



BRITANNIA SUPERFINE LTD  
QUALITY MANAGEMENT SYSTEMS

PRODUCT SPECIFICATION

PRODUCT INFORMATION  
CONFIDENTIAL

|  |  |
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| <p><b>SUPPLIER:</b><br/>Britannia Superfine Ltd<br/>Britannia House<br/>Chaucer Industrial Estate<br/>Dittons Road<br/>Polegate<br/>East Sussex<br/>BN26 6JF</p> | <p>Tel: 01323 485 155<br/>Fax: 01323 483 927<br/>E-mail: <a href="mailto:sales@britannia-superfine.com">sales@britannia-superfine.com</a><br/><a href="http://www.britannia-superfine.com">www.britannia-superfine.com</a></p> |
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**RECIPE CODE:** LEMON FLAVOUR MINI JELLY SLICES

**DESCRIPTION:** Pectin based jelly slices, yellow in colour with a lemon flavour.  
Suitable for edible bakery and confectionery decorations.

**INGREDIENTS LIST**

| INGREDIENTS                      | % BREAKDOWN | COUNTRY OF ORIGIN |
|----------------------------------|-------------|-------------------|
| Sugar                            | 42-46       | EU                |
| Glucose                          | 24-28       | EU                |
| Water                            | 24-28       | UK                |
| Gelling Agent: Pectin            | < 2         | EU                |
| Citric Acid                      | < 1         | EU                |
| Acidity Regulator Sodium Citrate | < 1         | EU                |
| Lemon Flavour                    | < 1         | EU                |
| Colour: E171, E160a              | < 1         | EU                |

**ALLERGENS**

CONTAINS SULPHUR DIOXIDE

|                         |                          |
|-------------------------|--------------------------|
| Document No: SPEC MSLEM | Issue No: 7              |
| Page No: 1 of 5         | Issue Date: October 2013 |
| Authorised by: D. LAKER |                          |



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**NOTES**

- ✓ Source of Suppliers: These may change from time to time in line with price and/or Quality Constraint.
- ✓ All processes and procedures are carried out under hygienic conditions and in accordance with good manufacturing practices.
- ✓ The product shall comply with the Food Safety Act 1990, Trades Description Acts, Weights and Measures Acts where appropriate and any other relevant UK or EEC Legislation.
- ✓ Mineral Hydrocarbons are not used as a processing aid or additive.

**RECOMMENDED STORAGE**

Store in cool and dry conditions away from sources of heat and odours materials,  
Temperature 12° to 20°C,  
Relative Humidity 50% to 65% ideally,  
Best Before End of 12 months after date of manufacture.

**PACKAGING**

Product supplied in a staple free carton with inner poly liner, net weight 2 kg.

**QUALITY PARAMETERS**

|                 | FREQUENCY OF CHECK   |
|-----------------|--|
| Flavour         | per batch  |
| Colour          | per batch  |
| Metal Detection | Per box<br>Sensitivity 2.0mm Ferrous, 2.5mm Non Ferrous,<br>3.0mm Stainless Steel (Checked Hourly) |

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|-------------------------|--------------------------|
| Document No: SPEC MSLEM | Issue No: 7              |
| Page No: 2 of 5         | Issue Date: October 2013 |
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**PRODUCT SPECIFICATION**

**MICROBIOLOGICAL STANDARDS**

| PARAMETER  | TARGET                    | TYPICAL                  |
|------------|---------------------------|--------------------------|
| TVC        | Less than 10,000 per gram | 1,000 per gram           |
| Coliforms  | Not detected in 1 gram    | Negative                 |
| E. Coli    | Not detected in 1 gram    | Not detected in 1 gram   |
| Salmonella | Not detected in 25 gram   | Not detected in 25 grams |

**NUTRITIONAL INFORMATION**

| PARAMETER       | TYPICAL VALUES PER 100 G |
|-----------------|--------------------------|
| Energy          | 1454 kJ / 347kcal        |
| Fat             | < 0.01                   |
| Protein         | < 0.02                   |
| Carbohydrate    | 84.1                     |
| Of which sugars | 73.1                     |
| Water           | 16-20                    |
| Sodium          | 157.5 mg                 |
| Fibre           | 0.4                      |

**ENVIRONMENTAL CONTROLS**

- Upon receipt of raw materials these are checked, tested as required and must conform to specification and be free from pest ingress before being allowed into our premises.
- All aspects of the manufacturing areas are subject to microbiological testing. This includes the finished products and random swab testing of machinery, contact surfaces and staff.
- Random samples are sent regularly to an external UKAS accredited laboratory for verification of our results.
- A pest control company is employed to ensure that the site is protected from rodents, insects and other common pests.

