

**QMS 3.6f
 PRODUCT SPECIFICATION**

Product Title: Bradley's Mincemeat 1 x 15kg

SECTION 1: CONTACT DETAILS

SUPPLIER ADDRESS

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TELEPHONE

0161-946 0535

FAX

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PRODUCT MANUFACTURING SITE

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TECHNICAL CONTACT

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TECHNICAL CONTACT

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SECTION 2: PRODUCT DETAILS

Our Product Code: BNMT6N0449

Your Product Code:

Issue Date: 24/05/2023

Version Number: 7

Reason for Issue: Currants replaced by Raisins, Sugar COO updated.

Recipe Code(s): BNMT6N0449

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Physical Properties

A typical mincemeat, consisting of a blend of vine fruits and candied citrus peels in an apple and sugar base.

SECTION 3: PRODUCT LEGAL DESCRIPTOR

Mincemeat

This product is not suitable for direct retail sale and is for further processing only.

SECTION 4: LEGAL REQUIREMENTS

QUID REQUIREMENTS: Vine Fruits (28%), Apple (24%), Mixed Peel (3.4%), Vegetable Suet (2.5%)

COUNTRY OF ORIGIN: United Kingdom

PACK WEIGHT: 1 x 15kg

AVERAGE WEIGHT: 15kg

SECTION 5: ALLERGEN & HAZARD WARNINGS

Free from the 14 allergens listed in the 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.

SECTION 6: INGREDIENT DECLARATION (With Quid)

Vine Fruits (28%) (Sultanas, Raisins, Sunflower Oil), Apple (24%) (Apples, Preservative: Acetic Acid), Sugar, Glucose-Fructose Syrup, Candied Mixed Peel (3.4%) (Orange Peel, Glucose-Fructose Syrup, Sugar, Lemon Peel, Acidity Regulator: Citric Acid), Vegetable Suet (2.5%) (Palm Oil, Rice Flour, Sunflower Oil), Modified Maize Starch, Acidity Regulator: Citric Acid, Mixed Spices, Colour: Plain Caramel, Orange Oil.

Ingredients	% Weight	Country of Origin	Comments (including source of ingredient, XXX)
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Vine Fruits Sultanas & Raisins Sunflower oil	28	Turkey Denmark, Sweden, Netherlands, Turkey	The dried fruit of a seedless grape. Sweet and characteristically fruity. Sunflower oil at <0.5% as free flowing agent.
Apple Puree <i>Apple Pulp</i> <i>Acetic Acid</i>	24	UK/Ireland	Cooked Bramley apple with added Acetic Acid E260.
Sugar	18 – 22	Algeria, Argentina, Australia, Belgium, Belize, Brazil, Costa Rica, El Salvador, Fiji, France, Germany, Guyana, Guadeloupe, Guatemala, Honduras, Italy, Jamaica, Malawi, Mauritius, Mexico, Mozambique, Netherlands, Nicaragua, Panama, Peru, Poland, Portugal, Reunion, Laos South Africa, Spain, Swaziland, United Arab Emirates, United Kingdom, Zambia	White granulated, free flowing crystalline material, sweet tasting, free from foreign odours, flavours and extraneous matter. Beet or cane, Sulphites present at <10ppm.
Glucose-Fructose Syrup	15 – 19	UK, Germany, Netherlands, Poland, Spain, Belgium	Clear colourless viscous liquid. Highly refined and concentrated solution of fructose, dextrose, maltose and higher saccharides. Wheat/Maize derived. <10ppm SO ² .
Candied Mixed Peel	3.4	Italy, France, Netherlands,	Mixtures of orange and lemon peels, firm in texture,

