


## RH Amar Product Specification

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|---|--|--|--------------|
| Date:   | 25/08/2021   | Version:   | 3            |
| Created by:   | Elsie Walker   | Approved by:   | Markus Endt  |
| Product name and code:  | CC133 - Pepperoncini chilli peppers<br>280g                        | Brand Name:  | Cooks & Co   |
| Product Description:  |  | Green pepperoncini peppers in 320ml glass jar                                      |              |
| Product Image:  |  |  |              |
| <b>Ingredients:</b>   |  |  |              |
| Ingredient (QUID - in order)  | %  | Country of Origins   | E-Number     |
| Pepperoncini Pepper   | 53.50  | Turkey   |              |
| Water   | 35.90  | Turkey   |              |
| Spirit Vinegar  | 6.90   | Turkey   |              |
| Salt  | 3.50   | Turkey   |              |
| Firming agent: Calcium chloride   | 0.20   | Italy  | E509         |
| Ingredient declaration (please put allergens in <b>BOLD</b> ):                          |  |  |              |
| Pepperoncini pepper (54%), water, spirit vinegar, salt, firming agent: calcium chloride |  |  |              |
| Country of Product manufacture:   |  | Turkey   |              |
| Protected designation of origin?  |  | N/A  |              |
| Manufacturing site name:  |  | Sardes Gida  |              |
| Site accreditations (BRC/IFS/ISO/FSSC etc):   |  | BRC & IFS  |              |
| <b>Sensory Attributes:</b>  |  |  |              |
| Appearance:   | Green pepperoncini pepper in brine.                                |  |              |
| Colour:   | Light green to darker green.                                       |  |              |
| Flavour:  | Slightly sour, spicy taste.  |  |              |
| Texture:  | Typical like chilli, crunchy.                                      |  |              |
| Aroma:  | Typical like chilli slightly sour without off smell.               |  |              |
| <b>Analytical Standards:</b>  |  |  |              |
| Chemical Analysis:  | Target   | Frequency  | Tolerances   |
| pH  | <4,5   | -  | >4,5         |
| Pesticide residues  | Pesticide residues and heavy metals as per current EU legislations |  |              |
| Salinity  | 3.5%   | -  | 3,0-4,0%     |
|   |  |  |              |
| Microbiological Analysis:   | Target   | Frequency  | Tolerances   |
| Total viable count  | <100000 cfu/g  | every 4 months   | 100000 cfu/g |

|   |  |                |                          |
|---|--|----------------|--------------------------|
| Yeasts & Moulds   | <1000 cfu/g  | every 4 months | 1000 cfu/g               |
| 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 perfringens   | * 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.<br>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 ( <i>Wheat, Rye, Barley, Oats, Spelt, Kamut</i> ) ( <i>excl. wheat glucose syrup</i> )  | NO   |                | NO                       |
| Milk ( <i>Cow, Goat, Sheep, Buffalo, inc. Lactose</i> )   | NO   |                | NO                       |
| Eggs ( <i>inc. Lecithin if from Egg Source</i> )  | NO   |                | NO                       |
| Nuts ( <i>excl. Pine Nuts, Chestnuts, Nutmeg, Coconut</i> )   | NO   |                | NO                       |
| Peanuts   | NO   |                | NO                       |
| Soya ( <i>Soya beans, Soya Derivatives, inc. Lecithin's</i> )   | NO   |                | NO                       |
| Fish ( <i>exc isinglass – fining agent in beer</i> )  | NO   |                | NO                       |
| Molluscs  | NO   |                | NO                       |
| Crustaceans   | NO   |                | NO                       |
| Celery ( <i>Inc. Celeriac</i> )   | NO   |                | NO                       |
| Mustard   | NO   |                | Yes                      |
| Sesame Seeds  | NO   |                | NO                       |
| Sulphur Dioxide ( <i>&gt;10mg/Kg, inc. Sulphites</i> )  | NO   |                | NO                       |
| Lupin   | NO   |                | NO                       |
| Does the product contain any of the following:  |  |                |                          |
| Genetically Modified Materials  |  |                | NO                       |
| Engineered Nanomaterial   |  |                | NO                       |
| Vegetable Oils (please specify individual types)  |  |                | NO                       |
| Trans fat material (excluding naturally occurring 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 100g/ml   | Calculated/Analysed  |
|--|-----------------------|---|--|
| Energy (kJ)  |                       | 193   | Calculated   |
| Energy (kcal)  |                       | 46  | Calculated   |
| Fat (g)  |                       | <0,5  | Calculated   |
| of which   | saturates (g)         | 0   | Calculated   |
|  | mono- unsaturates (g) |   |  |
|  | polyunsaturates (g)   |   |  |
| Available carbohydrate (g)   |                       | 7.7   | Calculated   |
| of which   | sugars (g)            | 4.9   | Calculated   |
|  | starch (g)            |   |  |
|  | polyols(g)            |   |  |
| Fibre (g)  |                       | 1.4   | Calculated   |
| Protein (g)  |                       | 1.9   | Calculated   |
| Salt (g)   |                       | 3.5   | Calculated   |
| Has product been previously frozen?  |                       |   | NO   |
| EU health mark (animal based products only)  |                       |   | N/A  |
| Product suitability and certifications:  |                       | 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  |                       | Shrunk 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/<br>Wooden pallet=21kg          |
| Primary packaging meets regulation for items in contact with food stuffs EC No 1935/2004 |                       |   |  |
| Pack size  | 280g (NDW 150g)       | Serving /Portion size (g)                                     | 30g  |
| Cases per layer  | 32                    | Layers per pallet   | 10   |
| Inner/Unit barcode   | 5060016802451         | Outer pack/Case barcode                                       | 05060016822459   |
| Shelf life and Storage:  |                       |   |  |
| Shelf life from manufacture:   |                       | 24 months   |  |
| Minimum shelf life on delivery:  |                       | 18 months   |  |

|   |   |
|---|---|
| Date code format (e.g Best Before DD/MM/YYYY) :                     | side of jar with the following format: BB END MONTH YYYY  |
| Storage Conditions (unopened):                                      | Store in a cool dry place.  |
| Storage Conditions (opened):  | Refrigerate 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-<br>Magnets: 4100 gauss, hand selection, rotatory washing and visual<br>sorting. CCP's are 1. Selection 2. Metal detection 3. Closing 4.<br>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  |
| <b>Supplier Approved:</b>   | <i>Elsie Walker</i>   |
| <b>Customer Approved &amp; Accepted:</b>                            |   |