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|-------------------------|--------------------------|
| Document No: SPEC MSLEM | Issue No: 7              |
| Page No: 3 of 5         | Issue Date: October 2013 |
| Authorised by: D. LAKER |                          |



**PRODUCT SPECIFICATION**

**DIETARY & INTOLERANCE INFORMATION**

| THIS PRODUCT IS SUITABLE FOR | YES | NO |
|------------------------------|-----|----|
| OVO-LACTO VEGETARIANS        | YES |    |
| VEGANS                       | YES |    |
| COELIACS                     | YES |    |
| LACTOSE INTOLERANTS          | YES |    |
| DIABETICS                    |     | NO |
| KOSHER                       |     | NO |
| HALAL                        |     | NO |

| DOES THE PRODUCT CONTAIN  | YES | NO | COMMENTS  |
|---|-----|----|---|
| M R M / M S M (M echanically R ecovered/S eparated M eat)                           |     | NO |   |
| M I L K / D A I R Y P R O D U C T S o r D E R I V A T I V E S                       |     | NO |   |
| A N I M A L P R O D U C T S (e x c l u d i n g m i l k / d a i r y p r o d u c t s) |     | NO |   |
| G E L A T I N   |     | NO |   |
| B E E F / B E E F P R O D U C T S   |     | NO |   |
| P O R K / P O R K P R O D U C T S   |     | NO |   |
| F I S H / M A R I N E P R O D U C T S   |     | NO |   |
| S H E L L F I S H   |     | NO |   |
| P O U L T R Y / P O U L T R Y P R O D U C T S                                       |     | NO |   |
| E G G / E G G P R O D U C T S   |     | NO |   |
| F R U I T / F R U I T D E R I V A T I V E S   |     | NO |   |
| V E G E T A B L E / V E G E T A B L E D E R I V A T I V E S                         | YES |    | N a t u r a l L e m o n O i l, P e c t i n              |
| C A F F E I N E   |     | NO |   |
| W H E A T / W H E A T D E R I V A T I V E S   | YES |    | G l u c o s e S y r u p d e r i v e d f r o m w h e a t |
| R Y E / B A R L E Y / O A T S / O A T B R A N                                       |     | NO |   |
| M A I Z E / M A I Z E D E R I V A T I V E S   |     | NO |   |
| S O Y A / S O Y A D E R I V A T I V E S   |     | NO |   |
| G E N E T I C A L L Y M O D I F I E D M A T E R I A L                               |     | NO |   |
| G L U T E N   |     | NO |   |
| G L U T A M A T E S   |     | NO |   |
| A S P A R T A M E   |     | NO |   |

|                         |                          |
|-------------------------|--------------------------|
| Document No: SPEC MSLEM | Issue No: 7              |
| Page No: 4 of 5         | Issue Date: October 2013 |
| Authorised by: D. LAKER |                          |



**PRODUCT SPECIFICATION**

| DOES THE PRODUCT CONTAIN    | YES | NO | COMMENTS                                    |
|-----------------------------|-----|----|---|
| BENZOATES                   |     | NO |   |
| BHA / BHT                   |     | NO |   |
| SULPHUR DIOXIDE (SULPHITES) | YES |    | Sugar 10mg/kg max.<br>Glucose 200-300 mg/kg |
| YEAST/YEAST DERIVATIVES     |     | NO |   |

|                           |     |    |   |
|---------------------------|-----|----|---|
| COLOURS ARTIFICIAL        |     | NO |   |
| COLOURS NATURAL           | YES |    | E171, E160(a)   |
| AZO COLOURS/COAL TAR DYES |     | NO |   |
| FLAVOURS ARTIFICIAL       |     | NO |   |
| FLAVOURS NATURAL          | YES |    | Lemon Oil   |
| ADDED SALT                |     | NO |   |
| ADDED SWEETENERS          |     | NO |   |
| SEEDS / SESAME SEEDS      |     | NO |   |
| IRRADIATED FOODSTUFFS     |     | NO |   |
| ALCOHOL                   |     | NO |   |
| PRESERVATIVES             |     | NO |   |
| ADDITIVES                 | YES |    | Gelling Agent: Pectin;<br>Citric Acid; Acidity<br>Regulator- Sodium Citrate |
| NUTS/NUT OILS             | *   |    |   |
| SEEDS/SEED OIL            |     | NO |   |

\* Note: We do not use or hold nuts on our site however some of our suppliers cannot or will not guarantee their product is free from nuts due to possible cross contamination with transport vessels. Coconut oil is held on site and used in some recipes.

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|-------------------------|--------------------------|
| Document No: SPEC MSLEM | Issue No: 7              |
| Page No: 5 of 5         | Issue Date: October 2013 |
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