

PRODUCT SPECIFICATION

WHOLE & BROKEN GLACE CHERRIES
COLOURED WITH ERYTHROSINE COLOUR (E127)

[MANUFACTURING SITE](#)
MAISON LEOPOLD MARLIAGUES
BOITE POSTALE NO: 16 84401
APT CEDEX FRANCE

LEGISLATION / CODES OF PRACTISE

The product shall comply with requirements of the FOOD AND SAFETY ACT 1990.
Preservatives in Food Regulations, as applicable at the time of manufacture, and all other relevant Regulations of the U.K.

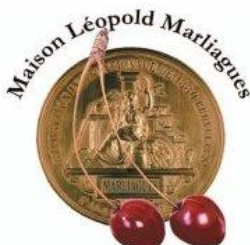
PRODUCT DESCRIPTION

The product shall consist of crushed, broken and few round cherries, coloured bright red and saturated with syrup.
The cherries shall be sweet, stoneless and stemless.
The product shall be free from any past or present infestation, with no evidence of contamination from any form of pest.
The product will also be free from foreign bodies including metal, glass, plastic and wood.

INGREDIENTS

They shall consist solely of the following:

Ingredient	Percentage	Country of Origin
French cherries, grown in Provence	56.097	France
Glucose Fructose syrup (Fructose <10%)	35.008	France / Italy
Sugar	8.752	France / Great Britain
Acidity Regulator - Citric acid (E330)	0.070	China
Preservative - Potassium Sorbate (E202)	0.060	Germany
Colour - Erythrosine (E127)	0.007	India
Preservative - Sulphur Dioxide (E220)	0.006	France



Maison Léopold Marliagues

Fabrique de fruits confits
Une tradition de père en fils depuis 1873

BRC GLOBAL STANDARD





27a High Street, Codicote, Hitchin, Hertfordshire SG4 8XB
Telephone: 01438 820164 Fax: 01438 820033
Email: sales@lomasgarner.com
www.lomasgarner.com

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SIZES

All sizes are mixed in the Whole & Broken range

STALKS & STONES

Normal performance is:

No more than 1 stone per 5Kg

No more than 1 stalk per 5Kg

BLEMISHED

Less than 5%

SYRUP

Target is roughly less than 8% after delivery

COLOUR

Erythrosine E127

PESTICIDS RESIDUS

Pesticide levels conform to all UK and EC Legislation.

Tested Annually.

FINISHED PRODUCT

COLOUR – Should be clear bright red

ODOUR & TASTE – The cherries should be sweet. The product should be completely free from taint, off flavour, foreign odour or taste and shall remain so during the shelf life of the Glace cherry given normal satisfactory conditions of storage

TEXTURE - The cherries should be firm but not tough to touch. The flesh should remain soft, succulent, moist and juicy to eat, essentially free from stones and stalks

Directors: I.G. Hunt L.E. Hunt R.J.G. Hunt

Lomas & Garner is the trading name for Lomas & Garner Limited
Registered in England and Wales with Registration No. 5522617

CHEMICAL STANDARDS

Soluble solids by refractometer	72° +/- 2
Reducing Sugars	30% - 60%
pH	3.4 +/- 0.2
Water Activity	0.72 + or - 0.2
Citric acid	700ppm target - no legal maximum
Potassium Sorbate	Max 1 for thousand
Sulphur Dioxide	Maximum Target 60ppm Legal Maximum 100ppm
Heavy metals / Metal Detection	The product shall comply in all respects with all relevant legislation in regards to heavy metal content. Metal detection tests are carried out 4 times a day - Ferrous 2mm. Non ferrous 3mm. Stainless Steel 4mm.

