

DOMAIN: **QUALITY MANAGEMENT SYSTEM**REF N°: **R3.6.2.W265**TITLE: **Sticky Pickle**

Product Specification

Product Code	SKRCU265/0430 Retail 430g SKRCU265/0250 Retail 250g CTRSU265/0002 Catering 2kg SKRCU265/J18 210g
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General Product Description	A sweet, Suffolk pickle containing 3mm sized vegetables, suitable for spreading
Visual Appearance & Colour	A glossy dark brown sauce surrounding 3mm sized vegetables.
Product Flavour	A sweet, tangy pickle.
Product Aroma	Acidic, slight spicy
Product Texture	Smooth, viscous, sticky sauce surrounding crunchy pieces of vegetable

Name of the food: Legal Name / Customary Name / Descriptive Name (highlight as appropriate)	Sweet, Spiced Vegetables Relish
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List of Ingredients (including QUID and allergy / intolerance information):	Sugar and Cane Molasses (42%), Vegetables (35%) (Onion, Courgette, Cauliflower, Gherkin, Water, Acid: Acetic Acid, Salt, (Sulphites)), Spirit Vinegar, Water, Thickener: Modified Maize Starch, Apple Compote (Apple Puree, Sugar), Black Treacle, Tomato Puree, Caramelised Sugar Syrup, Seasoning (Salt, Natural Flavouring), Garlic Puree.
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Country of Origin:	UK
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Ingredient	Country of Origin
Sugar and Cane Molasses	Produced from Sugar beet grown in the UK and Cane Molasses Produced in the USA.
Vegetables: <i>Onion</i> <i>Courgette</i> <i>Cauliflower</i> <i>Gherkin</i> Water Acetic Acid Salt Sulphites Calcium Chloride Spirit Vinegar	Netherlands, France Netherlands Netherlands, Belgium India, Germany Netherlands Serbia, UK Netherlands, Denmark Italy Sweden, Finland, Italy UK, Holland, Belgium

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Water	UK
Modified Maize Starch	Country of manufacture: Italy, France. Country of raw material crop: France, Hungary, Italy
Apple Compote	France, Spain, Poland, Belgium, Portugal, Italy
Black Treacle	Argentina, Guadeloupe, Mozambique, Australia, Guatemala, Nicaragua, Belize, Guyana, Panama, Brazil, Honduras, Peru, Costa Rica, Jamaica, Reunion, El Salvador, Laos, South Africa, Eswatini / formally Swaziland, Malawi, Zambia, Fiji, Mexico.
Tomato Puree	Greece, Italy
Caramelised Sugar Syrup	France
Seasoning	UK Manufactured
Garlic Puree	China

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	Sugar and Cane Molasses
260	Acetic Acid	Acid	Yes	Vegetables
535	Sodium Ferrocyanide	Anti caking agent	No	Salt in Vegetables
509	Calcium Chloride	Firming Agent	No	Vegetables
223	Sodium Metabisulphite	Preservative	Yes	Vegetables
1422	Modified Maize Starch	Thickener	Yes	N/A
220	Sulphur Dioxide	Carry over from sugar production where it is used as a colour inhibitor	No	Black Treacle
150a	Caramelised Sugar Syrup	Colour	Yes	Caramelised Sugar Syrup
504	Magnesium Carbonate	Free flow agent	No	Seasoning
433	Polysorbate 80	Solvent / Emulsifer	No	Flavouring preparation in Seasoning
535	Sodium Ferrocyanide	Anti caking agent	No	Salt in seasoning
535	Sodium Ferrocyanide	Anti caking agent	No	Salt in Vegetables

Physical & Chemical Standards:

METHOD OF ANALYSIS:	TARGET:	MINIMUM:	MAXIMUM:
pH	3.1	2.9	3.3
TSS (%)	54	52	56

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	METHOD OF CALCULATION:
ENERGY (KCAL)	209	ANALYSED
ENERGY (KJ)	890	ANALYSED
FAT (g)	0.0	ANALYSED
SATURATED FAT (g)	0.0	ANALYSED
AVAILABLE CARBOHYDRATE (g)	52.0	ANALYSED
SUGAR (g)	41.0	ANALYSED
FIBRE (g)	0.0	ANALYSED
PROTEIN (g)	0.4	ANALYSED
SALT (g)	1.2	ANALYSED

