

TECHNICAL SPECIFICATION



SPC REF	065	ISSUE #	2
AUTHOR	Kat Newblé	ISSUE DATE	31/05/2024

CLOTTED CREAM

1. PRODUCT INFORMATION

MARKET / LANGUAGE	ALL		
WEIGHT (KG)	0.028		
CASE FORMAT	24 x 28g	HS CODE	04015091
BARCODE	UNIT	5060088252697	CASE 95060088252690
BARCODE	UNIT	034463070096	CASE 10034463070093
HEALTH MARK	GB WQ208	ORIGIN COUNTRY	UNITED KINGDOM
SHELF LIFE	12 months		
MIN LIFE TO DEPOT	9 months for UK, 8 months for rest of world		
STORAGE	Keep refrigerated, 1-5°C recommended. Not suitable for freezing		
PREP / COOKING	Ready to eat		
APPEARANCE	Creamy white consistent colour, glossy, slight crust may be present		
FLAVOUR	Clean, no off flavours		
AROMA	Fresh, milky, no off aromas		
TEXTURE	Thick but spoonable, some separation may occur		
TEXTURE	Thick but spoonable, some separation may occur		

2. INGREDIENT DECLARATION

INGREDIENT LIST:	Pasteurised Cream (from Cow's Milk)	
ALLERGENS:	Milk	
INGREDIENT BREAKDOWN	% IN RECIPE	COUNTRY OF ORIGIN
Pasteurised Cream (from Cow's Milk)	100	UK

3. Analytical Factors

	%
Moisture	40
Fat	55
Fat in Dry Matter	92
pH	6.7
Salt	0.05
Alcohol in Final Product	N/A

4. NUTRITIONAL INFORMATION

*Delete Country Specific as required - Keep UK for Formulas

UK / EU

Typical values per 100g		Rounded
Energy (kJ)	2137	2140
Energy (kcal)	519	520
Total Fat (g)	55	55
of which Saturated Fat (g)	35.3	35
Carbohydrates (g)	1.7	2

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of which Sugars (g)	1.7	2
Fibre (g)	0	0
Protein (g)	1.6	2
Salt (g)	0.05	0
Additional Ref Values		
Trans Fat (g)	2.1	
Cholesterol (mg)	170	
Sodium (mg)	20	

USA / SOUTH AMERICA				
1	Servings per container / Raciones por Envase			
Serving Size / Tamaño por Ración	1	Serving size (g)		28
Amount per serving				
	Per 100g	DV%	Per Serving	DV%
Calories / Calorías	520		150	
Total Fat / Grasa Total (g)	55	71%	15	19%
Saturated Fat / Grasa Saturada. (g)	35	175%	10	50%
Trans Fat / Grasa Trans (g)	2.1		0.5	
Cholesterol / Colesterol (mg)	170	57%	50	17%
Sodium / Sodio (mg)	20	1%	5	0%
Total Carbohydrate / Carbohidratos totales/disponibles (g)	2	1%	0	0%
Dietary Fiber / Fibra (g)	0	0%	0	0%
Total Sugars / Total Azúcares (g)	2		0	
Including Added Sugars / Inclu. Azúcares Añadidos (g)	0	0%	0	0%
Protein / Proteínas (g)	2		0	
Vitamin D / Vitamina D (µg)	0	0%	0	0%
Calcium / Calcio (mg)	37	2%	10.36	0%
Iron / Heirro (mg)	0	0%	0	0%
Potassium / Potasio (mg)	55	0%	15.4	0%

CANADIAN			
	values per 100g	Values per Serving (g)	DV%
		15	
Calories	520	80	
Fat / Lipides (g)	55	8	11%
Saturated / saturés (g)	35	5	27%
Trans / trans(g)	2	0.3	
Carbohydrate / Glucides (g)	2	0	
Fibre / Fibres (g)	0	0	0%
Sugars / Sucres (g)	2	0	0%
Protein / Protéines (g)	2	0.2	
Cholesterol (mg)	170	26	
Sodium (mg)	20	3	0%
Potassium (mg)	50	10	0%
Calcium (mg)	40	10	1%
Iron / Fer (mg)	0	0	0%

