

RH Amar Product Specification

Date Created: 25/07/2014		2014	Date revised:			version1	
Created by:	Nermin Koçoğlu		Approved by:		Gökhan Gökmenoğlu		
	d Black Cherries in Syrup (6x850g)		Brand Nam			Cooks&Co	
Product Description:			Canned, pitted black cherries in syrup				
Product Ingredients:							
Ingredient (QUID - in order)		% Country of Origin			E-Number		
Cherries		52.3	Τι	urkey			
Water Sugar		41.7	Turkey Turkey				
		6.0					
Breakdown any compound ing	redients abov	e. E.g. milk o	hocolate. mavon	naise. m	ustard. bri	ne.	
Country of Product manufac		<u> </u>	····, ····, ····, ···	Tur			
Site details of Product manu	nacture.	Address	: Organize Sana	yi Bölge	si 1. Cad.	negöl/Bursa TURKEY	
Sensory Attributes:							
Sensory Attributes: Appearance: Cherries in syru	Jp						
	qt						
Appearance: Cherries in syru Colour: Dark red	qı						
Appearance: Cherries in syru		n syrup					
Appearance: Cherries in syru Colour: Dark red Flavour: Sweet Texture: Moderately soft ju	icy cherries ir	n syrup					
Appearance: Cherries in syru Colour: Dark red Flavour: Sweet Texture: Moderately soft ju Aroma: Characteristic cherry	icy cherries ir		Frequenc	Υ		Tolerances	
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ColiformsImage: Clostridium perfringesClostridium botulinumImage: Clostridium botulinumListeria sp.Allergen Information (Contains - yes / no)Allergen Information (Contains - yes / no)ColorCereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) (excl. wheat glucose syrup)ColorMilk (Cow, Goat, Sheep, Buffalo, inc. Lactose)ColorEggs (inc. Lecithin if from Egg Source)Nuts (excl. Pine Nuts, Chestnuts, Nutmeg, Coconut)PeanutsSoya (Soya beans, Soya Derivatives, inc. Lecithin's)Fish (exc isinglass – fining agent in beer)MolluscsCrustaceansCCelery (Inc. Celeriac)MustardSesame SeedsSulphur Dioxide (<10mg/Kg, inc.	ontains (intentional No No No	ly added -	Contains t	trace (throu	ıgh cross-
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Crustaceans Celery (Inc. Celeriac) Mustard Sesame Seeds	No		No		
Celery (Inc. Celeriac) Mustard Sesame Seeds	No		No		
Mustard Sesame Seeds	No		No		
Sesame Seeds	No		No		
	No		No		
Sulphur Dioxide (<10mg/Kg, inc.	No		No		
Sulphites)	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	No		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)			1		
Energy (kJ)	Calculated	Yes / No	Analy		Yes / No

