



DOMAIN: **QUALITY MANAGEMENT SYSTEM**

REF N°: **R3.6.2.W307**

TITLE: **Dijon Mustard**

Product Specification

Product Code	SKMUDI307/J18
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General Product Description	A pungent and medium hot mustard made from finely ground mustard seeds.
Visual Appearance & Colour	Smooth , Creamy Yellow/ Brown colour.
Product Flavour	Strong Mustard Flavour with vinegar notes.
Product Aroma	Mustard , Vinegar.
Product Texture	Smooth Creamy texture.

Name of the food: Legal Name / Customary Name / Descriptive Name (<i>highlight as appropriate</i>)	Dijon Mustard
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List of Ingredients (including QUID and allergy / intolerance information):	Spirit Vinegar, Mustard Flour (29%), Water, Unrefined Raw Cane Sugar, Sea Salt, Acidity Regulator: Citric Acid.
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Country of Origin:	UK
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Ingredient	Country of Origin
Spirit Vinegar	Netherlands, Germany, UK
Mustard Flour	UK, Canada, USA
Water	UK
Unrefined Raw Cane Sugar	Guatemala, Mozambique
Citric Acid	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
220	Sulphur Dioxide	Sugar Extraction	No <10mg/kg	Sugar
220	Sulphur Dioxide	Naturally Occurring	No	Mustard Flour
330	Citric Acid	Acidity regulator	Yes	N/A

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	<100,000	<100,000	>100,000
ENTEROBACTERIACEAE	<10,000	<10,000	>10,000
E COLI	<100	<100	>100
STAPH. AUREUS	<20	<20	20
YEASTS	<10,000	<10,000	>10,000
MOULDS	<10,000	<10,000	>10,000
*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)	187	NUTRICALC
ENERGY (KJ)	786	NUTRICALC
FAT (g)	12.0	NUTRICALC
SATURATED FAT (g)	0.7	NUTRICALC
AVAILABLE CARBOHYDRATE (g)	8.5	NUTRICALC
SUGAR (g)	5.4	NUTRICALC
FIBRE (g)	3.5	NUTRICALC
PROTEIN (g)	7.6	NUTRICALC
SALT (g)	0.85	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	
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	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	YES	
Coconut and Coconut Derivatives	YES	
TVP / HVP	YES	

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Monosodium Glutamate	YES	
Additives	NO	See additives listed on page 2
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	YES
Kosher Diets	Not certified
Halal Diets	Not certified
Coeliacs	YES
Lactose Intolerant	YES
Nut and sesame allergy sufferers	YES

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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: **Dijon Mustard**

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:	Retail: 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:	

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
170g	170g	162.4g	154.7g	6	2.00kg

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 2024 M3101
Position on unit	Printed on lid
Barcode number on unit	5060092698382

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 2024 M3101
Position on unit	Printed centrally on outer case label
Outer case barcode	5060092698399

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ackaging

Primary = 185g / 6oz Glass Jar

Description	Dimension	Material	Colour	Weight
Glass	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	PVC Plastic	Clear	0.7g

Secondary


185g / 6oz Retail Jar	
Description	Cardboard Outer Case with Divider
Dimension	D: 188mm W: 140mm H: 103mm
Material	Cardboard
Colour	White outer case with brown divider
Weight	Case: 52g 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:	<i>E E Scott</i>
DATE:	11/04/23

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@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
11/04/23	First Issue. (Previous product code SKMUDI146/J18) New recipe being made inhouse. New product code allocated due to new fill weight of 170g. Specification updated to reflect changes: product code, list of ingredients, country of origin information, table of additives, pH, nutritional information, shelf life and storage conditions, fill weight and barcodes.	<i>E. Scott</i>

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