

DOMAIN: **QUALITY MANAGEMENT SYSTEM**REF N°: **R3.6.2.W096**TITLE: **Cranberry Sauce**

## Product Specification

|                     |   |                 |          |
|---------------------|---|-----------------|----------|
| <b>Product Code</b> | SKSACR096/0260 (Retail 260g)<br>SKSACR096/0415 (Retail 415g)<br>CTSACR096/0002 (Catering 2kg) | <b>Version:</b> | 11       |
| <b>Product Name</b> | Cranberry Sauce   | <b>Date:</b>    | 08/12/22 |

|                                       |  |
|---------------------------------------|--|
| <b>General Product Description</b>    | A delicious sweet sauce packed full of cranberries |
| <b>Visual Appearance &amp; Colour</b> | Deep red colour with visible pieces of cranberry   |
| <b>Product Flavour</b>                | A sweet strong fruity flavour                      |
| <b>Product Aroma</b>                  | A strong fruity cranberry aroma                    |
| <b>Product Texture</b>                | Firm set jam like texture                          |

|  |                 |
|--|-----------------|
| <b>Name of the food:</b><br>Legal Name / <b>Customary Name</b> / Descriptive<br>Name ( <i>highlight as appropriate</i> ) | Cranberry Sauce |
|--|-----------------|

|  |   |
|--|---|
| <b>List of Ingredients (including QUID and allergy / intolerance information):</b> | Cranberries (42%), Unrefined Raw Cane Sugar, Water, Gelling Agent: Fruit Pectin, Acidity Regulator: Citric Acid, Preservative: Sorbic Acid. |
|--|---|

|                           |    |
|---------------------------|----|
| <b>Country of Origin:</b> | UK |
|---------------------------|----|

| <b>Ingredient</b>        | <b>Country of Origin</b> |
|--------------------------|--------------------------|
| Cranberries              | Canada, USA              |
| Unrefined Raw Cane Sugar | Mauritius                |
| Water                    | UK                       |
| Pectin                   | Italy, Spain, UK         |
| Citric Acid              | Austria                  |
| Sorbic Acid              | China                    |

|   |          |                    |          |   |  |                 |
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| <b>REVIEW DUE DATE:</b>   | N/A      |                    |          |   |  |                 |
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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                   | Unrefined Raw Cane Sugar    |
| 440i     | Fruit Pectin    | Gelling Agent     | Yes                             | N/A                         |
| 200      | Sorbic Acid     | Preservative      | Yes                             | N/A                         |
| 330      | Citric Acid     | Acidity Regulator | Yes                             | N/A                         |

#### Physical & Chemical Standards:

| METHOD OF ANALYSIS: | TARGET: | MINIMUM: | MAXIMUM: |
|---------------------|---------|----------|----------|
| <b>pH</b>           | 2.1     | 1.9      | 2.3      |
| <b>TSS (%)</b>      | 57.5    | 55       | 60       |

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 |
|---|--------------|-----------|----------------|
| <b>TVC @ 30°C</b>   | <500         | <10,000   | >10,000        |
| <b>ENTEROBACTERIACEAE</b>                                       | <20          | <100      | >100           |
| <b>E COLI</b>   | <10          | <10       | 10             |
| <b>STAPH. AUREUS</b>  | <20          | <20       | 20             |
| <b>YEASTS</b>   | <100         | <500      | >500           |
| <b>MOULDS</b>   | <100         | <500      | >500           |
| <b>*SALMONELLA</b><br><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.*

|                                   | <b>NUTRIENT<br/>CONTENT<br/>PER 100g</b> | <b>METHOD OF<br/>CALCULATION:</b> |
|-----------------------------------|--|-----------------------------------|
| <b>ENERGY (KCAL)</b>              | 221                                      | NUTRICALC                         |
| <b>ENERGY (KJ)</b>                | 937                                      | NUTRICALC                         |
| <b>FAT (g)</b>                    | 0.0                                      | NUTRICALC                         |
| <b>SATURATED FAT (g)</b>          | 0.0                                      | NUTRICALC                         |
| <b>AVAILABLE CARBOHYDRATE (g)</b> | 54.0                                     | NUTRICALC                         |
| <b>SUGAR (g)</b>                  | 54.0                                     | NUTRICALC                         |
| <b>FIBRE (g)</b>                  | 2.5                                      | NUTRICALC                         |
| <b>PROTEIN (g)</b>                | 0.0                                      | NUTRICALC                         |
| <b>SALT (g)</b>                   | 0.0                                      | NUTRICALC                         |

|  |          |                    |          |   |  |                 |
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TITLE: **Cranberry Sauce**

**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   | YES      |                       |
| Sesame Seeds and products thereof  | YES      |                       |
| Sulphites at concentrations of at least 10mg/kg or 10mg/litre, expressed as SO <sub>2</sub>  | YES      |                       |
| Molluscs   | YES      |                       |
| Lupin  | YES      |                       |
| Maize and maize Derivatives  | YES      |                       |
| Fruit and Fruit Derivatives  | NO       | Cranberries           |
| 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  | E220, E440i, E330, 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          | 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           |

**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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**TITLE: Cranberry Sauce**

**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)?<br><br>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?<br><br>Identify any such ingredients   | No       |
| 3. Is the product or any of its ingredients produced from any genetically modified material?<br><br>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?<br><br>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?<br><br>Identify any such processing aids or additives | No       |