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Orange peel, Glucose-fructose Syrup, Sugar, Lemon peel, Acidity Regulator: Citric Acid, Preservative: Sulphur Dioxide (as residue) <10mg/kg		Belgium, Germany, China	typical of orange/lemon. Residual SO2 <10ppm.
Vegetable Suet Palm Oil Rice Flour Sunflower Oil	2.5	Palm oil: Malaysia, Indonesia, Colombia, Guatemala, Costa Rica, Honduras, Peru, Ecuador, Papua New Guinea, Solomon Isles, Ivory Coast, Cameroon, Panama, Brazil Rice Flour: Portugal, Spain, Italy, Turkey, Uruguay, Argentina, Brazil, Thailand Sunflower oil: France, Germany, Netherlands, Hungary, Ukraine, Solomon Isles, Papua New Guinea, Malaysia, Indonesia, Romania, Austria, Spain, Poland, Slovakia, Serbia, Czech Republic, Bulgaria, Argentina	Non-hydrogenated Vegetable Suet (Palm Oil, Rice flour, Sunflower Oil) RSPO Certified Palm
Water	<2.5	UK	Mains Potable Non declarable <5%
Modified Maize Starch	0.5 – 2.0	France, Germany, Hungary, Italy, Spain	Cold water swelling modified starch. Pregelatinized acetylated di-starch adipate E1422 Cold water swelling

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Citric Acid	<1.0	China	E330. Colourless, crystalline powder. Derived from maize.
Mixed Ground Spice	<1.0	India, Sri Lanka, Indonesia, Poland, Bulgaria, Vietnam, UK UK blended	A free-flowing light brown to reddish brown powder with a sweet spicy & slightly bitter flavour. Mixture of dried spices: Coriander, Cassia, Ginger, Nutmeg, Caraway and Cloves.
Plain Caramel	<1.0	UK	Yellow tone, Class I, alcohol stable, water soluble liquid with a negative colloidal charge used to colour food and beverage products. E150a.
Sweet Orange Oil	<1.0	USA	Sweet orange oil flavour.
Additive	E Number	Function in product	Amount present in ppms
Modified Maize Starch	E1422	Thickener	<20,000
Acetic Acid within Apples	E260	Preservative within apples	<10,000
Citric Acid	E330	Acidity Regulator	<10,000
Plain Caramel	E150a	Colour	<10,000
Sulphur Dioxide	E220	Preservative (residue in mixed peel)	<3.4
Comments:			

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SECTION 7: NUTRITIONAL INFORMATION

Typical Values per 100g

Energy (kJ)	1125
Energy (kcal)	265
Fat (g)	1.8
of which saturates (g)	0.8
Carbohydrate (g)	59.6
of which sugars (g)	54.0
Fibre (g)	1.7
Protein (g)	1.0
Salt (g)	0.05

Comments: (for example where have the figures been obtained)

Calculated: Yes / No

Nutricalc: Yes / No

Analysed: Yes / No

SECTION 8: SHELF LIFE / STORAGE

BEFORE OPENED: 64 weeks from date of production. Store in a cool, dry place.

In the event that free liquid is seen on the surface of the product, please stir before use.

SECTION 9: FREE FROM DATA

CONTAINS:	PRESENT (Y/N)	COMMENTS
Additives	Y	See section 6
Artificial Flavourings	N	
Natural Flavourings	Y	Sweet Orange Oil
Preservatives	Y	Sulphur Dioxide residual in the mixed peel.
Natural Colours	Y	Plain Caramel
Artificial Colours	N	
MSG	N	
BHT/BHA	N	
Artificial Preservatives	Y	Sulphur Dioxide residual in the mixed peel. Acetic Acid in Apple.
Sweeteners	N	
Hydrolysed Vegetable Protein	N	

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Wheat & Wheat Derivatives	Y	Glucose Fructose Syrup, Plain Caramel are wheat-based syrups and are exempt from allergen labelling according to Annex II of Regulation (EU) n° 1169/2011 on food information to consumers.
Rye/Oats/Barley/Spelt/Kamut	N	
Maize & Maize Derivatives	Y	Glucose-Fructose Syrup, Citric Acid, Modified Mazie Starch
Soya & Soya Derivatives	N	
Genetically Modified Ingredients	N	
Nuts & Peanuts	N	
Nut & Peanut Derivatives excl. Oil	N	
Nut & Peanut Oil	N	
Sesame Seeds	N	
Seed Derivatives excl. Oil	N	
Seed Oil	N	
Pine Nuts / Kernels	N	
Yeast	N	
Mustard / Mustard Seeds / Mustard Derivatives	N	
Celery / Celeriac	N	
Kiwi Fruit	N	
Milk and Milk Derivatives	N	
Molluscs	N	
Lupin	N	
Sulphur Dioxide/Sulphites (ppm)	Y	<10ppm residual in finished product
Animal Products: Dairy	N	
Animal Products: Eggs	N	
Animal Products: Shellfish	N	
Animal Products: Fish (Other)	N	
Animal Products: Beef & Derivatives	N	
Animal Products: Pork	N	
Animal Products: Lamb	N	
Animal products: Poultry	N	
Animal products: Other	N	

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SECTION 10: DIRECTIONS FOR USE

Intended for use in the manufacture of bakery products, pastries and biscuits.
This product is not suitable for direct retail sale and is for further processing only.

