

REF N°: R3.6.2.W153

TITLE: Bramley Apple Sauce



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**Product Specification** 

<b>Product Code</b>	SKSAAS153/0240

<b>General Product Description</b>	A traditional apple sauce which has great texture along with sweetness and back notes of cider
Visual Appearance & Colour	A golden / sandy coloured, translucent apple sauce.
<b>Product Flavour</b>	Fresh tasting, sweet apple sauce, with a subtle flavour of dry cider.
Product Aroma	Mild, cider aroma.
<b>Product Texture</b>	Soft set apple sauce, with small pieces of soft apple throughout.

Name of the food:	Bramley Apple Sauce
Legal Name / Customary Name / Descriptive Name	
(highlight as appropriate)	

List of Ingredients (including QUID and	Bramley Apple (51%), Sugar, Water,
allergy / intolerance information):	British Dry Cider (5%) ( <b>Sulphites</b> ),
	Thickener: Modified Maize Starch,
	Antioxidant: Ascorbic Acid, Preservative:
	Sorbic Acid.

Country of Origin:	UK

Ingredient	Country of Origin		
Bramley Apple	UK		
Sugar	Mixed UK Non-UK Origin		
Water	UK		
Dry Cider	UK		
Modified Maize Starch	Manufactured: Italy, France		
	Origin of raw material crop: France,		
	Hungary, Italy		
Ascorbic Acid	China		
Sorbic Acid	China		

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## **Additives / E Number**

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

E Number	Name	Function	Declarable	Present in
			in finished	which
			product?	ingredient
300	Ascorbic Acid	Antioxidant	No	Bramley Apple
330	Citric Acid	Antioxidant	No	Bramley Apple
220	Sulphur Dioxide	Sugar Extraction	No <10mg/kg	Sugar
220	Sulphur Dioxide	Preservative	Yes	Aspall Dry Cyder
220	Sulphur Dioxide	Naturally occurring	No	Modified Maize
				Starch
1422	Modified Maize	Thickener	Yes	N/A
	Starch			
300	Ascorbic Acid	Antioxidant	Yes	N/A
200	Sorbic Acid	Preservative	Yes	N/A

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

METHOD OF ANALYSIS:	TARGET:	MINIMUM:	MAXIMUM:
pН	2.2	2.0	2.4
TSS (%)	38	36	40

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	ND in 25g	ND in 25g	D in 25g
Only if indicated by Entro			
results			

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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DOMAIN: QUALITY MANAGEMENT SYSTEM

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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)	151	NUTRICALC
ENERGY (KJ)	640	NUTRICALC
FAT (g)	0.0	NUTRICALC
SATURATED FAT (g)	0.0	NUTRICALC
AVAILABLE CARBOHYDRATE (g)	36.0	NUTRICALC
SUGAR (g)	34.0	NUTRICALC
FIBRE (g)	0.1	NUTRICALC
PROTEIN (g)	0.0	NUTRICALC
SALT (g)	0.03	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>	NO	Cider
Molluscs	YES	
Lupin	YES	
Maize and maize Derivatives	NO	Modified Maize Starch
Fruit and Fruit Derivatives	NO	Apple, 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	E300, E330, E220, E1422, E200
Preservatives	NO	E200
Azo Colours and Coal Tar Dyes	YES	
Glutamates	YES	
Benzoates	YES	
Antioxidants	NO	E330, E300
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	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	NO
material (whether active or 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	
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	

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# **Shelf Life & Storage Conditions**

Shelf life from date of manufacture:	18 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 3weeks and by best before end date.
Shelf life once opened:	3 weeks
<b>Special Instructions:</b>	

## 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
240g	240g	231g	222g	6	2.5kg

## **Coding on Primary packaging (single unit)**

Method	Ink jet onto lid
Code Format	BBE & 4 digit julienne code
Durability / Shelf Life format	e.g. 04 2008 L7107
Position on unit	Printed on lid
Barcode number on unit	5060092694018

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

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	5060092694025

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## **Packaging**

## Primary = 240g / 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			

## **Secondary**

	240g / 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.

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#### 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:	E E Scott
DATE:	30/01/23

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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

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
21/01/14	First Stokes issue. Previous issue and version was for SM.	E E Scott
22/04/14	TSS reduced from 38 – 42% to 36 – 40%	E E Scott
30.08.2016	Nutritional data updated to reflect changes in cider nutritional information received from supplier	E E Scott
17/08/17	Shelf life extended to 18 months.	Fithank.
16/01/2020	Country of origin updated for white granulated sugar, following updated information received from supplier.	and
04/02/21	Descriptive name updated. Country of origin for Bramley Apple updated, following information received from supplier. Nutritional information rounded. Packaging details for glass jar and lid updated. Case weight updated.	E-E-Scott
10/02/21	Document control format updated	BBedull
11/01/23	Country of origin updated for Modified Maize Starch. Value for Fibre added to nutrition table. Minimum Life on Receipt statement added to Shelf Life & Storage Conditions section of spec.	Bbedull E E Scott
30/01/23	Country of origin for sugar updated, following information received from supplier.	E E Scotto

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