

## Product Specification

<b>Product Code</b>	SKMUEN001/0200 (Retail 210g) CTMUEN001/0002 (Catering 2kg)	<b>Version:</b>	5
<b>Product Name</b>	Classic English Mustard	<b>Date:</b>	05/07/16

<b>General Product Description</b>	Classic mustard, made in England. Yellow and smooth with a real bite
<b>Visual Appearance &amp; Colour</b>	Smooth, earthy yellow mustard
<b>Product Flavour</b>	Hot and strong flavoured mustard
<b>Product Aroma</b>	Mustard
<b>Product Texture</b>	Smooth, soft textured mustard

<b>Name of the food:</b> Legal Name / Customary Name / <b>Descriptive Name</b> (highlight as appropriate)	English Mustard
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<b>List of Ingredients (including QUID and allergy / intolerance information):</b>	<b>Mustard</b> Flour (42%), Water, White Wine Vinegar, Sugar, Lemon Juice, Sea Salt, Spice.
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<b>Country of Origin:</b>	UK
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<b>Ingredient</b>	<b>Country of Origin</b>
Mustard Flour	USA
Water	UK
White Wine Vinegar	Spain
Sugar	UK
Lemon Juice	Sicily, Italy
Sea Salt	Israel
Spice	India

### 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	Carry over from wine used to make vinegar	No < 10mg / kg	White Wine Vinegar
220	Sulphur Dioxide	Sugar Extraction	No < 10mg / kg	Sugar

**Physical & Chemical Standards:**

METHOD OF ANALYSIS:	TARGET:	MINIMUM:	MAXIMUM:
pH	3.79	3.59	3.99
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	<100,000	<100,000	>100,000
ENTEROBACTERIACEAE	<10,000	<10,000	>10,000
E COLI	<100	<100	>100
STAPH. AUREUS	<20	<20	20
YEASTS	<10,000	<10,000	>10,000
MOULDS	<10,000	<10,000	>10,000
*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*

## **MANUFACTURING PROCESS**

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

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

**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.*

	<b>NUTRIENT CONTENT PER 100g</b>	<b>METHOD OF CALCULATION:</b>
<b>ENERGY (KCAL)</b>	225	NUTRICALC
<b>ENERGY (KJ)</b>	940	NUTRICALC
<b>FAT (g)</b>	12.0	NUTRICALC
<b>SATURATED FAT (g)</b>	0.6	NUTRICALC
<b>AVAILABLE CARBOHYDRATE (g)</b>	15.9	NUTRICALC
<b>SUGAR (g)</b>	7.0	NUTRICALC
<b>PROTEIN (g)</b>	12.2	NUTRICALC
<b>SALT (g)</b>	2.4	NUTRICALC

**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	NO	Mustard Flour
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	Lemon Juice, White Wine Vinegar
Yeast and Yeast Derivatives	YES	
Vegetables and Vegetable Derivatives	YES	
Coconut and Coconut Derivatives	YES	
TVP / HVP	YES	
Monosodium Glutamate	YES	
Additives	YES	E220
Preservatives	YES	

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.*

**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

**Shelf Life & Storage Conditions**

<b>Shelf life from date of manufacture:</b>	1 year
<b>Storage Conditions:</b>	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.
<b>Shelf life once opened:</b>	Retail: 6 weeks Catering: 21 days
<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
210g	210g	201g	192g	6	2.6kg
2.000kg	2.000kg	1.970 kg	1.940kg	N/A	N/A

Issue: 4

Date 17<sup>th</sup> July 2013

Authorised by: E E Scott

*E E Scott*

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**CONTROLLED DOCUMENT**

### Coding on Primary packaging (single unit)

	Glass Jar	Bucket
Method	Ink jet onto lid	Printed on computer generated label
Code Format	BBE & 4 digit julienne code	BBE & 4 digit julienne code
Durability / Shelf Life format	e.g. 04 2008 L7107	e.g. 04 2008 L7107
Position on unit	Printed on lid	Printed on label
Barcode number on unit	5060092694391	5060092695930

### 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	5060092694407

### Packaging

#### Primary = Small Jar (Glass Retail)

Description	Dimension	Material	Colour	Weight
Glass Jar	Height 98mm Largest diameter: 70.2mm	Soda Lime Silica Glass	White flint / clear	165g
Metal Lid	Largest diameter: 72.7 mm Height: 15mm	Coated Tinplate, with compound adhesion lacquer and silicone modified DEHP-free PVC plastisol seal	Silver with 'Stokes' logo	15.2g
Label	Length = 197mm Height = 53mm	Paper	Multi coloured	1.1g
Perforated Tamper Band	Applied to lid and neck of bottle	PVC Plastic	Clear	0.8g

#### Primary = 2.000 Ltr / kg

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

	<b>Small Retail Jar</b>
Description	<b>Cardboard Outer Case with Divider</b>
Dimension	W: 237mm H: 101mm D: 157mm
Material	Cardboard
Colour	White outer case with brown divider
Weight	Case: 71g Divider: 30g

### **SAFETY DATA:**

This product supplied by Essfoods / 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 compliant 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:**

<b>NAME:</b>	Elizabeth Scott
<b>POSITION:</b>	Quality Compliance Manager
<b>SIGNATURE:</b>	<i>E E Scott</i>
<b>DATE:</b>	05/07/16

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