**Shelf Life & Storage Conditions**

|   |   |
|---|---|
| <b>Shelf life from date of manufacture:</b> | Glass Jar – 2 years<br>Catering Bucket – 14 months  |
| <b>Minimum Life on Receipt</b>              | For Minimum Life On Receipt (MLOR), or into customer, please refer to your Sales agreement.   |
| <b>Storage Conditions:</b>                  | Retail: Store in a cool place, away from direct sunlight. Once opened refrigerate and consume within 6weeks and by best before end date.<br><br>Catering: Store in a cool place, away from direct sunlight. Once opened refrigerate and consume within 21 days and by best before end date. |
| <b>Shelf life once opened:</b>              | Retail: 6 weeks<br>Catering: 21 days  |
| <b>Special Instructions:</b>                |   |

|   |          |                    |          |   |  |              |
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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 |
|--------------------------------|--------------------|---------|---------|----------------|-------------|
| 260g                           | 260g               | 251g    | 242g    | 6              | 2.7kg       |
| 415g                           | 415g               | 402.6g  | 390.1g  | 6              | 4.2kg       |
| 2kg                            | 2.0kg              | 1.970kg | 1.940kg | N/A            | N/A         |

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

|                                | 260g Glass Jar              | 360g Glass Jar              | Bucket                              |
|--------------------------------|-----------------------------|-----------------------------|-------------------------------------|
| Method                         | 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         |
| Durability / Shelf Life format | e.g. 09 2024 M2256          | e.g. 09 2024 M2256          | e.g. 09 2024 M2256                  |
| Position on unit               | Printed on lid              | Printed on lid              | Printed on label                    |
| Barcode number on unit         | 5060092692182               | 5060092698238               | 5060092692939                       |

**Coding on Secondary Packaging (single case)**

|                                | 260g Glass Jar                        | 360g Glass Jar                        |
|--------------------------------|---------------------------------------|---------------------------------------|
| Method                         | Printed on outer case label           | Printed on outer case label           |
| Code Format                    | BBE & 4 digit julienne code           | BBE & 4 digit julienne code           |
| Durability / Shelf Life format | e.g. 09 2024 M2256                    | e.g. 09 2024 M2256                    |
| Position on unit               | Printed centrally on outer case label | Printed centrally on outer case label |
| Outer case barcode             | 5060092692199                         | 5060092698245                         |

|   |          |                    |          |   |   |              |
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**Packaging**

**Primary = 260g / 8oz Glass Jar**

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

**Primary = 415g / 12oz Glass Jar**

| Description               | Dimension                                     | Material   | Colour                       | Weight |
|---------------------------|---|--|------------------------------|--------|
| Glass Jar                 | Height 120.9mm<br>Largest diameter:<br>75.4mm | Soda Lime Silica Glass   | White flint / clear          | 214g   |
| Metal Lid                 | Largest diameter:<br>72.7mm<br>Height: 15mm   | Coated Tinplate, with<br>compound adhesion<br>lacquer and silicone<br>modified DEHP-free<br>PVC plastisol seal | Silver with<br>'Stokes' logo | 15.2g  |
| Label                     | Length = 219mm<br>Height = 60mm               | Paper  | Multi coloured               | 1.4g   |
| Perforated Tamper<br>Band | Applied to lid and<br>neck of bottle          | PVC Plastic  | Clear                        | 0.8g   |

**Primary = 2.000 Ltr / kg**

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

|  |          |             |          |   |  |                 |
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## Secondary

|             | <b>260g / 8oz Retail Jar</b>             | <b>415g / 12oz Retail Jar</b>            |
|-------------|--|--|
| Description | <b>Cardboard Outer Case with Divider</b> | <b>Cardboard Outer Case with Divider</b> |
| Dimension   | D: 220mm<br>W: 145mm<br>H: 112mm         | W: 236mm<br>H: 122mm<br>D: 157mm         |
| Material    | Cardboard                                | Cardboard                                |
| Colour      | White outer case with brown divider      | White outer case with brown divider      |
| Weight      | Case: 71g<br>Divider: 30g                | Case: 85g<br>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.

### 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.

|   |          |                    |          |   |   |                  |
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TITLE: **Cranberry Sauce**

**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:**

|                   |                              |
|-------------------|------------------------------|
| <b>NAME:</b>      | Elizabeth Scott              |
| <b>POSITION:</b>  | Technical Compliance Officer |
| <b>SIGNATURE:</b> | <i>E E Scott</i>             |
| <b>DATE:</b>      | 08/12/22                     |

**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*

|                          |  |                 |  |
|--------------------------|--|-----------------|--|
| <b>PRODUCT CODE:</b>     |  | <b>VERSION:</b> |  |
| <b>PRODUCT NAME;</b>     |  | <b>DATE:</b>    |  |
| <b>COMPANY:</b>          |  |                 |  |
| <b>ADDRESS:</b>          |  |                 |  |
| <b>NAME:</b>             |  |                 |  |
| <b>POSITION:</b>         |  |                 |  |
| <b>SIGNATURE:</b>        |  |                 |  |
| <b>DATE:</b>             |  |                 |  |
| <b>PLEASE RETURN TO:</b> | Elizabeth Scott, Technical Compliance Officer, Stokes Sauces Ltd,<br>Rendlesham Hall, Rendlesham, Woodbridge, Suffolk, IP12 2RG<br><br>elizabeth@stokessauces.co.uk<br><br>Tel: + 44 (0) 1394 462150 Fax: + 44 (0) 1394 420288 |                 |  |

|   |          |                    |          |   |                 |                  |
|---|----------|--------------------|----------|---|-----------------|------------------|
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