



3 Drumhead Road,
 Cambuslang Investment Park,
 Glasgow
 G32 8EX
 Phone: 0141 641 0000
 Email: sales@walterblack.co.uk

QAF/035/J

PRODUCT SPECIFICATION

Brand:	Gold Star
Product Name:	Silverskin Onions Pickled in Spirit Vinegar and Acetic Acid
Product Description:	Silverskin Onions pickled in a clear vinegar with a characteristic acidic flavour and mild spice back notes
Recipe Code:	SOV3
Development Number:	n/a
Site of Manufacture:	Glasgow
Country of Manufacture:	UK
Ingredient Declaration:	Onions, Water, Spirit Vinegar, Salt, Acidity Regulator (Acetic Acid), Spice Essence, Preservative (Sodium Metabisulphite)

Shelf Life:	24 Months
Shelf Life once opened:	6 Weeks
Instructions for use:	Always seal lid after use
Storage:	Store in a cool, dry place away from direct sunlight and other heat sources. Refrigerate once opened.
Weight:	0.5 Gallon: Declared: 2.25kg e, Drained Weight: 1.3kg e 440g Jar: Declared: 440g e, Drained Weight: 242g e 270g Jar: Declared: 270g e, Drained Weight: 148g e 170g Jar: Declared: 170g e, Drained Weight: 94g e
Packaging:	Glass Jar with Cap and Label, Tamper applied if cap is non buttoned.
Coding:	4 digit production code, Real Time and BBE date e.g. JAN 2005

Sensitive Component:	Contains:	Comments:
Corn/Corn Derivatives	N	
Yeast	N	
Additives	Y	E260 Acetic Acid, E270 Lactic Acid, E223 Sodium Metabisulphite, E535 Anti-caking agent in Salt
Preservatives	Y	E223 Sodium Metabisulphite
Colours: Natural	N	
Colours: Artificial	N	
Flavour Enhancers including MSG	N	
Sweeteners: Intense	N	
Sweeteners: Bulk	N	
HVP (Hydrolysed Vegetable Protein)	N	
Flavouring	N	
Natural Flavouring	N	
Smoke Flavouring	N	
Animal Products: Dairy	N	
Animal Products: Egg	N	
Animal Products: Beef/Pork/Lamb/Poultry/Other	N	
GM origin labelling	N	To the best of our knowledge



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Natural Rubber Latex: in product/packaging	N	
Natural Rubber Latex: product contact	N	

Allergen Content:	Contains:	Comments:
Cereals containing Gluten and products thereof	N	
Crustaceans and products thereof	N	
Eggs and products thereof	N	
Fish and products thereof	N	
Soybeans and products thereof	N	
Milk and products thereof	N	
Peanuts and products thereof	N	
Nuts and products thereof	N	
Celery and products thereof	N	
Mustard and products thereof	N	
Sesame Seeds and products thereof	N	
Sulphites at concentrations >10mg/kg	Y	See Below
Lupin and products thereof	N	
Molluscs and products thereof	N	

Sulphite Content:	
Naturally Occurring Sulphites	No
Source and Final Product Content	n/a
Added Sulphites	Yes
Source and Final Product Content	Sodium Metabisulphite & Onions <100ppm
Total Sulphite Content	<100ppm
Sulphites Declarable	Yes

Dietary Information:	Yes/No
Suitable for Vegetarians but not tested or certified	Yes
Suitable for Vegans but not tested or certified	Yes
Halal Certified	No

Claims about Gluten in Food: With reference to EC 41/2009 January 2012	Yes/No
The product has been analysed <20ppm therefore can be declared as Gluten Free	No
Does the product contain Gluten, however the final amount has not been analysed.	No
No Gluten containing Ingredients within the recipe	Yes



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Nutrition:	
<i>Typical values per 100g as sold</i>	
Energy	108kJ / 26kcal
Fat	0.1g
Of which Saturates	0g
Carbohydrate	3.9g
Of which Sugars	1.9g
Protein	0.3g
Salt	2.4g
Fibre	0g

Analytical Data:	
Acid %	1.5 – 2.5
Salt %	1.0 – 3.0
TSS %	n/a
pH	n/a

Ingredient:	Banding: %
Silverskin Onions	50 – 60
Water	30 – 40
Spirit Vinegar	1 – 3
Salt	1 – 3
Acetic Acid	1 – 3
Spice Essence	0.01 – 0.1
Sodium Metabisulphite	0.001 – 0.01

Foreign Body Control:	
Filtered	No
Filter Size	n/a
Metal Detected	Yes
Detection Limits	4mm Fe, 8mm Non Fe & 10mm SS

COSHH Information:	
	If product is spilled onto skin, wash with cold water. If product comes into contact with eyes flush immediately with plenty of cold water or eyewash bottle until stinging ceases and focus is restored. If symptoms persist or worsen seek medical attention.



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Genetically Modified Organisms:	Walter Black Foods Ltd is committed to supplying the best quality products from reliable sources around the world. Although we are confident that the products we purchase are grown and sold to us as GM Free, we cannot guarantee absolute freedom from adventitious contact with GM materials, which are out of our control.
Nut Statement:	The products supplied are to the best of our knowledge free from nut and nut derivatives; however we cannot guarantee that cross contamination has not taken place at some point in the supply chain.
Gluten Statement:	Walter Black Foods Ltd use various flours in our recipes, some of which contain Gluten. Although we endeavour to adhere to strict hygiene practices, Walter Black Foods Ltd cannot fully guarantee that our products which do not contain flours with gluten in the recipe are completely gluten free.
Allergen Statement:	Although we at Walter Black Foods Ltd do our utmost to limit cross contamination, it should be noted that we handle the following materials on site: Egg, Gluten, Milk, Mustard, Soya, Sulphur Dioxide
Micro Statement:	Walter Black Foods Ltd assesses the shelf life and safety of each product through microbiological, chemical and organoleptic testing. Shelf life is confirmed at least every 3 years. Due to the low pH and product formulation we do not carry out microbiological testing of every batch or production run.

EXCLUSIVITY STATEMENT:			
Please complete the following Customer Approval sections below. If you are satisfied with the content of the specification please post a copy of the signed specification to the address above marked for the Technical Department.			
If we do not receive a signed copy of the specification within 14 days, we will assume that you have accepted the updated specification.			
On Behalf of Walter Black Foods Ltd		Customer Approval	
Signed:	D Campbell	Signed:	
Name:	D Campbell	Name:	
Position:	Manufacturing Manager	Position:	
Date:	03.09.2020	Date:	