

	DOMAIN: QUALITY MANAGEMENT SYSTEM
	REF N°: R3.6.2.W036
	TITLE: Garlic Mayonnaise

Product Specification

Product Code	SKMYGA036/0360 (345g / 368ml)
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General Product Description	A natural emulsion of eggs and rapeseed oil which form a rich and creamy tasting mayonnaise with a hint of garlic
Visual Appearance & Colour	A creamy coloured smooth mayonnaise
Product Flavour	Rich and creamy mayonnaise with garlic and slight acidic back note
Product Aroma	Slight garlic and acidic aroma
Product Texture	Smooth and soft textured

Name of the food: Legal Name / Customary Name / Descriptive Name (<i>highlight as appropriate</i>)	Mayonnaise with garlic
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List of Ingredients (including QUID and allergy / intolerance information):	Rapeseed Oil (78%), Free Range Pasteurised Whole Egg (11%), Water, Garlic Purée (2%), Unrefined Raw Cane Sugar, Acid: Acetic Acid, Sea Salt, Mustard Flour.
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Country of Origin:	UK
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Ingredient	Country of Origin
Rapeseed Oil	UK, France, Germany, Hungary, Bulgaria, Romania, Slovakia, Serbia, Poland, Czech Republic, Belgium, Latvia, Lithuania, Australia, Denmark, Uruguay.
Egg	UK
Water	UK
Garlic Puree	China
Unrefined Raw Cane Sugar	Mauritius
Acetic Acid	UK
Sea Salt	Israel
Mustard Flour	Canada, USA

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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
260	Acetic Acid	Acid	Yes	N/A
220	Sulphur Dioxide	Sugar Extraction	No	Unrefined Raw Cane Sugar

Physical & Chemical Standards:

METHOD OF ANALYSIS:	TARGET:	MINIMUM:	MAXIMUM:
pH	3.6	3.4	3.8
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 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	NUTRIENT CONTENT PER 100ml	METHOD OF CALCULATION :
ENERGY (KCAL)	737	683	NUTRICALC
ENERGY (KJ)	3034	2811	NUTRICALC
FAT (g)	80.0	74.0	NUTRICALC
SATURATED FAT (g)	5.5	5.1	NUTRICALC
AVAILABLE CARBOHYDRATE (g)	2.0	1.8	NUTRICALC
SUGAR (g)	2.0	1.5	NUTRICALC
PROTEIN (g)	1.5	1.5	NUTRICALC
SALT (g)	0.7	0.54	NUTRICALC
FIBRE (g)	0.0	0.0	NUTRICALC

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DOMAIN: **QUALITY MANAGEMENT SYSTEM**

REF N°: **R3.6.2.W036**

TITLE: **Garlic Mayonnaise**

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	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 ₂	YES	
Molluscs	YES	
Lupin	YES	
Maize and maize Derivatives	YES	
Fruit and Fruit Derivatives	YES	
Yeast and Yeast Derivatives	YES	
Vegetables and Vegetable Derivatives	NO	Rapeseed Oil, Garlic
Coconut and Coconut Derivatives	YES	
TVP / HVP	NO	Acetic Acid
Monosodium Glutamate	YES	

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TITLE: **Garlic Mayonnaise**

Additives	YES	E260, 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	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.

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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 (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

Shelf life from date of manufacture:	8 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 6 weeks and by best before end date.
Shelf life once opened:	6 weeks
Special Instructions:	

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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
345g / 368ml	345g	334.7g	324.6g	6	3.6kg

Coding on Primary packaging (single unit)

	Glass Retail Jar
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	345g / 368ml: 5060092690355


Coding on Secondary Packaging (retail glass single case only)

	Glass 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	345g / 368ml: 5060092690973

Packaging

Primary = Medium Jar (Glass Retail)

Description	Dimension	Material	Colour	Weight
Glass Jar	Height 120.9mm Largest diameter: 75.4mm	Soda Lime Silica Glass	White flint / clear	214g
Metal Lid	Largest diameter: 72.7mm Height: 15mm	Coated Tinline, with compound adhesion lacquer and silicone modified DEHP-free PVC plastisol seal	Raspberry with 'Stokes' logo	15.2g
Label	Length = 219mm Height = 60mm	Paper	Multi coloured	1.4g
Perforated Tamper Band	Applied to lid and neck of bottle	PVC Plastic	Clear	0.8g

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Secondary

Description	Cardboard Outer Case with Divider 345g Retail Jar
Dimension	W: 236mm H: 122mm D: 157mm
Material	Cardboard
Colour	White outer case with brown divider
Weight	Case: 85g 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 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.

