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Thomas Ridley QC Dept.
4:56 pm, 2 Aug 2023

REF N°: R3.6.2.W241

TITLE: Sweet and Sticky BBQ Sauce



<b>General Product Description</b>	A sweet and smoky BBQ tomato sauce flavoured					
	with maple syrup and horseradish					
Visual Appearance & Colour	Glossy, redy/ brown sauce, with flecks of					
	horseradish root and spice throughout					
Product Flavour	A sweet and smoky tomato sauce, with a horseradish					
	bite and sweet maple syrup flavour					
Product Aroma	Smoky, slightly acidic aroma					
Product Texture	Smooth sauce, with flecks of horseradish root					
	throughout					

Name of the food:	Smoke Flavour Tomato Sauce with
Legal Name / Customary Name / <b>Descriptive</b>	Horseradish and Maple Syrup
Name (highlight as appropriate)	

<b>List of Ingredients</b>	Sugar and Cane Molasses (40%), Tomato Purée (17%)			
S				
(including QUID and	Water, Malt Vinegar (from <b>Barley</b> ), Horseradish (4%),			
allergy / intolerance	Worcestershire Sauce (Malt Vinegar (from Barley), Spirit			
information):	Vinegar, Molasses, Sugar, Salt, Anchovies (Fish), Tamarind			
	Extract, Onions, Garlic, Spice, Flavourings), Maple Syrup			
	(3%) Soy Sauce (Water, Salt, Soybean, Wheat Flour),			
	Thickener: Modified Maize Starch, Seasoning (Salt, Smoke			
	Powder (Smoke Flavouring) Honey Powder, Natural			
	Flavouring Extracts).			

Ingredient	Country of Origin			
Sugar & Cane Molasses	Produced From sugar grown in the UK			
	and Cane Molasses produced in the USA			
Tomato Puree	Italy, Greece			
Sugar	Mixed UK Non -UK Origin			
Water	UK			
Malt Vinegar	UK			
Horseradish Root	UK			
Worcestershire Sauce	UK Manufactured			
Malt Vinegar	UK			
Spirit Vinegar	UK			
Molasses	UK			
Sugar	UK			

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	UK
Salt	Mediterranean, N.E & S.W Atlantic
Anchovies	India
Tamarind Extract	UK, Europe
Onions	Spain
Garlic	Various
Spice	UK
Flavourings	
Maple syrup	Canada
Soy Sauce	China
Water	China
Soyabean	China
Salt	China
Wheatflour	China
Modified Maize Starch	Manufactured: Italy, France
	Origin of raw material crop: France,
	Hungary, Italy
Seasoning	UK Manufactured

## **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
220	Sulphur Dioxide	Sugar Extraction	No	Sugar
535	Sodium Hexacyanoferrate II	Anti caking agent	No	Salt in Worcestershire Sauce and Salt in Seasoning
1520	Propylene Glycol	Carry over from flavouring	No	Flavouring in Worcestershire Sauce
220	Sulphur Dioxide	Trace. Carry over form Molasses, sugar & naturally occurring in onion & garlic	No <10mg/kg	Molasses, sugar & naturally occurring in onion & garlic in Worcestershire Sauce
220	Sulphur Dioxide	Starch Extraction	No	Modified Maize Starch
536	Potassium Ferrocyanide	Anti caking agent	No	Soy Sauce
1422	Modified Maize Starch	Thickener	Yes	Modified Maize Starch
504	Magnesium Carbonate	Free flow agent	No	Seasoning
433	Polysorbate 80	Solvent / emulsifier	No	Flavouring preparation in

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				seasoning
341iii	Tricalcium	Anti caking agent	No	Honey powder
	Phosphate			

