

Date:		25/08/2021		Version:	3	
Created by: Elsie Walker		Approved by:	Markus Endt			
Product name and code:	nme and CC132 - Red Frenk Chillies 300g			Brand Name:	Cooks & Co	
Product Description:			Red Chillies in brine in 320cc glass jar			
Product Image:				cooks.co Red Frenk Chillies 7 (m.)		
Ingredients:						
Ingredi	ent (QUID - in	order)	%	Country of Orig	gins	E-Number
Re	ed Frenk Chillie	es	50.00	Turkey		
	Water		38.40	Turkey		
	Spirit Vinegar		6.90	Turkey		
	Salt		4.50	Turkey		
Firming a	gent: Calcium	Chloride	0.20	Italy		E509
Country of Product manufacture:  Protected designation of origin?  Manufacturing site name:			Turkey  No  Sardes Gida  BRC & JES			
		/ISO/FSSC etc	):	BRC & IFS		
Sensory Attri		/ISO/FSSC etc				
Sensory Attri Appearance:		Red coloured	chillies.	BRC & IFS		
Sensory Attri Appearance: Colour:		Red coloured	chillies.	BRC & IFS		
Sensory Attri Appearance: Colour: Flavour:		Red coloured Red Slighty sour, Typical like cl	spicy taste.	BRC & IFS		
Sensory Attri Appearance: Colour: Flavour: Texture: Aroma:	butes:	Red coloured Red Slighty sour, Typical like cl	spicy taste.	BRC & IFS		
Sensory Attri Appearance: Colour: Flavour: Texture: Aroma: Analytical Sta	butes:	Red coloured Red Slighty sour, Typical like cl	chillies.  spicy taste.  nilli, crunch	BRC & IFS		Tolerances
Sensory Attri Appearance: Colour: Flavour: Texture: Aroma:	butes:	Red coloured Red Slighty sour, Typical like of	spicy taste. nilli, crunchihilli slightly	y. sour without off smell.		Tolerances >4,5
Sensory Attri Appearance: Colour: Flavour: Texture: Aroma: Analytical Sta Chemical Ana pH	butes: andards: lysis:	Red coloured Red Slighty sour, Typical like of Typical like of	chillies.  spicy taste.  nilli, crunch  hilli slightly  eet	y. sour without off smell.		>4,5
Sensory Attri Appearance: Colour: Flavour: Texture: Aroma: Analytical Sta	butes: andards: lysis:	Red coloured Red Slighty sour, Typical like of Typical like of	spicy taste.  spiilli, crunch hilli slightly  et  s  icide residu	y. sour without off smell. Frequency		>4,5
Sensory Attri Appearance: Colour: Flavour: Texture: Aroma: Analytical Sta Chemical Ana pH Pesticide resid	butes:  andards: lysis: dues	Red coloured Red Slighty sour, Typical like of Typical like of Targ <4, Pest	spicy taste.  spicy taste.  milli, crunch  hilli slightly  set  5  icide residu	y. sour without off smell. Frequency		>4,5 EU legislations
Sensory Attri Appearance: Colour: Flavour: Texture: Aroma: Analytical Sta Chemical Ana pH Pesticide resid Salinity Microbiologic	butes:  andards: lysis: dues	Red coloured Red Slighty sour, Typical like of Targ <4, Pest	chillies.  spicy taste.  milli, crunch hilli slightly  eet  s  icide residu	y. sour without off smell. Frequency - es and heavy metals as -	per current	>4,5 EU legislations 4,0-5,0%

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Salmonella	Absence/25g	every 4 months	absence/25g	
Staphylococcus aureus	<10 cfu/g	every 4 months	10 cfu/g	
E. coli	<10 cfu/g	every 4 months	10 cfu/g	
Clostridium perfringes	* The pH values that permit the growth of Clostridium perfringens are: Minimum: 5.5 to 5.8, Optimum: 7.2 and Maximum 8.0 to 9.0. Our products have a maximum pH value of 4.5 and thus do not allow its growth.			
Listeria sp.	Absence/25g	every 4 months	absence/25g	

The product is pasteurised and free of pathogenic and anaerobe germs. It is preserved by heat.Products were released after the 37°C and 55°C incubation period for seven days.

Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs is followed.

followed.					
Allergen Information:	Contains	Cross contamination risk			
Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) ( excl. wheat glucose syrup)	NO	NO			
Milk (Cow, Goat, Sheep, Buffalo, inc. Lactose)	NO	NO			
Eggs (inc. Lecithin if from Egg Source)	NO	NO			
Nuts (excl. Pine Nuts, Chestnuts, Nutmeg, Coconut)	NO	NO			
Peanuts	NO	NO			
Soya (Soya beans, Soya Derivatives, inc. Lecithin's)	NO	NO			
Fish (exc isinglass – fining agent in beer)	NO	NO			
Molluscs	NO	NO			
Crustaceans	NO	NO			
Celery (Inc. Celeriac)	NO	NO			
Mustard	NO	Yes			
Sesame Seeds	NO	NO			
Sulphur Dioxide (>10mg/Kg, inc. Sulphites)	NO	NO			
Lupin	NO	NO			
Does the product contain any of the follo	Does the product contain any of the following:				
Genetically Modified Materials	NO				
Engineered Nanomaterial	NO				
Vegetable Oils (please specify individual to	NO				
Trans fat material (excluding naturally occ	curring Trans fats)	NO			
Caffeine	NO				
Pesticide Residues	according to EU Reg				
Irradiated material	NO				
Added colours	NO				
Added preservatives	NO				
Antioxidants	NO				

Azo & Coal tar dyes , BHA/BHT, Benzoates	NO
MSG / Glutamates	NO
Hydrogenated Vegetable Protein / Textured Vegetable Protein	NO

Nutritional Information:	Per 10	Og drained product	Calculated/Analysed		
Energy (kJ)			179	Calculated	
Energy (kcal)		43	Calculated		
Fat (g)			<0,5	Calculated	
saturates (g)		0		Calculated	
of which mono- unsatu	ırates (g)				
polyunsatura					
Available carbohydrate (g)		7.0	Calculated		
sugars (g)		5.1		Calculated	
of which starch (g)	starch (g)				
polyols(g)					
Fibre (g)		1.4 Calculated			
Protein (g)			1.8	Calculated	
Salt (g)			4.5	Calculated	
Has product been previousl	y frozen?			NO	
EU health mark (animal bas	ed products o	nly)		N/A	
Product suitability and cert	ifications:		Suitable	Certified	
Organic			No	No	
Kosher			Yes	No	
Halal			No	No	
Coeliac		Yes		No	
Diabetics			Yes	No	
Lactose Intolerant			Yes	No	
Vegetarian			Yes	Yes	
Vegan		Yes		Yes	
RSPCA Assured				n/a	
Free Range				n/a	
Packaging:		Description (Format, Material etc)		Weight (g)	
Primary packaging	320ml glass jar with black pop up lid and a wrap around label		Glass jar=190g, Metal lid=9g , label= 2g		
Secondary packaging	Shrinked wrapped carton tray with label		Carton tray=25g, plastic shrink wrap= 3g, case label=1,5g.		
Tertiary packaging	wooden pallet 120x100cm with plastic shrink wrap		Plastic shrink wrap= 1,5kg/ Wooden pallet=21kg		
Primary packaging meets re	gulation for it	ems in cont	act with food stuffs EC	No 1935/2004	Yes
Pack size	300g (ND)	W 150g)	Serving /Portion size (g)	30g	
Cases per layer	32	!	Layers per pallet	10	
Inner/Unit barcode	5060016	800815 Outer pack/Case barcode		05060016820813	
Shelf life and Storage:					
Shelf life from manufacture	:	24 months			
Minimum shelf life on deliv	18 months				

Date code format (e.g Best Before side of DD/MM/YYYY):		of jar with the following format: BB END MONTH YYYY		
Storage Conditions (unopened):		Store in a cool dry place.		
Storage Conditions (opened):		e and consume within 14 days. Keep product submerged in brine.		
CCP information (for metal detection please include sensitivities):	For Foreign materials: Fe:2,5mm/Non Fe:3,5mm/S.S.:4,5mm-Magnets: 4100 gauss, vibrating sieve (diameter:4mm), hand selection, rotatory washing and visual sorting. CCP's are 1. Select 2. Metal detection 3. Closing 4. Pasteurization.			
Supplier Contact details:		RH Amar & Co LTD		
Main Technical Contacts:		Markus Endt / Elsie Walker - 01494 530200		
Main Commercial Contact:				
24 hour Emergency Contact:		Markus Endt - 07988 818285		
Supplier Approved:		Elsie Walker		
Customer Approved & Accepted:				