	DOMAIN: QUALITY MANAGEMENT SYSTEM
	REF N°: R3.6.2.W032
	TITLE: Cocktail Sauce

Product Specification

Product Code	SKSACO032/J20 210g / 221ml
---------------------	----------------------------

General Product Description	A rich and creamy, tomatoey sauce perfect for seafood made with rapeseed oil, free range whole eggs, pureed tomato and a little Worcestershire sauce. Mix with prawns, chicken or tuna for a delicious potato topping or sandwich filling.
Visual Appearance & Colour	Pastel salmon pink in colour with fine flecks of spice throughout
Product Flavour	Rich, smooth, tomato mayonnaise subtly spiced
Product Aroma	Slight acidic aroma
Product Texture	Thick, glossy, smooth and soft texture

Name of the food: Legal Name / Customary Name / Descriptive Name <i>(highlight as appropriate)</i>	Cocktail Sauce
--	----------------

List of Ingredients <i>(including QUID and allergy / intolerance information):</i>	Rapeseed Oil (71%), Free Range Pasteurised Whole Egg (10%), Water, Unrefined Raw Cane Sugar, Tomato Puree (3%), Worcestershire Sauce (Malt Vinegar (from Barley), Spirit Vinegar, Molasses, Sugar, Salt, Anchovies (Fish), Tamarind Extract, Onions, Garlic, Spice, Flavourings), Spirit Vinegar, Sea Salt, Acid: Acetic Acid, Cornflour, White Wine Vinegar, Lemon Juice Concentrate, Mustard Flour, Onion Powder, Garlic Powder, Seasoning (Salt, Spice Extracts (contains Celery), Onion Extract)
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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
Unrefined Raw Cane Sugar	Mauritius
Tomato Puree	Italy, Greece
Worcestershire Sauce	UK
<i>Malt Vinegar</i>	<i>UK</i>
<i>Spirit Vinegar</i>	<i>UK</i>
<i>Molasses</i>	<i>UK</i>

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TITLE: **Cocktail Sauce**


<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>
Spirit Vinegar	UK, Netherlands, Germany
Sea Salt	Israel
Acetic Acid	UK
Cornflour	Manufactured in: Germany Origin of raw material crop: France, Hungary, Italy
White Wine Vinegar	Spain
Lemon Juice Concentrate	Italy, Spain, South Africa, S.America (typically Argentina, Bolivia, Brazil, Uruguay), Turkey
Mustard Flour	USA, Canada
Onion Powder	Egypt, France, China, India
Garlic Powder	China
Seasoning	UK manufactured

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	Sugar Extraction	No <10mg/kg	Unrefined raw cane sugar
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
260	Acetic Acid	Acid	Yes	N/A
220	Sulphur Dioxide	Starch Extraction	No < 10mg/kg	Cornflour
220	Sulphur Dioxide	Carry over from wine used to make vinegar	No < 10mg / kg	White Wine Vinegar
551	Silicon Dioxide	Anti-caking agent	No	Seasoning
341iii	Tricalcium Phosphate	Anti-caking agent	No	Seasoning
535	Sodium	Anti-caking agent	No	Seasoning

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	Ferrocyanide		
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Physical & Chemical Standards:

METHOD OF ANALYSIS:	TARGET:	MINIMUM:	MAXIMUM:
pH	3.5	3.3	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.

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)	673	639	NUTRICALC
ENERGY (KJ)	2770	2631	NUTRICALC
FAT (g)	72.0	68.4	NUTRICALC
SATURATED FAT (g)	5.0	4.8	NUTRICALC
AVAILABLE CARBOHYDRATE (g)	4.5	4.3	NUTRICALC
SUGAR (g)	4.1	3.9	NUTRICALC
FIBRE (g)	0.1	0.1	NUTRICALC
PROTEIN (g)	1.5	1.5	NUTRICALC
SALT (g)	0.7	0.67	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	Worcestershire Sauce contains Malt Vinegar 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)	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	NO	Seasoning contains celery
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	NO	Cornflour
Fruit and Fruit Derivatives	NO	Tomato Puree, Lemon Juice Concentrate, White Wine Vinegar
Yeast and Yeast Derivatives	YES	
Vegetables and Vegetable Derivatives	NO	Onion Powder, Garlic Powder, Celery, Rapeseed Oil
Coconut and Coconut Derivatives	YES	
TVP / HVP	YES	
Monosodium Glutamate	YES	

