



DOMAIN: QUALITY MANAGEMENT SYSTEM

REF N°: R3.6.2.W243

TITLE: Creamy Caesar Dressing

The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturers. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty (whether express or implied), guarantee or representation that it is true, accurate or complete in any respect.
 As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

Product Specification

| | |
|---------------------|--|
| Product Code | SKDRCA243/0260 (260g / 269ml) CTDRCA243/0010 (10kg) |
|---------------------|--|

| | |
|---------------------------------------|---|
| General Product Description | A classic creamy salad dressing made with free range eggs, parmesan cheese and garlic |
| Visual Appearance & Colour | Creamy / beige with flecks of herbs, seasoning and fine cheese throughout |
| Product Flavour | Creamy, sharp, cheesy garlic dressing with back notes of seasoning |
| Product Aroma | Acidic |
| Product Texture | Pourable, smooth dressing, with the mouth feel of fine cheese |

| | |
|---|-----------------|
| Name of the food: Legal Name / Customary Name / Descriptive Name (highlight as appropriate) | Caesar Dressing |
|---|-----------------|

| | |
|--|--|
| List of Ingredients (including <i>QUID</i> and allergy / intolerance information): | Rapeseed Oil, Water, Free Range Pasteurised Whole Egg (13%), Parmigiano Reggiano Cheese PDO (10%) (Milk), Spirit Vinegar, Worcestershire Sauce (Malt Vinegar (from Barley), Spirit Vinegar, Molasses, Sugar, Salt, Anchovies (Fish), Tamarind Extract, Onions, Garlic, Spice, Flavourings), Unrefined Raw Cane Sugar, Garlic Puree (1%), Acid: Acetic Acid, Dijon Mustard (Water, Mustard Seeds, Spirit Vinegar, Salt, Acidity Regulator: Citric Acid), Sea Salt, Chives, Parsley, Black Pepper, Mustard Flour, Preservative: Sorbic Acid, Lemon Juice, Stabiliser: Xanthan Gum. |
|--|--|

| | |
|---------------------------|----|
| 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. |
| Water | UK |
| Free Range Pasteurised Whole Egg | UK |
| Parmigiano Reggiano Cheese PDO | Italy |
| Spirit Vinegar | UK, Belgium, Holland |
| Worcestershire Sauce | UK |
| <i>Malt Vinegar</i> | <i>UK</i> |
| <i>Spirit Vinegar</i> | <i>UK</i> |
| <i>Molasses</i> | <i>UK</i> |
| <i>Sugar</i> | <i>UK</i> |
| <i>Salt</i> | <i>UK</i> |
| <i>Anchovies</i> | <i>Mediterranean, N.E & S.W Atlantic</i> |
| <i>Tamarind Extract</i> | <i>India</i> |
| <i>Onions</i> | <i>UK, Europe</i> |
| <i>Garlic</i> | <i>Spain</i> |
| <i>Spice</i> | <i>Various</i> |
| <i>Flavourings</i> | <i>UK</i> |
| Unrefined Raw Cane Sugar | Mauritius |
| Garlic Puree | China |
| Acetic Acid | UK |
| Dijon Mustard | France |
| <i>Water</i> | <i>France</i> |
| <i>Mustard Seeds</i> | <i>France</i> |
| <i>Spirit Vinegar</i> | <i>France, Germany</i> |
| <i>Salt</i> | <i>France</i> |
| <i>Citric Acid</i> | <i>Austria</i> |
| Sea Salt | Israel |
| Chives | France |
| Parsley | UK, France |
| Black Pepper | Vietnam, Indonesia, Brazil |
| Mustard Flour | Canada, USA |
| Sorbic Acid | China |
| Lemon Juice | Italy, Spain, South Africa, South Africa, South America (typically Argentina, Bolivia, Brazil & Uruguay), Turkey. |
| Xanthan Gum | Austria |

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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 |
|----------|----------------------------|--|---------------------------------|---|
| 535 | Sodium Hexacyanoferrate II | Anti caking agent | No | Salt in Worcestershire Sauce |
| 1520 | Propylene Glycol | Carry over from flavouring | No | Flavouring in Worcestershire Sauce |
| 220 | Sulphur Dioxide | Trace. Carry over from Molasses, sugar & naturally occurring in onion & garlic | No <10mg/kg | Molasses, sugar & naturally occurring in onion & garlic in Worcestershire Sauce |
| 220 | Sulphur Dioxide | Sugar Extraction | No <10mg/kg | Unrefined raw cane sugar |
| 260 | Acetic Acid | Acid | Yes | N/A |
| 330 | Citric Acid | Acidity Regulator | Yes | Dijon Mustard |
| 535 | Sodium ferrocyanide | Anti caking agent | No | Salt in Dijon Mustard |
| 536 | Potassium ferrocyanide | Anti caking agent | No | Salt in Dijon Mustard |
| 415 | Xanthan Gum | Stabiliser | Yes | Xanthan Gum |
| 200 | Sorbic Acid | Preservative | Yes | N/A |

Physical & Chemical Standards:

| METHOD OF ANALYSIS: | TARGET: | MINIMUM: | MAXIMUM: |
|---------------------|---------|----------|----------|
| pH | 3.1 | 2.7 | 3.7 |
| 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.

