

PRODUCT NAME	Raspberry Seedless Jam
PRODUCT CODE	MP503N
DESCRIPTION	A natural colour raspberry jam, smooth paste red / pink in colour
COUNTRY OF ORIGIN	UK
RECOMMENDED LABELLING	Raspberry Seedless Jam – For Bakery Use Only

COMPOSITION – percentages calculated from mixing bowl.

Ingredient Name	Compound or Single	Additive 'E' Number	Function	State	Source / Derived From	Country of Origin	Amount %
Glucose Syrup	Single	NA	Ingredient	Liquid	Wheat/Maize	UK, France, Netherlands	31.94
Granulated Sugar	Single	NA	Ingredient	Granular	Beet/Cane	*See below*	31.94
Water	Single	NA	Ingredient	Liquid	Potable	UK	23.64
Concentrated Raspberry Puree	Single		Ingredient	Liquid	Raspberries	Poland, Spain	11.83
Pectin	Compound 1	E440	Gelling Agent	Powder	Citrus Peel & Apple Pomace	Germany	0.38
Citric Acid	Single	E330	Acidity Regulator	Granular	Sugar Molasses	Belgium, China	0.18
Anthocyanin	Compound 2	E163	Colour	Liquid	See compound Breakdown Below	UK	0.06
Flavouring	Compound 3	NA	Flavour	Liquid	See compound breakdown below	UK	0.02
Trisodium Citrate	Single	E331	Acidity Regulator	Granular	Maize	Austria	0.01

*Granulated Sugar CofO: Barbados, Belize, Cote d'Ivoire, Fiji, Guyana, Jamaica, Kenya, Madagascar, Malawi, Mauritius, Mozambique, Reunion and African Comores, St Kitts Nevis, Surinam, Swaziland, South Africa, Tanzania, Trinidad, Uganda, Zambia, Zimbabwe, Belgium, Germany, France, Netherlands, UK

COMPOUND INGREDIENTS

Compound Name	Additive 'E' Number	Function	State	Source / Derived From	Country of Origin
1. Pectin	E440	Ingredient	Powder	Citrus Peel & Apple Pomace	Germany
1. Dextrose	NA	Standardizing Agent	Powder	Maize	Germany
2. Anthocyanin Extract	E163	Colour	Grape Skins	Granular	France, Italy, Spain
2. Potassium Sorbate	E202	Preservative	NA	Liquid	China
3. Monopropylene Glycol	E1520	Carrier	Liquid	Synthetic	Germany, Spain
3. Flavouring Substances	NA	Flavour	Liquid	Synthetic	France, Germany, Holland, Italy, UK
3. Natural Flavouring Substances	NA	Flavour	Liquid	Natural Substance	France, Germany, Holland, Italy, UK

Processing Aids						
Full Name	'E' Number	N-Natural NI – Nature Identical Art - Artificial	Function	Source	Country of Origin	Present in Final Product
N/A						

Ingredient Declaration
Glucose Syrup, Granulated Sugar, Water, Concentrated Raspberry Puree, Gelling Agent: Pectin; Acidity Regulators: Citric Acid, Trisodium Citrate; Colour: Anthocyanin (Contains Sulphites), Flavouring.

RSPO Certification		
Supply Chain Model	Certificate Number	Expiration Date
Mass Balance, Segregated	BMT-RSPO-000185	08/01/2024
Is this product RSPO Certified		No

CHEMICAL STANDARDS					
Test	Target	Tolerance	Method	Frequency	Comments
Ph value	3.2	3.1 – 3.3	Electronic ph meter	Every container	Ph readings taken during production and 24 hours after
Total Solids	71	70-73	Handheld refractometer	Every container	Solid readings taken during production and 24 hours after

PHYSICAL STANDARDS					
Test	Target	Tolerance	Method	Frequency	Comments
Flow	3.0- 9.0 cm/min	No tolerance	Bostwick Flow Meter	Every container	Flow readings taken 24 hours after production

ORGANOLEPTIC STANDARDS	
Appearance	Smooth Gel purple / red in colour
Colour	Purple / Red
Flavour	Typical Raspberry
Aroma	Sweet fruity
Texture	Smooth Gel