## **Physical & Chemical Standards:**

METHOD OF ANALYSIS:	TARGET:	MINIMUM:	MAXIMUM:
pН	3.5	3.2	3.7
TSS (%)	52	50	54

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

ND: Not detected L

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)	208	271	NUTRICALC
ENERGY (KJ)	886	1152	NUTRICALC
FAT (g)	0.0	0.0	NUTRICALC
SATURATED FAT (g)	0.0	0.0	NUTRICALC
AVAILABLE CARBOHYDRATE (g)	50.0	64.0	NUTRICALC
SUGAR (g)	44.0	57.0	NUTRICALC
FIBRE (g)	0.7	0.9	NUTRICALC
PROTEIN (g)	1.4	1.8	NUTRICALC
SALT (g)	1.2	1.5	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)	NO	Malt Vinegar (from Barley), Malt Vinegar (from Barley) in Worcestershire Sauce, Wheat Flour in Soy Sauce	
Crustaceans and products thereof	YES		
Eggs and products thereof	YES		
Fish and products thereof	NO	Anchovies (Fish) in Worcestershire Sauce	
Peanuts and products thereof	YES		
Soyabeans and products thereof	NO	Soy Sauce contains Soyabeans	
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 $10 \text{mg/kg}$ or $10 \text{mg/litre}$ , expressed as $SO_2$	YES		
Molluscs	YES		
Lupin	YES		
Maize and maize Derivatives	NO	E1422 Modified Maize Starch	
Fruit and Fruit Derivatives	NO	Tomato Puree	
Yeast and Yeast Derivatives	YES		
Vegetables and Vegetable Derivatives	NO	Onions in Worcestershire Sauce, Horseradish Root, Onion Extract in Seasoning	
Coconut and Coconut Derivatives	YES	<u> </u>	

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TVP / HVP	YES	
Monosodium Glutamate	YES	
Additives	NO	E220, E535, E1520, 536, E1422, E504, E433, E341iii
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	NO	Flavouring in Worcestershire Sauce
Artificial Flavouring	NO	Flavouring in Worcestershire Sauce
Smoke Flavouring	NO	Seasoning
Irradiated Material	YES	

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IS THE PRODUCT SUITABLE FOR	YES / NO
Ovo – lacto vegetarians	No
Vegans	No
Kosher Diets	Not certified
Halal Diets	Not certified
Coeliacs	No
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)?	No
Identify those ingredients which contain such material	
2. Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification?	No
Identify any such ingredients	
3. Is the product or any of its ingredients produced from any genetically modified material?	No
Identify those ingredients which are produced from such material	
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?	No
Identify any such processing aids or additives	
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?	No
Identify any such processing aids or additives	

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# **Shelf Life & Storage Conditions**

Shelf life from date of manufacture:	1 year
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:	Retail: 6 weeks refrigerated
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	Т2	Units per Case	Case Weight
325g / 250ml (retail)	325g	315.3g	305.8g	6	3.2kg

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

	Glass Bottle
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	5060092694896

Coding on Secondary Packaging (retail glass single case only)

	Glass Bottle
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	5060092694902

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#### **Packaging**

### **Primary = Small Bottle (Glass Retail)**

Description	Dimension	Material	Colour	Weight
Glass Bottle	Height 145.2mm	Soda Lime Silica Glass	White flint / clear	190g
	Largest diameter:			
	68.1mm			
Metal Lid	Largest diameter: 39.75mm Height: 11.75mm	Coated Tinplate, with compound adhesion lacquer and silicone modified DEHP-free PVC plastisol seal	Raspberry 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

### **Secondary**

	Small 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 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:	30/01/23

#### 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

comainea 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
15/06/16	Volume added to product code section and to the pack weight/ volume available section. Nutritional information per 100ml added to spec.	E E Scotto
22/06/2018	Information for product packed into sachet added to spec	E E Scotto
16/01/2020	Country of origin updated for white granulated sugar and Soft Dark Brown Sugar, following updated information received from supplier.	Bbedull E E Scotto
10/02/21	Document control format updated.	Bedull
06/05/21	<ol> <li>Descriptive name updated from Smoke Flavour Tomato Sauce with Horseradish and Maple Syrup to Tomato Sauce with Horseradish &amp; Maple Syrup.</li> <li>Nutritional information rounded.</li> <li>Accent to be added to 'é' in purée.</li> <li>Catering shelf life once opened removed from spec.</li> <li>Reference to generic sachets removed from spec.</li> <li>Colour of lid for retail bottle changed from silver to raspberry.</li> </ol>	E-E-Scotto
05/12/22	<ol> <li>Minimum Life on Receipt statement added to Shelf Life &amp; Storage Conditions section of spec.</li> <li>Value for Fibre added to nutrition table.</li> </ol>	E-E-Scott
30/01/23	Country of origin for sugar updated, following information received from supplier.	E E Scotto

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