



BRITANNIA SUPERFINE LTD  
QUALITY MANAGEMENT SYSTEMS

PRODUCT SPECIFICATION

PRODUCT INFORMATION  
CONFIDENTIAL

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

**DESCRIPTION:** A white sugar and glucose mixture used as a covering for confectionery and all types of fillings. Bland sweet flavour, free from taints or odours.

**INGREDIENTS LIST**

INGREDIENTS	% BREAKDOWN	COUNTRY OF ORIGIN
Sugar	71-73	EU
Glucose Syrup	16-18	EU
Water	10-12	UK

**ALLERGENS**

CONTAINS SULPHUR DIOXIDE

**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.

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**RECOMMENDED STORAGE**

Store in cool and dry conditions.  
 Temperature 12 to 20 °C  
 Relative Humidity 50% to 65% ideally  
 Best before end of 12 months from date of manufacture.

**PACKAGING**

Fondant filled into inner poly liner packed inside strong staple free cardboard outer, plastic tray or foodgrade plastic bucket. Each unit contains 12.5Kg or 15Kg (dependant on customer requirements). In the case of cardboard outers, a seven-digit production code is on the box for traceability. Each full pallet is issued a number (e.g. FON1234). This should be retained by the customer and quoted in the event of a complaint.

**QUALITY PARAMETERS**

	FREQUENCY OF CHECK
Total solids ( 88.5 +/-0.5% )	Hourly
Cooking temperature	Hourly
Flavour	Hourly
Colour	Hourly
Metal Detection	Per box Sensitivity 2.0mm Ferrous, 2.5mm Non Ferrous, 3.0mm Stainless Steel (Checked Hourly)

**MICROBIOLOGICAL STANDARDS**

PARAMETER	TARGET	TYPICAL
TVC	Less than 2,000 per gram	Less than 500 per gram
Coliforms	Not detected in 10 grams	Not detected in 10 grams
E. Coli	Not detected in 10 gram	Not detected in 10 gram
Salmonella	Not detected in 25 gram	Not detected in 25 grams

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NUTRITIONAL INFORMATION

PARAMETER	TYPICAL VALUES PER 100 G
Energy	1461 kJ / 344 kcal
Protein	0.0
Fat	0.0
Of which saturated fat	0.0
Of which mono-unsaturated	0.0
Of which poly-unsaturated	0.0
Of which trans fat	0.0
Carbohydrate	86.0
Of which sugars	86.0
Of which starch	0.0
Water	14.1
Sodium	0.0
Salt	0.0

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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**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	YES*	
HALAL		NO

**\*BSL own label products are certificated by Kedassia as Kosher Pareve Non-Passover**

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 / M O L L U S C S		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		NO	
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
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	

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DOES THE PRODUCT CONTAIN	YES	NO	COMMENTS
GLUTEN		NO	
GLUTAMATES		NO	
ASPARTAME		NO	
BENZOATES		NO	
BHA / BHT		NO	
SULPHUR DIOXIDE (SULPHITES)	YES		Typically 10-30 mg/kg on manufacture
YEAST/YEAST DERIVATIVES		NO	

COLOURS ARTIFICIAL		NO	
COLOURS NATURAL		NO	
AZO COLOURS/COAL TARDYES		NO	
FLAVOURS ARTIFICIAL		NO	
FLAVOURS NATURAL		NO	
ADDED SALT		NO	
ADDED SWEETENERS		NO	
SEEDS / SESAME SEEDS		NO	
IRRADIATED FOODSTUFFS		NO	
ALCOHOL		NO	
PRESERVATIVES		NO	
ADDITIVES		NO	
PEANUTS	*		
NUTS/NUT OILS	*		
SEEDS/SEED OIL		NO	
LUPIN		NO	
CELERY		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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