MICROBIOLOGICAL STANDARDS		
Routine microbiological testing is not carried out on this product, however random microbiological testing is carried out per product category on an annual basis		
Test	Target	Method
Total viable count	<1000	ISO 4833:2003
Coliforms	<100	BS ISO 4832:2006
Yeasts	<100	ISO 21527-2:2008
Moulds	<100	ISO 21527-2:2008
E.Coli	<10	BS ISO 16649-2:2001
Staphylococcus aureus	<10	ISO 6888-1:1999
Salmonella	Absent in 25g	ISO 6579:2002 SOLUS

NUTRITIONAL INFORMATION		
Parameter	Typical Analysis per 100g	Source of Data
Energy (kcal)	288	Calculated from Raw Material Information
Energy (kj)	1211	Calculated from Raw Material Information
Fat	0.12	Calculated from Raw Material Information
Of which saturates	0.00	Calculated from Raw Material Information
Of which mono-unsaturates	0.00	Calculated from Raw Material Information
Of which poly-unsaturates	0.00	Calculated from Raw Material Information
Carbohydrate	71.44	Calculated from Raw Material Information
Of which sugars	56.11	Calculated from Raw Material Information
Of which polyols	0.02	Calculated from Raw Material Information
Of which starch	0.00	Calculated from Raw Material Information
Fibre	0.23	Calculated from Raw Material Information
Protein	0.39	Calculated from Raw Material Information
Salt	0.21	Calculated from Raw Material Information

SPECIAL INTEREST GROUP SUITABILITY DATA		
Special Interest Group	Suitable For?	Certified
Vegetarians	Yes	NA
Vegans	No	NA
Kosher	No	No
Halal	Yes	No
Coeliacs	Yes	NA

INTOLERANCE DATA: DECLARABLE FOOD ALLERGENS				
The following substances are specified by EU and member state law as mandatory food allergens, which must be declared on finished goods packaging.				
Relevant regulation(s) & directive(s): The Food Information Regulations (Reg. (EU) 1169/2011 (Annex II))				
MANDATORY FOOD ALLERGEN	Present in product?	Present at Flemings Zeelandia?	Handled on same Line?	Comments
CEREALS CONTAINING GLUTEN >20 mg/kg (and Derivatives) (i.e. Wheat / Barley / Rye / Oats / Spelt / Kamut / Triticale)	No	Yes	Yes	May Contain Traces
CRUSTACEANS (i.e. Prawns / Crab / Lobster)	No	No	NA	

MOLLUSCS (i.e. Mussels / Oysters)	No	No	NA	
EGGS (and Egg Derivatives, i.e. Albumin, Lysozyme)	No	Yes	Yes	May Contain Traces
FISH (and Fish Derivatives)	No	No	NA	
MILK (and Milk Derivatives, i.e. Casein) inc. Lactose	No	Yes	Yes	May Contain Traces
SOYA (and Derivatives)	No	Yes	Yes	May Contain Traces
MUSTARD (Mustard Seed and Derivatives, i.e. Mustard Flour / Mustard Oil)	No	No	NA	
SULPHUR DIOXIDE >10 mg/kg	No	Yes	Yes	May Contain Traces
LUPIN (and Lupin Derivatives)	No	No	NA	
CELERY / CELERIAC (and Derivatives)	No	No	NA	
PEANUTS (and Derivatives, including oils)	No	No	NA	
NUTS ('Tree Nuts', i.e. Almond / Hazelnut / Walnut / Cashew / Pecan / Brazil / Pistachio / Macadamia / Queensland) (and derivatives, including unrefined nut oils)	No	Yes	No	
SESAME (Sesame Seed and Derivatives, including oils)	No	No	NA	

Notes: See Flemings Zeelandia current Allergen Manual for details of allergenic materials present / handled on site. Flemings Zeelandia formally risk assesses and approves its suppliers in accordance with the requirements of General Food Law (178/2002/EC) and the BRC Global Standard for Food Safety. Allergen controls are rigorously applied at Flemings Zeelandia in accordance to Codex Alimentarius HACCP principles.

GENETICALLY MODIFIED (GM) INGREDIENTS

Does this product contain ingredients, additives, processing aids or other derivatives from any of the following sources?	No
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Has this product or any of its ingredients been irradiated (using gamma or ionising radiation)?	No
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PRODUCT PROTECTION / FOOD SAFETY

Measure	Frequency	Standard / Sensitivity / Tolerances	Action if outside specification
Metal Detection	Beginning and End of shift and every hour there after	1.5mm Non- Fe 1.5mm Fe 2.5mm SS	Place on hold and investigate

HACCP: Flemings Zeelandia operates in accordance with strict Codex Alimentarius HACCP Principles. Please see relevant process flow and risk assessment for this product.