MICROBIOLOGICAL STANDARDS – It shall be the responsibility of the manufacturer to ensure that the Glace Cherries are produced and handled hygienically, are packed in sound condition and shall remain so for the shelf life of the product, given normal satisfactory conditions of storage

SHELF LIFE – The product shall retain its freshness and full acceptability for a period of 12 months from the date of production (printed on labels: yyddd), given normal and satisfactory storage condition, i.e. cool dry storage

CHEMICAL ANALYSIS

pH solution	3.4
SO ₂	<60ppm
FER	<30ppm
PLOMB	<1ppm
CU	<20ppm
ARESENIC	<1ppm
ION SORBIQUE	<1000ppm

MICROBIOLOGICAL CHARACTERISTICS

Total Count	Less than 1000 per gram
Enterobacteriaceae / coliforms	<10/g
Staphylococcus	Absent in 1g
Yeasts & Moulds	Less than 500/g
Salmonella	Absent in 25 grams



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NUTRITIONAL INFORMATION (per 100g)

Energy value: kcals	291kcals
kJ	1238kJ
Moisture	26.90%
Protein	0.60%
Total carbohydrate	72%
Total Sugars	59%
Glucose syrup	21%
Total Fibres	1%
Salt	0.10%
Fat	0.10%

CODING

For example, if the batch code is 14090

14 = the year
 090 = the day of the year

PACKAGING

Goods are packed in blue polythene bags of double cartons of:

100 cartons (385 x 180 x 170 mm) consisting of 10 Kg
 200 cartons (360 x 175 x 85 mm) consisting of 5 Kg

THIS PRODUCT HAS NOT TO OUR KNOWLEDGE PRODUCED ANY DIVERSE EFFECTS

*A certificate of conformance can be either faxed or emailed after products have been dispatched from the factory.
 This specification supersedes all previous specifications, which should be destroyed.
 This specification should not be disclosed to any third party without prior consent.*

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FOOD INTOLERANCE DATA

ALLERGEN	PRESENT IN PRODUCT	PRESENT ON SITE OR HANDLED AT SUPPLIER SITE	COMMENTS
Cereals containing gluten (wheat) and products thereof	YES - Wheat is an ingredient for Glucose Fructose Syrup – an ingredient of all products processed at the factory	YES - Wheat is an ingredient for Glucose Fructose Syrup – an ingredient of all products processed at the factory	Purified product derived from wheat starch hydrolysis. <20 ppm of wheat gluten when tested with the best available techniques, ELISA Kit R5 and MORINAGA. In Europe, this product does not have to support any allergen labelling according to the 2007/68/EC directive. So no need to mention the botanical origin (wheat) of this product on the label of the end products.
Crustaceans	No	No	
Molluscs	No	No	
Eggs and products thereof	No	No	
Fish and products thereof	No	No	
Soyabeans and products thereof	No	No	
Lupin	No	No	
Milk and products thereof	No	No	
Nuts and products thereof	No	No	
Peanuts and products thereof	No	No	
Celery and products thereof	No	No	
Mustard and products thereof	No	No	
Sesame Seeds and products thereof	No	No	
Sulphur Dioxide and sulphites	Yes	Yes	All products processed at the factory contain Sulphur Dioxide
AZO colours	No	No	
BHA/BHT	No	No	
Glutamates	No	No	
Benzoates	No	No	
Genetically Modified Material	No	No	
Suitable for Ova-Lacto Vegetarians	Yes		

PHOTOGRAPH



Please note there may be slight colour variations due to crop and photographic conditions

AMENDMENTS

Previous Issue	Current Issue	Current Issue Date	Category	Amendment
9	10	January 2013	Chemical Standards	Sulphur Dioxide
9	10	January 2013	Chemical Analysis	SO ₂ ppm
9	10	January 2013	Microbiological Characteristics	Yeasts & Moulds
9	10	January 2013	Nutritional Information	All Categories
9	10	January 2013	Food Intolerance Data	Categories
9	10	January 2013	Product Photograph	Category Added
9	10	January 2013	Signature	Category Added
10	11	March 2014	Blemished	Less than 5% from 10%
10	11	March 2014	Chemical Standards	Sulphur Dioxide
10	11	March 2014	Chemical Analysis	SO ₂ ppm
10	11	March 2014	Microbiological Characteristics	Enterobacteriaceae / Coliforms Staphylococcus
10	11	March 2014	Total Carbohydrate	71% from 72% Total Fibres & Salt Results Added

SIGNATURE

Signed on behalf of Lomas & Garner Limited:

LAURA HUNT
DIRECTOR

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