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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 <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


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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) | 523 | 503 | NUTRICALC |
| ENERGY (KJ) | 2155 | 2073 | NUTRICALC |
| FAT (g) | 54.0 | 52.0 | NUTRICALC |
| SATURATED FAT (g) | 5.7 | 5.5 | NUTRICALC |
| AVAILABLE CARBOHYDRATE (g) | 3.2 | 2.7 | NUTRICALC |
| SUGAR (g) | 2.5 | 2.2 | NUTRICALC |
| PROTEIN (g) | 5.2 | 5.1 | NUTRICALC |
| SALT (g) | 1.2 | 1.1 | NUTRICALC |

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TITLE: **Creamy Caesar Dressing**

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 | Malt Vinegar is derived from barley. Level of gluten <20ppm and is therefore declarable as 'Gluten Free'. |
| Crustaceans and products thereof | YES | |
| Eggs and products thereof | NO | Free range pasteurised whole egg |
| Fish and products thereof | NO | Anchovies in Worcestershire Sauce |
| Peanuts and products thereof | YES | |
| Soyabeans and products thereof | YES | |
| Milk and products thereof (including lactose) | NO | Parmesan Cheese |
| 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 | Dijon Mustard & 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 | NO | Lemon Juice |
| Yeast and Yeast Derivatives | YES | |
| Vegetables and Vegetable Derivatives | NO | Onion & garlic in Worcestershire Sauce, Garlic in recipe, Rapeseed Oil |
| Coconut and Coconut Derivatives | YES | |

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| | | |
|-------------------------------|-----|---|
| TVP / HVP | YES | |
| Monosodium Glutamate | YES | |
| Additives | NO | E535, E1520, E220, E260, E330, E536, 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 | NO | Parmesan Cheese contains rennet derived from calves stomach |
| 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 | NO | Present in Worcestershire Sauce |
| Artificial Flavouring | NO | Present in Worcestershire Sauce |
| Smoke Flavouring | YES | |
| Irradiated Material | YES | |

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TITLE: **Creamy Caesar Dressing**

| IS THE PRODUCT SUITABLE FOR | YES / NO |
|----------------------------------|---------------|
| Ovo – lacto vegetarians | NO |
| Vegans | NO |
| Kosher Diets | Not certified |
| Halal Diets | Not certified |
| Coeliacs | YES |
| Lactose Intolerant | NO |
| 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 |

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TITLE: **Creamy Caesar Dressing**

Shelf Life & Storage Conditions

| | |
|---|--|
| Shelf life from date of manufacture: | Retail: 9 months Catering: 7 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 4 weeks and by best before end date. Catering: Store in a cool place, away from direct sunlight. Once opened refrigerate and consume within 14 days and by best before end date. |
| Shelf life once opened: | Retail: 4 weeks Catering: 14 days |
| Special Instructions: | Retail: Shake before use |

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 |
|--------------------------------|--------------------|--------|--------|----------------|-------------|
| 260g / 269ml | 260g | 251g | 242g | 6 | 2.9kg |
| 10kg | 10kg | 9850.0 | 9700.0 | N/A | N/A |

Coding on Primary packaging (single unit)

| | Retail Bottle | Catering 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. 11 2023 M2306 | e.g. 11 2023 M2306 |
| Position on unit | Printed on lid | Printed on label |
| Barcode number on unit | 5060092695350 | 5060092698290 |

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Coding on Secondary Packaging (retail glass single case only)

| | |
|--------------------------------|---------------------------------------|
| | Retail Bottle |
| Method | Printed on outer case label |
| Code Format | BBE & 4 digit julienne code |
| Durability / Shelf Life format | e.g. 11 2023 M2306 |
| Position on unit | Printed centrally on outer case label |
| Outer case barcode | 5060092695367 |


Packaging


Primary = Small Bottle (Glass Retail)

| Description | Dimension | Material | Colour | Weight |
|---------------------------|---|--|-----------------------------------|--------|
| Glass Bottle | Height 145.2mm Largest diameter: 68.1mm | Soda Lime Silica Glass | White flint / clear | 190g |
| Metal Lid | Largest diameter: 39.75mm Height: 11.75mm | Coated Tinplate, with compound adhesion lacquer and silicone modified DEHP-free PVC plastisol seal | Raspberry Lid with Stokes logo | 5.3g |
| Label | Length = 191mm Height = 57mm | Paper | Multi coloured | 1.2g |
| Perforated Tamper Band | Applied to lid and neck of bottle | PVC Plastic | Clear | 0.4g |

Primary = 10.000 kg Bucket

| Description | Dimension | Material | Colour | Weight |
|-------------------------------------|---|--|--------------|--------|
| Plastic Bucket with Metal Handle | External diameter top : 265mm | Food Grade Polypropylene with Steel Handle | White Bucket | 314g |
| | External diameter bottom : 240mm | | Metal Handle | 36g |
| | Height : 257mm | | | |
| Plastic Lid | External diameter : 268.4mm Height : 20.8mm | Food Grade Polypropylene | Red | 64g |
| Label | Height: 62mm Width: 187mm | Paper | White | 1.1g |

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Secondary

| | Retail Bottle |
|-------------|--|
| Description | Cardboard Outer Case with Divider |
| Dimension | W: 208mm H: 149mm D: 135mm |
| Material | Cardboard |
| Colour | White outer case with brown divider |
| Weight | Case: 74g Divider: 31.5g |

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.