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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	Caramelised Sugar Syrup produced from glucose syrup, which in turn is derived from wheat or sugar beet /cane. Excluded from allergen labelling by directive 2005/26/EC
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	YES	
Sesame Seeds and products thereof	YES	
Sulphites at concentrations of at least 10mg/kg or 10mg/litre, expressed as SO ₂	NO	E223 in vegetables
Molluscs	YES	
Lupin	YES	
Maize and maize Derivatives	NO	Modified Maize Starch
Fruit and Fruit Derivatives	NO	Apple Compote, Tomato Puree
Yeast and Yeast Derivatives	YES	
Vegetables and Vegetable Derivatives	NO	Onion, Courgette, Cauliflower, Gherkin, Garlic
Coconut and Coconut Derivatives	YES	
TVP / HVP	YES	

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Monosodium Glutamate	YES	
Additives	NO	E220, E260, E1422, E150a, E504, E433, E535, E509, E223
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	NO	Caramelised Sugar Syrup imparts colour naturally
Artificial Colour	YES	
Natural Flavouring	NO	Seasoning
Artificial Flavouring	YES	
Smoke Flavouring	YES	
Irradiated Material	YES	

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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. Its 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: **Sticky Pickle**

Shelf Life & Storage Conditions

Shelf life from date of manufacture:	18 months – Retail 14 months - Catering
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 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.
Shelf life once opened:	Retail: 6 weeks refrigerated Catering: 21 days refrigerated
Special Instructions:	

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	N/A Part of gift pack	N/A Part of gift pack
250g	250g	241g	232g	6	2.6kg
430g	430g	417.1 g	404.2 g	6	4.2 kg
2.000kg	2.000kg	1.970 kg	1.940kg	N/A	N/A

Coding on Primary packaging (single unit)

	210g Glass Jar	250g Glass Jar	430g Glass Jar	Bucket
Method	Ink jet onto lid	Ink jet onto lid	Ink jet onto lid	Printed on computer generated label
Code Format	BBE & 4 digit julienne code	BBE & 4 digit julienne code	BBE & 4 digit julienne code	BBE & 4 digit julienne code
Durability / Shelf Life format	e.g. 04 2008 L7107	e.g. 04 2008 L7107	e.g. 04 2008 L7107	e.g. 04 2008 L7107
Position on unit	Printed on lid	Printed on lid	Printed on lid	Printed on label
Barcode number on unit	5060092696753	5060092694650	5060092694377	5060092692878

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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	250g = 5060092694667 430g = 5060092694384

Packaging

Primary = 210g / Small 6oz Jar (Glass Retail)

Description	Dimension	Material	Colour	Weight
Glass Jar	Largest Diameter: 60mm Height: 92.5mm	Soda Lime Silica Glass	White flint / clear	130g
Metal Lid	Largest Diameter: 58.5mm Height: 10.8mm	Coated Tinplate, with PVC adhesive lacquer and Silicone modified, sodium bicarbonate based PVC plastisol sealant compound.	Raspberry with white 'Stokes' logo	9.1g
Label	Length: 185mm Height: 53mm	Paper	Multi coloured	1.5g
Perforated Tamper Band	Applied to lid and neck of jar	PET Plastic	Clear	.7g

Primary = 250g / 8oz Glass Jar

Description	Dimension	Material	Colour	Weight
Glass Jar	Height 98.7m 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

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Primary = 430g 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 Tinplate, 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

Primary = 2.000 Ltr / kg

Description	Dimension	Material	Colour	Weight
Plastic Bucket	External Lidded Diameter: 202mm	Polypropylene Food Grade Plastic	Pre Printed Multicoloured	76g
Plastic Lid	Lidded Height: 103mm	Polypropylene Food Grade Plastic	Plum	31g
Label	Height: 62mm Width: 187mm	Paper	White	1.1g

Secondary

	250g Small Retail Jar	430g Medium Retail Jar
Description	Cardboard Outer Case with Divider	Cardboard Outer Case with Divider
Dimension	D: 220mm W: 145mm H: 112mm	W: 236mm H: 122mm D: 157mm
Material	Cardboard	Cardboard
Colour	White outer case with brown divider	White outer case with brown divider
Weight	Case: 71g Divider: 30g	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.