SECTION 11: ANALYTICAL DATA

CHECK	MINIMUM	TARGET	MAXIMUM	UNIT	FREQUENCY	METHOD
pH	3.1	-	3.6	pH	Per batch after 24 hours	pH Meter
Soluble Solids	65	-	67	Rx	Per batch after 24 hours	Refractometer
Flow rate	0.0	-	3.0	cm	Per batch after 24 hours	Bostwick

SECTION 12: QUALITY PARAMETERS

Appearance/Colour	Sauce is a mid-brown honey colour with visible spice flecks, containing fruit ranging from mid to dark brown/black. Sauce is opaque with a gloss
Taste/Flavour	Warm mixed spice. Typical of mincemeat.
Consistency/Set/Texture	Very thick sauce

SECTION 13: PROCESS FLOW (Please attach or detail below)

Please see HACCP document.

SECTION 14: QUALITY CHECKS

CHECK	FREQUENCY	PARAMETERS/DETAILS
Average weight system	4 buckets every 30 minutes	Average weight 15kg
Coding	Every bucket	"L" plus 4 figure date code, plus Best Before date (month & year)
Seal	Every bucket	Lid
Metal Detection	Start and end of run, every 60 minutes and following electrical/mechanical failure	Fe: 2.5mm, Non-Fe: 2.5mm, SS: 3.5mm

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	and changes to equipment settings	
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SECTION 15: PACKAGING STANDARDS

Inner Packaging Description: Polypropylene bucket white and lid green, 255mm H x 294mm D, self-adhesive white label on the front of each bucket.

Inner Barcode: N/A

Outer Packaging Description: N/A

Outer Barcode: N/A

Coding Details: Lot code LXXXX, Best Before: DD MMM YYYY. For example: L4344 28 Feb 2020. On lid

Pallet Details: Blue Chep Wooden Pallet 1200 x 1000mm

Cases Per Layer: 14

Layers Per Pallet: 4

Cases Per Pallet: 56

SECTION 16: HEALTH AND SAFETY DATA

PRODUCT DIGESTED	No hazard – product is a food
SKIN CONTACT	Wash affected area with soap and water. Seek medical attention if irritation develops.
EYE CONTACT	Rinse area with clean water and seek medical attention if irritation develops.
PRODUCT INHALED	Remove individual to fresh air. Seek medical attention if breathing becomes difficult or if respiratory irritation develops.
SPILLAGE	Material is biodegradable and does not require and special clean up.
FIRE	No known hazard
STORAGE PRECAUTIONS	Honey Store, minimum 22°C, maximum 35°C away from bright light and strong smells.

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	<p>Do not refrigerate. Do not store >35°C for prolonged periods.</p> <p>Jam/Condiments Store in a cool, dry place, away from bright light and strong smells. Refrigerate after opening.</p> <p>Peanut Butter Store in a cool, dry place, away from bright light and strong smells. Do not refrigerate.</p>
HANDLING PRECAUTIONS	No restrictions

SECTION 17: APPROVAL	
<p>FOR F Duerr & Sons Ltd</p> <p>Signed: </p> <p>Position: Technical Systems Technologist</p> <p>Date: 24/05/23</p>	<p>FOR CUSTOMER</p> <p>Signed</p> <p>Position</p> <p>Date</p>

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If a signed copy of the specification is not returned within 6 weeks of the date of the specification, F. Duerr & Sons Ltd will assume implicit acceptance of the specification and its contents.

SECTION 18: VERSION AMENDMENTS	
Version 1	New specification
Version 2	Candied mixed peel countries of origin updated.
Version 3	Acetic Acid removed and replaced with Apple pulp in 3% Acetic acid. Updated nutritional. Included manufacturing site details.
Version 4	Minimum soluble solids changed from 62 to 65 Rx.
Version 5	Raisins replaced by currants; technical contact amended.
Version 6	Mixed Ground Spice and Vegetable Suet countries of origin update

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