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.

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TITLE: **Creamy Caesar Dressing**

STOKES SAUCES LIMITED AUTHORISATION:

| | |
|-------------------|------------------------------|
| NAME: | Elizabeth Scott |
| POSITION: | Technical Compliance Officer |
| SIGNATURE: | <i>E E Scott</i> |
| DATE: | 12/01/23 |

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@stokessaucos.co.uk Tel: + 44 (0) 1394 420 759 Fax: + 44 (0) 1394 420288 | | |

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AUTHORISATION & SUMMARY OF AMMENDMENTS / ADDITIONS

| DATE | AMENDMENTS / ADDITION | APPROVED BY |
|------------|---|------------------|
| 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> |
| 13/04/11 | 1. The NI flavouring in Worcestershire Sauce is now declarable as an artificial flavouring. Information updated in the food intolerance spec of the spec. | <i>E E Scott</i> |
| 22/01/14 | 1. Information updated onto version 4 of D036 / spec 2. Reference to Freedom Food Egg removed 3. Ingredient declaration updated: allergens highlighted in bold 4. Country of origin information updated 5. List of additives / E numbers updated 6. Nutritional information reviewed and updated 7. Packaging information updated (sizes, dimensions etc) | <i>E E Scott</i> |
| 19/02/15 | 1. Recipe re developed. List of ingredients, nutritional product code and barcode updated. | <i>E E Scott</i> |
| 09/06/15 | 1. Country of origin for white wine vinegar now includes Portugal as well as Spain. | <i>E E Scott</i> |
| 07/09/15 | 1. Barcodes updated | <i>BBedull</i> |
| 15/12/15 | 1. Recipe updated to reflect CIMSCEE rating and addition of Spirit Vinegar to the recipe. List of ingredients, country of origin, pH and nutritional all updated. (Wrong spec had previously been transferred into the quality system) | <i>E E Scott</i> |
| 05/04/16 | 1. Recipe improvements: egg increased, white wine vinegar removed, acetic acid added. pH updated to reflect new range and nutritional information updated. | <i>E E Scott</i> |
| 07/06/16 | 1. Shelf life increased from 6 to 8 months | <i>E E Scott</i> |
| 08/06/16 | 1. Volume in ml's added to product code section and pack weight / volume available section. Nutritional information per 100 ml's added to spec. | <i>E E Scott</i> |
| 06/09/2016 | 1. Country of origin updated for spice | <i>E E Scott</i> |
| 20/09/16 | 1. Country of origin updated for parsley | <i>E E Scott</i> |
| 18/01/18 | 1. Country of origin information updated for spice, due to a change in supplier. | <i>E E Scott</i> |
| 20/09/18 | 1. Turkey added to country of origin information for Lemon Juice. | <i>E E Scott</i> |

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| VERSION NUMBER: | 23 | CREATED BY: | E. Scott | APPROVED BY: | <i>BBedull</i> | PAGE 14 OF 15 |
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| REVIEW DUE DATE: | N/A | | | | | |
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DOMAIN: **QUALITY MANAGEMENT SYSTEM**

REF N°: **R3.6.2.W243**

TITLE: **Creamy Caesar Dressing**

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| 06/12/18 | 1. Country of origin updated for unrefined raw cane sugar following updated information received from supplier. | <i>E E-Scott</i> |
| 07/06/2019 | Country of origin updated for Lemon Concentrate following updated information received from supplier. | <i>Quibert</i> |
| 04/09/2019 | Country of origin updated for rapeseed oil following updated information received from supplier. | <i>Quibert</i> |
| 03/03/21 | 1. Descriptive name updated. 2. Nutritional information rounded. 3. Country of origin for ingredients contained within Dijon Mustard, Parsley and Mustard Flour updated, following information received from supplier. 4. Updated colour of life for glass bottle from sliver to raspberry. | <i>E E-Scott</i> |
| 29/04/21 | (V20) pH specification broadened to pH 2.7 – 3.7 due to the cheese content causing variation. No food safety implications | <i>[Signature]</i> |
| 29/12/21 | 1. Shelf life from date of manufacture increased from 8 to 9 months. | <i>E E-Scott</i> |
| 15/11/22 | 1. Added details for catering 10kg bucket to spec. 2. Country of origin information updated for: Rapeseed Oil and Black Pepper. | <i>E E-Scott</i> |
| 12/01/23 | 1. Minimum Life on Receipt statement added to Shelf Life & Storage Conditions section of spec. | <i>E E-Scott</i> |

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