



F. Duerr & Sons Limited

Floats Road  
Roundthorn Industrial Estate  
Wythenshawe  
Manchester, M23 9DR

**F DUERR & SONS LTD**  
**CONFIDENTIAL**

**PRODUCT SPECIFICATION**

**TITLE:** ASSORTED JAMS & MARMALADE

**PRODUCT CODE:** DUMIXV9670      **DATE OF ISSUE:** 12/03/14  
**RECIPE:** TTJP, SSJP, BBJP, RRJP      **WEIGHT:** 20g

**SUPPLIED BY:** F DUERR & SONS LTD  
FLOATS ROAD  
ROUNDTORN INDUSTRIAL ESTATE  
WYTHENSHAW  
MANCHESTER M23 9DR  
TEL: 0161 – 946 0535  
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**TECHNICAL MANAGER:** Julie Fallows TEL:- 0161-946 7849  
Julie.Fallows@duerrs.co.uk

**PRODUCT DESCRIPTION:**

The 20g mixed pack contains 2x16 each of Strawberry Jam & Fine Cut Marmalade & 1x16 each of Blackcurrant and Raspberry Jams – total 96 portions.

Strawberry & Raspberry Jams:

Prepared with 35g of fruit per 100g. Sugar content 68g per 100g.

Blackcurrant Jam:

Prepared with 25g of fruit per 100g. Sugar content 68g per 100g

Fine Cut Marmalade:

Prepared with 20g of fruit per 100g, Sugar content 68g per 100g.

**ALLERGEN INFORMATION:**

Fine Cut Marmalade - Contains sulphites but has no function in the final product and is present at less than 10ppm so not declarable.

Jams - Free from the 14 allergens listed in Regulation [EU] No. 1169/2011 on The Provision of Food Information to Consumers.

Free from GMO.

Suitable for vegetarians and vegans.

Gluten free and suitable for Coeliacs.



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**LABEL DECLARATIONS:**

**INGREDIENTS:** In descending order:

**Strawberry Jam**

Glucose-Fructose Syrup, Strawberries, Sugar, Gelling Agent: (Pectin) Acidity Regulators: (Citric Acid, Sodium Citrate).

Prepared with 35g of fruit per 100g, Sugar content 68g per 100g.

**Fine Cut Marmalade**

Glucose-Fructose Syrup, Oranges, Sugar, Gelling Agent: (Pectin), Acidity Regulators: (Citric Acid, Sodium Citrate).

Prepared with 20g of fruit per 100g, Sugar content 68g per 100g.

**Blackcurrant Jam**

Glucose-Fructose Syrup, Blackcurrants, Sugar, Gelling Agent: (Pectin) Acidity Regulators: (Citric Acid, Sodium Citrate).

Prepared with 25g of fruit per 100g, Sugar content 68g per 100g.

**Raspberry Jam**

Glucose-Fructose Syrup, Raspberries, Gelling Agent: (Pectin), Sugar, Acidity Regulators: (Citric Acid, Sodium Citrate).

Prepared with 35g of fruit per 100g, Sugar content 68g per 100g.

**STORAGE CONDITIONS:**

Ambient. Store in a cool dry place.

**SHELF LIFE:**

12 months from date of manufacture.



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**NUTRITIONAL DATA:**

**Strawberry Jam**

**Typical Values per 100g**

<b>Energy</b>	1172kJ/276kcal
<b>Fat</b>	<0.1g
<b>Of which saturates</b>	<0.1g
<b>Carbohydrate</b>	69.3g
<b>Of which sugars</b>	55.5g
<b>Fibre</b>	0.8g
<b>Protein</b>	0.3g
<b>Salt</b>	<0.1g

Source: Calculated

**Fine Cut Marmalade**

**Typical Values per 100g**

<b>Energy</b>	1196kJ/281kcal
<b>Fat</b>	<0.1g
<b>Of which saturates</b>	<0.1g
<b>Carbohydrate</b>	69.8g
<b>Of which sugars</b>	56.7g
<b>Fibre</b>	0.5g
<b>Protein</b>	0.2g
<b>Salt</b>	<0.1g

Source: Calculated

**Blackcurrant Jam**

**Typical Values per 100g**

<b>Energy</b>	1192kJ/271kcal
<b>Fat</b>	<0.1g
<b>Of which saturates</b>	<0.1g
<b>Carbohydrate</b>	69.8g
<b>Of which sugars</b>	57.1g
<b>Fibre</b>	1.0g
<b>Protein</b>	0.2g
<b>Salt</b>	<0.1g



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Source: Calculated

### **Raspberry Jam**

#### **Typical Values per 100g**

<b>Energy</b>	1184kJ/278kcal
<b>Fat</b>	<0.1g
<b>Of which saturates</b>	<0.1g
<b>Carbohydrate</b>	68.5g
<b>Of which sugars</b>	55.6g
<b>Fibre</b>	1.1g
<b>Protein</b>	0.4g
<b>Salt</b>	<0.1g

Source: Calculated

#### **PROCESSING DETAILS:**

1. All ingredients (except pectin) are pre-weighed and transferred into cooking vessels.
2. Ingredients are heated to a pre-determined temperature, 8.5°C below the finished temperature, when pectin is added.
3. Ingredients are boiled to a "finish" temperature when soluble solids content is checked by refractometer. The finished temperature is approximately 105°C, but is dependant on atmospheric pressure. The boiling process takes between 10 - 12 minutes.
4. Finished product is discharged from cooking vessels to cooler. Citric acid solution is added during discharge.
5. Product is pumped to volumetric piston filler, and passed through an in line metal detector.
6. The jam is filled (max 85°C) into pre-formed portions, heat sealed foil.
7. The portions are then packed 16 per tray and the trays packed into cardboard boxes as requested.
8. During production constant quality control checks are taken to ensure consistency of formulation and maintenance of quality.

#### **CODING:**

Printed on the box label with "L" plus 4 figure julian date code plus Best Before End (month and year).

#### **QUALITY ASSURANCE:**



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- i) **Weight** Filled to Average Weight System, the total weight of the twin pack is controlled Target = 20g
- ii) **Metal Detection** 2.5mm Ferrous and Non-Ferrous, 3.5mm stainless steel, challenged every 30 minutes.
- iii) **H.A.C.C.P.** A full documented HACCP system is operated throughout the factory.
- iv) **Quality Control** A comprehensive range of checks are done on all production and raw materials.  
Analytical parameters: T.S.S. 67 - 70%  
pH BBJP 3.1 – 3.2  
pH SSJP 3.2 – 3.4  
pH RRJP 3.2 – 3.4  
pH TTJP 3.1 – 3.3  
SO2 TTJP 30ppm  
Microbiological N/A – commercially sterile
- v) **Accreditation** F. Duerr and Sons Limited is accredited to BRC Grade A. The laboratory is accredited to C.L.A.S.

**PACKAGING:**

**Blister Pack** Mono PVC, Clear in colour, Not Recyclable.  
**Foil Lid** Pre-printed foil PETP/PVDC. Not Recyclable.  
**Tray** Machine Erect, glued at four corners, brown cardboard  
271mm x 133mm x 19mm. 100% recyclable  
**Cardboard Box** 20g -280mmLx140mmWx125mmH, 96 portions per box  
100% recyclable

**WARRANTY:**

This product complies with the Food Safety Act 1990, and all other current relevant EU and UK legislation and is wholly fit for human consumption.

**ISSUED BY:** Melanie Armes

**DATE:** 12/03/14