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TAIWAN			
每份量	28 公克	g per serving	
This Pack contains/本包裝含	1	servings	
		Per Serving	Per 100g
Energy	熱量	145.3	508
Protein	蛋白質	0.0	0
Total Fat	脂肪	15.4	55
Saturated Fat	飽和脂肪	9.9	35.3
Trans Fat	反式脂肪	0.6	2.1
Carbohydrate	碳水化合物	0.5	1.7
Sugars	糖	0.5	1.7
Sodium	鈉	5.6	20

KOREA			
영양 정보 총 내용량			
나트륨	Sodium	20	1%
탄수화물	Carbs	1.7	1%
당류	Sugar	1.7	2%
지방	Fat	55	110%
트랜스 지방	Trans Fat	2.1	
포화 지방	Sat. Fat	35.3	235%
콜레스테롤	Cholesterol	170	57%
단백질	Protein	1.6	3%

NZ/AU			
Serving Size (g):	30	Average	Average
Servings per pack:	0	Quantity per serving	Quantity per 100g
Energy		642	2140
Protein		0.5	1.6
Fat, Total		16.5	55
Saturated		10.6	35.3
Carbohydrate		0.5	1.7
Sugars		0.5	1.7
Sodium		6	20

* NZ Labeling values <1g = LESS THAN 1g

CHINA			
营养成分表		每100g	NRV%
能量 / Energy	2137	千焦 (kJ)	25%
蛋白质 / Protein	1.6	克 (g)	3%
脂肪 / Fat	55	克 (g)	92%
碳水化合物 / Carbohydrate	1.7	克 (g)	1%
钠 / Sodium	20	毫克 (mg)	1%

JAPAN	
栄養成分表示	(100 g 当たり)

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エネルギー / Energy	519
たんぱく質 / Protein	1.6
脂質 / Fat	55
炭水化物 / Carbohydrates	1.7
食塩相当量 / Salt equivalent	0.05
(推定値) / (Estimated Value)	

HONG KONG

營養資料 NUTRITION INFORMATION		
Typical Values	per 100g / 每 100 克	
能量 / Energy	2137	千焦
	519	千卡
蛋白質 / Protein	1.6	克
總脂肪 / Fat	55	克
飽和脂肪 / Saturated Fat	35.3	克
反式脂肪 / Trans fat	2.1	克
碳水化合物 / Carbohydrate	1.7	克
糖 / Sugars	1.7	克
鈉 / Sodium	20	毫克

5. Allergen Declaration

CONTAINS	Y / N	COMMENTS
Peanuts / Peanut by-products including oils	N	
Milk / Milk by-products (e.g. Whey, Lactose, Milk Proteins, Caseinate, Butter,	Y	
Egg / Egg by-products	N	
Crustaceans e.g. Prawns, Crab, Lobster, Crayfish, Crustacean derivatives	N	
Molluscs, e.g. Clams, Mussels, Whelks, Oysters, Snails, Squid and Mollusc	N	
Fish and Fish derivatives	N	
Soya and Soya derivatives, excluding fully refined oils	N	
Cereals containing Gluten (Wheat, Rye, Barley, Oat, Spelt, Kamut, and all other hybrid strains) excluding glucose syrups, maltodextrins and alcohol	N	
Sesame Seeds, Sesame Oil and derivatives.	N	
EU Tree Nuts (Hazelnuts, Almonds, Walnuts, Pistachio, Pecans, Cashews,	N	
Sulphites and Sulphur Dioxide	N	
Celery and derivatives	N	
Mustard and Mustard derivatives	N	
Lupin and Lupin derivatives	N	

6. Free From Declaration

Category	Y/N	Comments
Additives	Y	
Preservatives	Y	
Artificial Colours	Y	
All added colours	Y	
Azo Dyes or Coal Dyes	Y	
Butylated Hydroxy anisole or Butylated Hydroxytoluene	Y	
Benzoates	Y	
Nitrites / Nitrates	Y	

