

Date:	27/09/2022		Version:	ersion:	
Created by:	Elsie Walker		Reason for issue:	N	ew spec format
Product name and code:  CC016- Vine Leaves stuffed with rice 400g		Brand Name:	Cooks & Co		
Product Description:			Vine Leaves stu	ıffed with ri	ce in 400g tin can
Product Image:			COOKS&CO* Vine Leaves  - Insplication in the Cooks and the		
Ingredients:					
Ingredient (QUID - in	order)	%	Country of Orig	gins	E-Number
Rice (cooked)		51.00	Turkey		
Vine leaves		16.40	Turkey		
Onion		12.90	Turkey 		
Water		12.00	Turkey		
Sunflower oil		5.10	Turkey 		
Salt		1.20 0.80	Turkey		
	Acidity regulator: citric acid		China		E330
Mint		0.30	Turkey		
Dill		0.20	Turkey		
Black pepper	. "	0.10	Turkey		
Ingredient declaration (please put allergens in <b>BOLD</b> ):  Rice (51%), Vine leaves (16%), Onion, Water, Sunflower oil, Salt, Acidity regulator: citric acid, Mint, Dill, Black pepper.					Mint, Dill, Black pepper.
Country of Product manufa	cture:		Turkey		
Protected designation of or	igin?		No		
Manufacturing site name:			Sardes Gida, Turkey		
Site accreditations (BRC/IFS	/ISO/FSSC etc	):	IFS		
Does the product comply with the Food Safety Act of 1990 as amended, Hygiene of Foodstuffs EU reg 852/2004 & General principles and requirements of Food Law EU Reg 178/2002			Yes		
Sensory Attributes:					
Appearance:	Good, properly wrapped vine leaves with the stuffing				
Colour:	Light green to dark green leaves with an off- white stuffing.				
Flavour:	Slighty sour and herby.				
Texture:	Smooth to the bite.				
Aroma:	Typical, fresh of the vine into the stuffing.			e herbs and	spices that are included
Analytical Standards:					

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Chemical Analysis:	Target	Frequency	Tolerances
рН	<4,5	-	>4,5
Pesticide residues	Pesticide residu	ues and heavy metals as	per current EU legislations
Salinity	1.2%	-	0,8-1,5%
Microbiological Analysis:	Target	Frequency	Tolerances
Total viable count	<100000 cfu/g		>1000000 cfu/g
Yeasts & Moulds	<1000 cfu/g	<1000 cfu/g	
Salmonella	absence/25g	absence/25g presence/	
Staphylococcus aureus	<10 cfu/g		>10 cfu/g
E. coli	<10 cfu/g		>10 cfu/g
Clostridium botulinum	<10 cfu/g	>10 cfu/g	
Listeria sp.	absence/25g	presence/25g	

The product is sterilized and free of pathogenic and anaerobe germs. It is preserved by heat.Products are 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.

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	NO		
Sesame Seeds	NO	NO		
Sulphur Dioxide (>10mg/Kg, inc. Sulphites)	NO	NO		
Lupin	NO	NO		
Does the product contain any of the follo	owing:			
Genetically Modified Materials	NO			
Engineered Nanomaterial	NO			
Vegetable Oils (please specify individual	Sunflower oil			
Trans fat material (excluding naturally occ	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 100g/ml			ted/Ana	lysed	
Energy (kJ)			529	Ca	lculated			
Energy (kcal)			126	Calculated				
Fat (g)			5.3	Calculated				
of which saturates (g) mono- unsaturates (g) polyunsaturates (g)			0.6	Calculated				
		rates (g)						
Available cark	oohydrate (g)			15	Ca			
sugars (g)			1.2	Ca				
of which	starch (g)							
	polyols(g)							
Fibre (g)				1.2	Calculated			
Protein (g)				4	Ca			
Salt (g)				1.2	Calculated Calculated			
Has product b	peen previousl	y frozen?			NO			
EU health ma	rk (animal base	ed products o	nly)		N/A	\		
	bility and cert			Suitable	C	ertified		
Organic				No		No		
Kosher				Yes		No		
Halal				No		No		
Diabetics				Yes				
Lactose Intole	erant			Yes	No No			
Vegetarian			Yes	Yes				
Vegan			Yes					
RSPCA Assured								
Free Range					n/a			
Packaging:		Descripti	on (Format, Material etc)	Weight (g)				
Primary packa	aging		400g tin can		65.72g			
Secondary pa	ckaging		carton box/shrink wrap		60g/20g			
Tertiary packaging			vallet 120x100cm with ic shrink wrap	th Carton dividers=2kg, Plastic wrap= 1.5kg/ Wooden palle				
Please state which packaging components are recyclable			Tin can					
For plastic components, do these contain at least 30% recycled content?			No					
Please confirm primary packaging is tamper evident. If yes, please state.			Yes- can seal					
Primary pack	aging meets re	gulation for it	ems in cont	act with food stuffs EC	No 1935/2004		Yes	
Unit net weig	ht (g/ml)	400	)g	Unit drained weight (g)		N/A		
Units per case	e	6		Serving /Portion size (g)				
Cases per laye	or	16		Layers per pallet	20			

Inner/Unit barcode	5060016800242		Outer pack/Case barcode	05060016820912	
Shelf life and Storage:					
Shelf life from manufacture:		24 months			
Minimum shelf life on delivery:		17 months		nonths	

Date code format (e.g Best Before DD/MM/YYYY):	with the following format: BB END MONTH YYYY (e.g. BB END SEP 2023)			
Storage Conditions (unopened):		Store in a cool dry place		
Storage Conditions (opened):	Refrigerate	Refrigerate and consume within 3 days. Keep product submerged in its liquid.		
CCP information (for metal detection please include sensitivities):	ı	For Foreign materials: Visual sorting, Magnets 4100 gauss & vibrating sieve (diameter:4mm)- CCP's: Selecting, magnet, closing, sterilization.		
Supplier Contact details:		RH Amar & Co LTD		
Main Technical Contacts:		Markus Endt / Elsie Walker- 01494 530200		
24 hour Emergency Contact:		Markus Endt - 07988 818285		
Supplier Approved:		Elsie Walker		
Date of approval:		27/09/2022		