09/13	 Information updated onto issue 4 document format. Ingredients listed updated: ingredient declaration for Balsamic Vinegar updated Dimensions, weight of packaging updated 	E E Scott		
10/03/15	Colour of catering lid changed from red to plum	E-E-Scotto		
15/07/15	Country of origin information for vinegar updated. Red Wine Vinegar now from Portugal and Spain, instead of France and Italy.	E-E-Scott		
26/07/16	Barcode for catering bucket added to spec	E-E-Scott		
06/09/2016	Country of origin for spice updated	E E Scott		
22/09/2016	Country of origin for spice updated, also now sourced from Brazil	E-E-Scott		
17/08/17	Shelf life for product packed into glass extended to 18 months.	Fitank.		

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22/08/17	Reference to level of sulphites in overall recipe being 10.4672 ppm removed from allergen section. Sulphite value recolorlated based on wedgeted.	E-E-Scott
	Sulphite value recalculated based on updated information from supplier for Black Treacle. Overall sulphite level is less than 10ppm (9.6917ppm).	
18/01/18	Country of origin information updated for spice, due to a change in supplier.	E E Scott
18/07/18	Country of origin updated for Red Wine Vinegar, following updated information received form supplier. Now just from Spain.	E-E-Scott
05/12/18	Country of origin updated for Sugar and Cane Molasses, following updated information received from supplier.	E E Scotto
20/01/2020	Country of origin updated for Soft Dark Brown sugar, following updated information received from supplier.	Chart E E Scott
24/11/20	 Details for 220g added to spec. Descriptive name updated. QUID for sugar added to list of ingredients. QUID for treacle removed. Nutritional information recalculated and rounded. 	E-E-Scott
04/02/21	 Country of origin for Red Onion and Black Treacle updated, following information received from supplier. Details for 265g jar and lid updated, along with case weight. 	E-E-Scott
29/12/21	Shelf life from date of manufacture for 2kg catering bucket increased from 12 to 14 months.	E E Scott
24/05/22	1. TSS for Catering product added to spec (60 – 62 – 64%) (Specification now operates 2 different ranges for TSS: Retail range and Catering range)	E-E-Scotto
28/09/22	 Perforated Tamper Band material for 6oz / 220g jar updated from PVC to PET Plastic. Country of origin for sugar updated. 	E-E-Scott
16/11/22	Black treacle country of origin updated based on information provided by the supplier.	E-E-Scotto
30/11/22	Details for 2.4kg catering bucket added to spec.	E E Scott
05/12/22	Minimum Life on Receipt statement added to Shelf Life & Storage Conditions section of spec.	

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