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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:

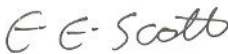
To the best of the companies knowledge, all products supplied by Stokes Sauces comply fully with the requirements of the Foods Safety Act 1990, Trade Descriptions Act, Weights and Measures Act, Consumer Protection Act, Food and Environment Protection Act, and, where appropriate, any other relevant UK 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:

NAME:	Elizabeth Scott
POSITION:	Technical Compliance Officer
SIGNATURE:	
DATE:	12/01/23

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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@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
08/03/16	<ol style="list-style-type: none"> 1. New issue 2. Old Sticky Pickle recipe re developed due to supply issue with previous vegetable supplier. Specification updated to reflect: 3. New recipe details / list of ingredients 4. New product code 5. New supply of vegetables (country of origin) 6. Additional additives added to table 7. Nutritional information updated 8. pH adjusted 9. Food intolerance information updated. 	E E-Scott
05/04/16	<ol style="list-style-type: none"> 1. QUID for vegetables updated to 30%. Error when label was re designed from new recipe. 	E E-Scott
10/05/16	<ol style="list-style-type: none"> 1. QUID recalculated to 35%, based on yield. 	E E-Scott
11/10/2016	<ol style="list-style-type: none"> 1. Large jar outer box barcode changed 	E E-Scott
05/04/17	<ol style="list-style-type: none"> 1. 'Caramelised' was incorrectly spelt in list of ingredients. Spelling corrected. 	E E-Scott
20/09/17	<ol style="list-style-type: none"> 1. Shelf life of catering product reduced from 18 months to 1 year 	E E-Scott
12/2/19	<ol style="list-style-type: none"> 1. Barcode for catering bucket added to spec. 	E E-Scott
10/09/19	<ol style="list-style-type: none"> 1. Country of origin for acetic acid in vegetables, following updated information received from supplier. 	E E-Scott
20/01/2020	Country of origin updated for Soft Light Brown sugar, following updated information received from supplier.	
24/11/20	<ol style="list-style-type: none"> 1. Details for 210g jar added to spec. 2. Descriptive name updated. 3. QUID in list of ingredients updated. 4. Nutritional information rounded. 	E E-Scott
04/03/21	<ol style="list-style-type: none"> 1. Details for 250g jar and lid updated, along with case weight. 2. Colour of lid for 430g jar updated from silver to raspberry. 	E E-Scott

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28/09/21	1. Country of origin of tomato puree updated.	<i>E E-Scott</i>
29/12/21	1. Shelf life from date of manufacture for catering bucket increased from 12 to 14 months.	<i>E E-Scott</i>
12/04/22	1. TSS range updated from 51 – 57 to 52 – 56 to reflect production results being achieved and range set on the PRS.	<i>E E-Scott</i>
28/09/22	1. Perforated Tamper Band material for 6oz / 210g jar updated from PVC to PET Plastic. 2. Fibre value added to nutrition section. 3. Country of origin for modified maize starch, apple compote, caramelised sugar syrup and black treacle updated.	<i>E E-Scott</i>
16/11/22	Black treacle country of origin updated based on information provided by the supplier.	<i>CPalmer</i>
17/11/22	1. Country of origin updated for Cauliflower and Modified Maize Starch, based on information received from supplier.	<i>E E-Scott</i>
12/01/23	1. Minimum Life on Receipt statement added to Shelf Life & Storage Conditions section of spec. 2. Details for catering bucket, lid and label updated following redesign of packaging.	<i>E E-Scott</i>

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