

FAMOUS FOR FINE FOO	_		Namian.			
Date:	08-Jun-21		Version:	1		
Issued by: Product	Elsie Walker		Reason for issue:	New supplier		
	CC084 - Sundried tomatoes 280g			Brand Name: Cooks & Co		
Product Description:			Sun-dried to	omatoes in sunflower oil		
Product Image:			Cooks aco Numerica Translation			
Ingredients:						
Ingredient (QUID - ir		%	Country of Orig	gins E-Number		
Sun-dried tomat		59.00				
Sunflower oil		39.00				
Wine vinegar	•	1.30				
Salt						
	Lactic acid			E270		
Citric acid		0.05		E330		
Ascorbic acid		0.05		E300		
Ingredient declaration (plea						
citric acid, antioxidant: ascorb		%), wine vine	egar (contains SULPHITES),	salt, acidity regulators: lactic acid &		
Country of Product manufa	cture:		Italy			
Protected designation of origin?			No			
Manufacturing site name:			Di Vita, Italy			
Site accreditations (BRC/IFS/ISO/FSSC etc):			BRC			
Sensory Attributes:						
Appearance:	Brownish red to dark red pieces of tomato in sunflower oil			nflower oil		
Colour:	Brownish red to dark red pieces of tomato					
Flavour:	Typical like tomato, slightly salty, without off taste					
Texture:	Chewy texture, typical of Sun- dried tomato					
Aroma:	Typical like tomato, slightly ,without off smell					
Analytical Standards:						
Chemical Analysis:	Target		Frequency	Tolerances		
Minimum vacuum	5 cm/hg		Each batch	>5 cm/hg		
рН	3.5-4.2		Each batch	<3.5, >4.2		
Salt	1-2.5%		Each batch	atch <1, >2.5%		
Microbiological Analysis:	Target		Frequency	Tolerances		
Total plate count at 30°C	<1 x 10 <sup>3</sup>			>1 x 10 <sup>3</sup>		
Enterobacteriaceae	<1 x 10 <sup>1</sup>			>1 x 10¹		

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E.Coli	/1 v	101		>1 x 10¹	
Clostridium Perfringens	<1 x	10¹ 10¹		>1 x 10 <sup>1</sup>	
Yeasts & Moulds	<1 x			>1 x 10 <sup>1</sup>	
Staphyloccocus positive					
coagulase	<1 x	10²		>1 x 10 <sup>2</sup>	
Listeria Montocytogenes	absent i	n 25g		present in 25g	
Salmonella	absent i	in 25g		present in 25g	
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 Eg	g 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)		Yes		n/a	
Lupin		No	No		
Does the product contain any of the following:					
Genetically Modified Materi	No				
Engineered Nanomaterial				No	
Vegetable Oils (please spec	No				
Trans fat material (excluding	g naturally occ	curring Tran	s fats)	No	
Caffeine	No				
Pesticide Residues	As per EU MRLs				
Irradiated material	No				
Added colours				No	
Added preservatives				Acidity regulators Lactic acid & Citric acid	
Antioxidants				Ascorbic acid	
Azo & Coal tar dyes , BHA/BHT, Benzoates				No	
MSG / Glutamates				No	
Hydrogenated Vegetable Pro	No				

Nutritional Information:		Per 1	.00g/ml (drained)	Calculated/Analysed			
Energy (kJ)			448		Analysed		
Energy (kcal)	Energy (kcal)		108			Analysed	
Fat (g)				9.2		Analysed	
saturates (g)		3.8			Analysed		
of which	rhich mono- unsaturates (g)						
ļ.	polyunsaturates (g)						
Available carbo	ohydrate (g)		3.9			Analysed	
s	sugars (g)		3.6			Analysed	
of which							
ļ F	oolyols(g)						
Fibre (g)				3	Analysed		
Protein (g)				1	Analysed		
Salt (g)				2.2	Analysed		
Has product be	een previously	/ frozen?			No		
			ducts only)		n/a		
EU/UK/N.I health mark (animal based pro Product suitability and certifications:			,,	Suitable		Certified	
Organic			No		No		
Kosher				No			
Halal				No			
Coeliac			Yes	No			
Diabetics			Yes	No			
Lactose Intoler	ant			Yes	No		
Vegetarian				Yes	Yes		
			Yes	Yes			
Vegan			103	No			
Fairtrade				No			
UTZ/RFA				No			
RSPO				-			
RSPCA Assured				No No			
Free Range		Description (Format, Material		NO			
Packaging:			Descripti	etc)		Weight (g)	
Primary packaging		Glass jar/	metal lid/paper label	170g/10g/2g			
Secondary packaging		Cardboa	ard tray/shrink wrap	15g/15g			
Tertiary packag	Tertiary packaging		Pall	et/Stretchwrap			
Please state which packaging components are recyclable			All recyclable				
Primary packag	ging meets re	gulation for it	ems in cont	cact with food stuffs EC	No 1935/20	004 Yes	
Unit net weigh	t (g/ml)	280g		Unit drained weight (g)		165g	
Units per case		6		Serving /Portion size (g)			
Cases per layer	r	32		Layers per pallet	9		
Inner/Unit bar	code	5060016803151		Outer pack/Case barcode	05060016823159		

Shelf life and Storage:				
Shelf life from manufacture:	411 days			
Minimum shelf life on delivery:		308 days		
Date code format (e.g Best Before DD/MM/YYYY):		Best before DD/MM/YYYY		
Storage Conditions (unopened):		Store in a cool, dry place.		
Storage Conditions (opened):		pened, keep tmatoes covered in oil, refrigeate and consume within 7 days.		
CCP information (for metal detection please include sensitivities):				
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:				
Date o	f approval:			