



James Fleming & Co Ltd

MEMBER OF THE SÜDZUCKER GROUP

PRODUCT SPECIFICATION

PRODUCT: Raspberry Seedless Jam

RECIPE CODE: MP30N

PRODUCT DESCRIPTION: A smooth textured, seedless gelled paste with a purplish red colour and typical odour and taste of raspberries. **For Bakery Use Only**

SUPPLIER DETAILS:

	Supplier Details	Manufacturing site details
Name	James Fleming & Co Ltd	James Fleming & Co Ltd
Address	Stadium House Alderstone Road Livingston West Lothian EH54 7DN	Lockett Road Ashton In Makerfield Wigan WN4 8DE

INGREDIENTS DECLARATION:

Raw Material	%	Country of Origin
Granulated Sugar	37.72	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
Glucose Syrup	37.72	UK, France
Seedless Raspberry Puree	35.21	Poland
Gelling Agent: Pectin (E440a)	0.56	Germany
Acidity Regulator: Citric Acid (E330)	0.17	China, Belgium
Acidity Regulator: Trisodium Citrate (E331)	0.08	Austria
Colour: Anthocyanin (E163)	0.07	UK
Flavouring	0.03	UK

Total Soluble Solids: 71g per 100g

Prepared with 35g fruit per 100g

*Please note that countries of origin may vary subject to raw material availability

**Please note that James Fleming & Co Ltd reserves the right to alter the levels of pectin and acidity regulators in order to maintain performance characteristics

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Sugar ■ Sugar Syrups ■ Inverts ■ Fondant ■ Icing ■ Jams ■ Mincemeat ■ Fruit Fillings & Toppings ■ Caramels ■ Jellies ■ Mallow



www.flemings.org.uk

Wigan Site: Lockett Road, Ashton-in-Makerfield, Wigan, Lancs WN4 8DE

Registered Office: Stadium House, Alderstone Road, Livingston EH54 7DN

Telephone +44 (0) 1506 602600 • Facsimile +44 (0) 1506 602641 • Email: sales@flemings.org.uk

Company Registration No. 131587 VAT Registration No. GB 592 8128 13





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COMPOUND INGREDIENTS:

Pectin: Pectin (E440a); Standardizing Agents: Dextrose, Calcium Phosphate (E341)

Anthocyanin: Anthocyanin Oleoresin (E163), Preservative: Potassium Sorbate (E202)

Flavouring: Carrier: Monopropyleneglycol; Natural Flavouring Substances, Flavouring Substances

LEGAL DECLARATION:

Granulated Sugar, Glucose Syrup, Seedless Raspberry Puree, Gelling Agent: Pectin; Acidity Regulators: Citric Acid, Trisodium Citrate; Colour: Anthocyanin; Flavouring.

VALID IT INGREDIENTS:

Valid – IT List Approved

This product contains no – GM Sourced raw materials

ALLERGEN INFORMATION:

Product Contains the Following Allergens:	
Cereals containing gluten	<20PPM
Crustaceans	No
Eggs	No – Produced on a line that handles eggs – may contain traces
Fish	No
Peanuts	No
Soyabean	No
Milk & Dairy	No – Produced on a line that handles milk – may contain traces
Nuts	No – Produced in a factory that handles walnuts & almonds – may contain traces
Sesame	No
Celery	No
Mustard	No
Sulphite >10mg/kg	No – Produced on a line that handles SO2 >10mg/kg – may contain traces
Molluscs	No
Lupin	No

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SUITABLE FOR:

SUITABLE FOR	YES / NO	Certified
Vegetarians	Yes	N/A
Vegans	No	N/A
Kosher	No	No
Halal	Yes	No

NUTRITIONAL DATA:

All values are typical and calculated on an approximate basis per 100gs. Information based on McCance & Widdowson "The Composition of Foods" 5th Edition.

Description	Unit	Quantity
Energy (kcal)	kcal	274.72
Energy (kj)	kj	1153.86
Fat	(g)	0.08
Of which saturates	(g)	0.00
Of which mono – unsaturates	(g)	0.00
Of which polyunsaturates	(g)	0.00
Of which trans fatty acids	(g)	0.00
Of which cholesterol	(mg)	0.00
Carbohydrate	(g)	68.33
Of which sugars	(g)	54.02
Of which polyols	(g)	0.02
Of which starch	(g)	0.55
Protein	(g)	0.19
Sodium	(mg)	32.17
Fibre	(g)	1.04
Moisture	(g)	30.46

MICROBIOLOGY TYPICAL RESULTS:

Total viable count cfu/g (30°C)	< 1000
Coliforms cfu/g (37°C)	< 100
Yeasts & moulds cfu/g (30°C)	< 100
Ecoli	< 10
Staphylococcus aureus/g	< 10
Salmonella/25g	Absent in 25g

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QUALITY CONTROL:

Tested for colour, flavour, ph, Refractometric solids and flow. Metal detector passed (1.5mm FE, 1.5mm Non FE, 2.5mm Stainless steel).

Test	Target	Reject
Ph	3.1-3.3	<3.1 or >3.3
Solids	70-72	<70 or >72
Flow	2.0-9.0cm/min	<2.0 or >9.0cm/min

PACKAGING:

Typically 12.5Kg co – polymer pail, with blue membrane seal. Packed in a protective Atmosphere. Each pail is labeled with Supplier, Product name, Product Code, Production Date (DD/MM/YYYY), Best Before Date (DD/MM/YYYY). Each Pail is filled to minimum weight.

OPTIMUM SHELF LIFE:

Product can be kept for 12 Months from Date of production in the original unopened packaging.

STORAGE CONDITIONS:

Store in Cool Dry conditions, Use on same day as opening.

COSHH:

Non-hazardous material.

OTHER:

The ingredients, packaging and any constituent parts, meet all relevant UK and EEC Regulations

The above specification has been determined by our laboratory and quality departments. Intended users should however satisfy themselves as to the suitability of the product for their specific application.

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