


Date Created:	14-Dec-12	Date revised:	09/01/2019
Created by:	Grainne Lawless	Approved by:	Markus Endt
<b>Product:</b>	Crespo Caper	<b>Brand Name:</b>	Crespo
<b>Product Description:</b>	Capers in Brine		
<b>Product Image:</b>			
<b>Product Ingredients:</b>			
<b>Ingredient (QUID - in order)</b>	<b>%</b>	<b>Country of Origin</b>	<b>E-Number</b>
Capers (Fines)	68%	Morocco	
Water		Morocco	
Spirit vinegar		Morocco	
Salt		Morocco	
<b>No compound ingredients.</b>			
<b>Packaging:</b>			
Primary packaging meets regulation for items in contact with food stuffs <b>EC No 1935/2004:</b> Yes			
Country of Product manufacture:	Morocco		
Site details of Product manufacture:	Somia Marrakech		
<b>Sensory Attributes:</b>			
Appearance: Green caper fruits			
Colour: Green to yellow-green and dark green fruits			
Flavour: Characteristic of fresh brined capers, not bitter			
Texture: Firm to soft but not hard			
Aroma: Characteristic, not bitter			
<b>Chemical Analysis:</b>	<b>Target</b>	<b>Frequency</b>	<b>Tolerances</b>
Percentage defects	5% max	Each batch	
Size	Fines: 10 - 12mm	Each batch	
Foreign body	None	Each batch	
Salt rate	6.5° Baume	each batch	± 1.5
pH	3.2	each batch	± 0.3
Acidity	1.5 ° AC	each batch	± 0.3
<b>Microbiological Analysis:</b>	<b>Target</b>	<b>Frequency</b>	<b>Tolerances</b>
Commercially sterile product, incubation samples tested for stability at 37 & 50 °C according to NFV 08-408.			

Allergen Information:		
(Contains - yes / no)	Contains (intentionally added - yes / no)	May Contain (yes / no)
Cereals Containing Gluten ( <i>Wheat, Rye, Barley, Oats, Spelt, Kamut</i> ) (excl. <i>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	No
Sesame Seeds	No	No
Sulphur Dioxide ( <i>&gt;10mg/Kg, inc. Sulphites</i> )	No	No
Lupin	No	No
Genetically Modified Materials (assess maize & soya)	No	No
Engineered Nanomaterial	No	No
Vegetable Oils (please specify individual types)	No	No
Transfat material (excluding naturally occurring Trans fats)	No	No
Caffeine	No	No
Pesticide Residues	Meets EU targets	No
Irradiated material	No	No
Added colours	No	No
Added preservatives	No	No
Antioxidants	No	No
Azo & Coal tar dyes , BHA/BHT, Benzoates	No	No
MSG / Glutamates	No	No
Hydrogenated Vegetable Protein / Textured Vegetable Protein	No	No

Nutritional Declarations (per 100g / 100ml)		Calculated	Yes / No	Analysed	Yes / No
Energy (kJ)		122			
Energy (kcal)		29			
Fat		0.3			
of which	Saturate	0.1			
	Mono-unsaturate				
	Polyunsaturated				
Carbohydrate		3.3			
of which	sugar	0.4			
	polyols				
	starch				
Fibre		4			
Protein		2.2			
Salt (g)		2.3			
Add vitamins & minerals on a separate sheet and attach to specification - N/A					
Has product been previously frozen? No					
EU health mark (milk & meat base products) - N/A					
<b>Pack size</b>	<b>3 x 1 kg (NDW 680g)</b>		<b>Serving /Portion size?</b>		100g
<b>3rd Party Accreditations</b>		Organic	No	Freedom Foods	N/A
<b>BRC / IFS</b>	Yes	Kosher	No	Halal	No
ISO	Yes	Free Range	N/A	Protected Designation of Origin?	N/A
Other:					
<b>Packaging Detail:</b>	<b>Unit description:</b>	RPC jar with lid & heat seal	<b>Case description:</b>	Cardboard tray with shrink wrap & barcode label	
Breakdown of primary packaging with weights		PP jar with cap = 81g, paper label = 2g, heat seal = 2g			
Breakdown of secondary packaging with weights		cardboard tray + label = 16g, plastic shrink = 30g			
Breakdown of tertiary packaging with weights		Pallet wrap = 287g & paper label = 3g			
Inner/Unit barcode		3076828000338			
Outer pack/case barcode		13076828000359			
Cases per layer		30			
Layers per pallet		10			
Product Shelf life (min at delivery)		500 days			
Product shelf life overall		730 days			

Expression of shelf life		<b>Best Before</b>	<b>Best before end</b>	<b>Use by</b>
Method of Best before coding (explanation of coding)		Ink jet on lid: SQL XXX BB: DD/MM/YY time stamp		
Storage Conditions - please specify:		Ambient - cool & dry		
Storage before opening:		Ambient - cool & dry		
Storage after opening:		Keep capers covered with brine and refrigerate. Consumer within 1 month of opening.		
Suitability	Vegetarian	Yes	Coeliac	Yes
	Vegan	Yes	Lactose Intolerant	Yes
	Diabetic	Yes	Halal	No
	Kosher	Suitable but not certified		
Site Contact details		RH Amar & Co LTD		
Main Technical Contacts		Markus Endt / Elsie Walker / Agnes Ruskowska- 01494 530 200		
Main Commercial Contact		TBA		
24 hours Emergency contact		Markus Endt - 079888 18285		
<b>Supplier Approved:</b>		<i>Markus A Endt</i>		
<b>Customer Approved &amp; Accepted:</b>				