weightsBreakdown of secondary packaging with weightstray =Breakdown of tertiary packaging with weightsCases per layerLayers per palletProduct Shelf life (min at delivery)After Product shelf life overall	Serving /Port	tion No Yes No ase descri		ecycled Carc I = 3,1 g	· · · · · · · · · · · · · · · · · · ·		
of which Mono- unsaturate Image: Second and the secon	Serving /Port	tion No Yes No ase descri	15.2 g 11.6 g 0.7 g trace	B B B B C C C C C C C C C C C C C C C C	Yes Yes Yes Yes No No		
PolyunsaturatedImage: Carbohydrate startCarbohydratesugarImage: Carbohydrate startof whichpolyolsImage: Carbohydrate startpolyolsstarchImage: Carbohydrate startFibreImage: Carbohydrate startImage: Carbohydrate startFordetinSaltImage: Carbohydrate startSaltImage: Carbohydrate startImage: Carbohydrate startAdd vitamins & minerals on a separate start and attaceHas product been previously frozen? Yes / NoEU health mark (milk & meat base products)Pack sizePack sizeImage: Carbohydrate startOrgarBRC / IFSYesKosheISO 21999NoFree RaISO 21999NoFree RaOther:Image: Carbohydrate startImage: Carbohydrate startPackaging Detail:Unit description:Labelled Time double pigmer insideBreakdown of primary packaging with weightsImage: Carbohydrate startImage: Carbohydrate startBreakdown of tertiary packaging with weightsImage: Carbohydrate startImage: Carbohydrate startCases per layerImage: Carbohydrate startImage: Carbohydrate startImage: Carbohydrate startProduct Shelf life (min at delivery)After	Serving /Port	tion No Yes No ase descri	0.7 g 0.7 g trace Freedom F Halal Protect	Foods ed ecycled Carc	Yes Yes Yes Yes No No		
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Carbohydrate sugar sugar of which polyols starch Fibre	Serving /Port	tion No Yes No ase descri	0.7 g 0.7 g trace Freedom F Halal Protect	Foods ed ecycled Carc	Yes Yes Yes No No		
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Fibre Image: state sta	Serving /Port	tion No Yes No ase descri	Freedom F Halal Protect	Foods ed ecycled Carc I = 3,1 g	Yes No No No		
Protein Salt Salt Add vitamins & minerals on a separate sheet and attact Has product been previously frozen? Yes / No EU health mark (milk & meat base products) Pack size Pack size Recognised Accreditations Organ BRC / IFS Yes Koshe ISO 21999 No Free Ra Other: Image: Secondary packaging with weights Packaging Detail: Unit description: Labelled Tin double pigmen inside Breakdown of primary packaging with weights tray = Breakdown of secondary packaging with weights tray = Breakdown of tertiary packaging with weights tray = Product Shelf life (min at delivery) After Product Shelf life overall	Serving /Port	tion No Yes No ase descri	Freedom F Halal Protect	Foods ed ecycled Carc I = 3,1 g	Yes No No No		
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weightstray =Breakdown of tertiary packaging with weightsCases per layerLayers per palletProduct Shelf life (min at delivery)After Product shelf life overall	tin can = 80 g , can lid = 20 g , label = 3,1 g						
weights Cases per layer Layers per pallet Product Shelf life (min at delivery) Afte Product shelf life overall	tray =59,4 g , shrink wrap = 18 g , case label = 1,2 g						
Layers per palletProduct Shelf life (min at delivery)AfterProduct shelf life overall	No pallet is used						
Layers per palletProduct Shelf life (min at delivery)AfterProduct shelf life overall	N	o pallet is	used				
Product Shelf life (min at delivery)AfterProduct shelf life overall		o pallet is					
Product shelf life overall	er 2 weeks of ir			or dispatch	h		
		2 year					
	Best before Best before end Use by						
	Eg: FPNC 113 195-1 FP: Frigo Pak NC: Napolyon Cherries						
(explanation of coding) 1: Shift No							
Storage Conditions - please specify: Once opened	Once opened transfer to a non metallic container and consume within 7 days						
Storage before opening:	Till the best before date						
Storage after opening:	7 days						
	oeliac			'es / No			
Vegan Yes / No La	Lactose Intolerant Yes /		'es / No				
Sulfability	Halal Yes / No						
Kosher Yes / No	Yes / No						
Ethical Trading (please include evidence of the below p	oints)						
Does your company have an Ethical Sourcing & Trading Policy	No						
Is your company audited by an ETI or SMETA audit body?				Yes			

Does your company pay market/industry related wages (at least - government minimum living wage)	Yes
Is your business prepared to complete an Ethical Self Audit issued by RH Amar?	Yes
Do you have someone in your business that is responsible for Health& Safety and the Environment?	Yes
Do you have a HSE Policy (please attach)	Yes
Site Contact details	RH Amar
Main Technical Contact	Markus Endt / Sylvain Hotolean 079888 18285 / 07794 307799
Main Commercial Contact	ТВС
24 hours Emergency contact	as above