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Favours - Natural, Nature Identical or artificial	Y	
Flavour Enhancers	Y	
Artificial Sweeteners	Y	
Added Sugars	Y	
Added Salt	Y	
Added MSG	Y	
Added Phenylalanine	Y	
Garlic or Garlic derivatives	Y	
Yeast or Yeast derivatives	Y	
Caffeine	Y	
Fruit or Fruit derivatives	Y	
Vegetable or Vegetable derivatives	Y	
Beef or Beef derivatives	Y	
Pork or Pork derivatives	Y	
Lamb / Mutton or their derivatives	Y	
Avian Products or derivatives	Y	
Animal Products or by-products	N	MILK
H.V.P's - hydrolysed Vegetable Protein	Y	
US Tree Nuts (Beech Nut, Butternut, Chestnut, Chinquapin, Coconut, Gingko,	Y	
Buckwheat	Y	
Bee Pollen / Propolis	Y	
Royal Jelly	Y	
Mango	Y	
Peach	Y	
Tomato	Y	
Free from Palm Oil?	Y	
If Palm Oil is present, was it produced by an RSPO certified (sustainable palm	N/A	
If Palm Oil is present, was it produced by an RSPO certified	Name:	N/A

7. Special Interest Suitability / Intolerance Information

	Suitable Y / N	Comments
Organic	N	
Coeliac	Y	
Lactose Intolerant	N	
Lacto - Ovo Vegetarian	Y	
Vegan	N	
Halal	Y	
Kosher	N	

8. Finished Product Standard / Release Criteria

TEST	TARGET	REJECT	FREQUENCY
Enterobacteriaceae	<10	>100	Daily
Aerobic Mesophilic Spores	<10	>100	Daily
Anaerobic Mesophilic Spores	<10	>100	Daily
E.coli	<10	>10	Daily
Staph. Aureus	<20	>40	Monthly
B. cereus	<20	>100	Monthly
Listeria	Absent in 25g	Present in 25g	Monthly
Salmonella	Absent in 25g	Present in 25g	Monthly

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9. Packaging

TYPE 1	TYPE 2	TYPE 3	TYPE 4	AMOUNT PER CASE	UNIT WEIGHT (KG)	PER CASE (KG)
E.G.: Primary	Jar	Glass	Glass	12	0.135	1.620
Primary	Jar	Glass	Glass	24	0.065	1.560
Primary	Lid	Metal	Steel	24	0.005	0.120
Primary	Label	Paper	Gloss Paper	24	0.001	0.024
Secondary	Case	Cardboard	Corrugated	1	0.075	0.075
Secondary	Case Label	Paper	Paper	1	0.001	0.001
Secondary	Wrapping	Plastic	LDPE	1	0.008	0.008
					0.000	0.000
					0.000	0.000
TOTALS			PACKAGING WT (KG)		0.071	1.788
# UNITS PER CASE		24	NET WT (KG)		0.028	0.672
			GROSS WT (KG)		0.099	2.460
UNIT (CM)			CASE (CM)			PALLET HEIGHT
L	W	H	L	H	W	
4.5	4.5	5.2	27.4	5.5	19.5	N/A
Per Pallet	400	Per Layer	18	Layers	23	STANDARD
Per Pallet	352	Per Layer	16	Layers	22	EURO
Per Pallet	N/A	Per Layer	N/A	Layers	N/A	CONTAINER

10. Coombe Castle Sign Off

Signature

Name:	Kat Newblé	
Position:	Specification Supervisor	
Date:	13/01/2025	

11. Customer Agreement

Unsigned copies of this specification are deemed as agreed

Company:		Signature:
Name:		
Position:		
Date:		

In use from 29/01/2024

Date	Issue	Revision	Who
31/05/2024	1	New	Kat
13/01/2025	2	Updated format V8	Kat

FOR PCS DOCUMENT

Date	Issue	Revision	Who
21/02/2024	6	Added product image section	Kat
16/05/2024	7	Reformatted / Updated information for new ERP Requirements	Kat
13/01/2025	8	Updated Packaging format to match PCS 244 and Priority	Kat