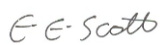
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CONFIDENTIALITY STATEMENT:

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.

SAUCES LIMITED AUTHORISATION:


NAME:	Elizabeth Scott
POSITION:	Technical Compliance Officer
SIGNATURE:	
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 Quality, 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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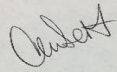
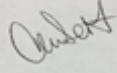
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**AUTHORISATION & SUMMARY OF AMMENDMENTS /
ADDITIONS**

DATE	AMENDMENTS / ADDITION	APPROVED BY
16/06/10	1. White Wine Vinegar removed from recipe and level of acetic acid increased to maintain acidity levels. Vinegar removed in order to make product accessible by customers in the Far East who are not allowed to consume alcohol due to religious beliefs	<i>E E Scott</i>
13/04/11	1. Following the new issue of the Freedom Food Certification Mark Guidelines Dec 2010, the logo and statement accompanying the logo on the front page of spec has been updated to reflect the new guidelines.	<i>E E Scott</i>
06/11/13	1. Information updated onto version 4 of D036 / spec 2. Reference to Freedom Food Egg removed 3. Ingredient declaration updated: QUID added for rapeseed oil, function of acetic acid added, allergens highlighted in bold 4. Country of origin information updated 5. List of declarable and non declarable additives updated 6. Catering pack details removed from spec as no longer available to purchase 7. Packaging information updated (sizes, dimensions etc)	<i>E E Scott</i>
08/06/16	1. Volume added to product code section and to pack weight / volume available section. Nutritional information per 100ml added to spec.	<i>E E Scott</i>
08/06/16	1. Generic sachet information added to spec.	<i>E E Scott</i>
23/03/17	1. Following shelf life validation, RETAIL only has been increased from 6 to 7 months.	<i>E E Scott</i>
05/04/17	1. Weight in product code box on front page of spec changed from 360g to 345g	<i>E E Scott</i>
05/12/17	1. Details for product packed into small retail glass jar added to spec: product code, weights, packaging, barcodes. 2. SG recalculated to determine correct fill weight in ml's. Fill weight in ml's for large jar updated from 371ml to 369ml 3. Volume in ml's for small 8oz jar added	<i>E E Scott</i>
22/06/18	1. Generic sachets now packed in boxes of 300's. 2. Details for bulk sachet packing box updated.	<i>E E Scott</i>
05/12/18	1. Country of origin for unrefined raw cane sugar updated, following updated information received from supplier.	<i>E E Scott</i>

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11/03/19	Country of origin for Rapeseed Oil updated, following updated information received from supplier.	
04/09/2019	Country of origin for Rapeseed Oil updated, following updated information received from supplier.	
13/05/21	<ol style="list-style-type: none"> 1. Reference to 210g and sachets removed from spec as no longer available. 2. Accent added to the first 'e' in the word purée, in the list of ingredients. 3. Country of origin information updated for mustard flour. 4. Nutritional information rounded. 5. Colour of lid for jar changed from silver to raspberry. 	<i>E E Scott</i>
29/12/21	<ol style="list-style-type: none"> 1. Shelf life from date of manufacture increased from 7 to 8 months. 2. 	<i>E E Scott</i>
05/12/22	<ol style="list-style-type: none"> 1. Country of origin for Rapeseed Oil updated. 2. Minimum Life on Receipt statement added to Shelf Life & Storage Conditions section of spec. 	<i>E E Scott</i>

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