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TITLE: **Cocktail Sauce**

Additives	NO	E220, E535, E1520, E260, E551, 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	Present in Worcestershire Sauce
Artificial Flavouring	NO	Present in Worcestershire Sauce
Smoke Flavouring	YES	
Irradiated Material	YES	

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	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:	9 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
210g / 221ml	210g	201g	192g	6	2.4kg

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	5060092697491

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	5060092697507

Packaging


Primary = 210g / 8oz Glass Jar

Description	Dimension	Material	Colour	Weight
Glass Jar	Height 98.7mm Largest diameter: 66.8mm	Soda Lime Silica Glass	White flint / clear	150g
Metal Lid	Largest diameter: 65mm Height: 15mm	Coated Tinplate, with PVC adhesive lacquer and Silicone modified, sodium bicarbonate based PVC plastisol sealant compound.	Raspberry with white 'Stokes' logo	13g
Label	Length = 203mm Height = 56mm	Paper	Multi coloured	1g
Perforated Tamper Band	Applied to lid and neck of jar	PVC Plastic	Clear	1g

Secondary

	210g / 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

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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.

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:	
DATE:	08/12/22

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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*

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 462150 Fax: + 44 (0) 1394 420288		

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AUTHORISATION & SUMMARY OF AMMENDMENTS / ADDITIONS

DATE	AMENDMENTS / ADDITION	APPROVED BY
06/04/11	1. Nutritional information updated based on updated information received from raw material suppliers. NI flavouring in Worcestershire Sauce means that the product is no longer free from artificial flavours	<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>
22/01/14	1. Information updated onto version 4 of D036 / spec 2. Reference to Freedom Food Egg removed 3. Organoleptic properties added 4. Ingredient declaration updated: allergens highlighted in bold, QUID added for oil and egg, function of acetic acid added and sorbic acid removed 5. Country of origin information updated 6. List of additives / E numbers updated 7. Packaging information updated (sizes, dimensions etc)	<i>E E Scott</i>
15/07/15	1. Country of origin information updated on vinegars. Spirit Vinegar now also from Belgium and Holland as well as UK. White wine Vinegar from Portugal as well as Spain.	<i>E E Scott</i>
08/06/16	1. Volume added to product code section and to the pack weight / volume available section. Nutritional information per 100ml added to spec.	<i>E E Scott</i>
05/04/17	1. Salt per 100g amended from 0.8g to 0.7g – typing error. Information updated onto Issue 6 of document.	<i>E E Scott</i>
18/07/18	1. Country of origin updated for White Wine Vinegar, following updated information received from supplier. Now just from Spain.	<i>E E Scott</i>
20/09/18	1. Turkey added as a country of origin for Lemon Juice Concentrate.	<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>
07/06/2019	Country of origin for lemon concentrate updated, following updated information received from supplier.	<i>Andrew</i>
04/09/2019	Country of origin for Rapeseed oil updated, following updated information received from supplier.	<i>Andrew</i>
04/02/21	1. Descriptive name updated. 2. Details for 350g jar removed from spec 3. Details for 210g jar added to spec 4. Country of origin for Garlic Powder and Mustard Flour updated, following information received from	<i>E E Scott</i>

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TITLE: **Cocktail Sauce**

	supplier.	
09/03/2021	Retail barcode corrected – the ninth digit (a ‘9’) was missing, as reported by customer.	D. Rust-Andrews
06/05/21	Volume in ml’s corrected from 220ml to 221ml.	<i>E E Scott</i>
25/05/21	Product marked as containing egg in food intolerance information on page 6.	<i>E E Scott</i>
29/12/21	Shelf life from date of manufacture increased from 8 to 9 months.	<i>E E Scott</i>
08/12/22	Country of origin updated for: Rapeseed Oil, Tomato Puree, Spirit Vinegar, Cornflour and Onion Powder. pH reviewed and updated from 3.4 – 3.8 to 3.3 – 3.7 to reflect results being achieved in production. Value for Fibre added to nutrition table. Minimum Life on Receipt statement added to Shelf Life & Storage Conditions section of spec.	<i>E E Scott</i>

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