MSDS / COSHH: Not Applicable as this is a non-hazardous product

SHELF – LIFE & STORAGE

Maximum Shelf – Life from (unopened from Date of Production)	12 months		
Minimum Shelf – Life on delivery	9 months		
Shelf – Life once opened	Use on same day as opening		
Durability Coding:	Best Before: DD/MM/YY		
Recommended Storage Conditions	Minimum	Maximum	Optimum
Ambient, Cool, dry place	3°c	25°c	15°c
Suitable for Freezing	Freeze thaw product testing to be carried out by yourselves to determine.		

Shelf Life Extensions: Flemings Zeelandia are unable to extend the product shelf life, as a business we are unable to grant shelf life extensions on product that has been despatched and not under our control.

I can however advise that a decision can be made by yourselves based on the product quality and microbiological testing of the product. Product quality can be assessed on appearance to ensure there are no signs of mould growth present on the surface of the product. Ensure that there are no signs of syneresis and colour deterioration.

PACKAGING FORMATS

	PACK SIZE	COMPONENTS	MATERIAL	WEIGHT	RECYCLABLE
Primary Packaging	12.5kg	Pail & Lid	Polypropylene Co-Polymer	0.330g	Yes
Secondary Packaging	12.5kg	Membrane Seal	12 µ Polyester / 75µ CPP	0.008g	No
Tertiary Packaging		Pallet Liner	-	-	No
		Stretch Wrap	-	-	No
Pallet Type		Standard	Wood	Average 22kg	Yes

Pallet Formation

Number of pails per layer:	18
Number of layers per pallet:	4
Total per pallet:	72
Maximum pallet height:	1175mm
Filling method used for weight check:	Minimum

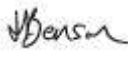

Labelling

Pallet:	None		
Food – contact container:	Self-adhesive label with black print		
Supplier Details	Plant	Product Code	Product Description
Production Date	Best Before	Batch	Unit Weight (nett)

Traceability Systems – Required information (as detailed on packaging): Please see highlighted in yellow

LEGISLATION & WARRANTY

This specification has been determined by our Technical Department. It contains all available and relevant information pertaining to the product described, and is to the best of our knowledge complete and accurate. Intended users should however satisfy themselves as to the suitability of the product for their specific application. This specification should be treated as confidential and shall not be shared with any third party without Flemings Zeelandia specific permission. The product described herein is produced and packed under strict sanitary conditions in accordance with Good Manufacturing Practices, and complies with all current relevant UK & EC Legislation in respect of Food Safety & Legality, Contaminants in Food Regulations, and Packaging Standards. Flemings Zeelandia maintains the following Food Safety and Quality Systems accreditations: BRC Global for Food Safety
 This product is manufactured by Flemings Zeelandia with the sole purpose for bakery items and should not be used for any other purpose. It shall be within the stated specification parameters, and free from all foreign matter. It shall not have been subjected to irradiation: and shall be free from genetically modified ingredients.
 The product shall be similar in flavour, aroma and appearance to a previously supplied batch or sample (allowing for natural variations as may occur).

Specification completed on behalf of Flemings Zeelandia	Authorised on behalf of Flemings Zeelandia	Agreed on behalf of:
Signature: 	Signature: 	Signature:
Print Name: Helen Benson	Print Name: Becky Marsh	Print Name:
Position: Technical Administrator	Position: Technical Manager	Position:
Date: 06/02/2019	Date: 06/02/2019	Date:
Issue No: 7		

Specifications must be signed and returned by customers to the emails below, Flemings Zeelandia will deem specifications as approved if a signed copy is not received within 7 days of sending. This specification supersedes all other previously issued copies and is subject to review.

Contact Information (Technical & Complaints)		
Becky Marsh (Technical Manager)	Helen Benson (Technical Administrator)	Beth Rourke (Technical Administrator)
beckymarsh@flemings.org.uk	helenbenson@flemings.org.uk	bethrourke@flemings.org.uk
01942 295945	01942 295952	01942 295952

DOCUMENT AMENDMENT RECORD (FLEMINGS ZEELANDIA USE ONLY)	
Date	Reason for Amendment
06/02/2019	This issue (7) supersedes issue (6) – New recipe formulation