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## RAW MATERIAL / PRODUCT SPECIFICATION

<b>SPEC NUMBER:</b>	LG016	<b>ISSUE NUMBER:</b>	15
<b>RAW MATERIAL DESCRIPTION:</b>	E127 Whole & Broken Cherries		
<b>LEGAL DESCRIPTION:</b>	French Glacé Whole & Broken Cherries Erythrosine E127		

### PRODUCT



### 1. SUPPLIER DETAILS

<b>SUPPLIER NAME:</b>	Lomas & Garner Limited
<b>SUPPLIER ADDRESS (If different to Manufacturing address):</b>	27a High Street Codicote Hitchin Hertfordshire SG4 8XB
<b>MANUFACTURER ADDRESS:</b>	Maison Leopold Marliagues Boite Postale No.16 84401 APT CEDEX France
<b>SUPPLIER TELEPHONE NUMBER:</b>	01438 820164
<b>CONTACT TECHNICAL:</b>	Laura McColl
<b>POSITION HELD:</b>	Director
<b>EMAIL ADDRESS:</b>	<a href="mailto:laura@lomasgarner.com">laura@lomasgarner.com</a>

<b>SUPPLIER EMERGENCY CONTACT NAME / BUYER TELEPHONE NUMBER:</b>		Richard Hunt – 078 666 19251			
<b>2. PRODUCT DETAILS</b>					
<b>Product description</b>		Crushed, broken & few round cherries, coloured bright red and saturated with syrup			
<b>Product size/dimensions/tolerance</b>		Size (subject to availability)	All sizes are mixed in the whole & broken range	Product code: On request as depends on pack size	
<b>Process / Cook method</b>		Details available on request			
<b>Organoleptic</b>					
Visual Appearance	Colour	Flavour / Aroma		Texture	
Crushed, round, broken, blemished whole cherries	Bright red	Sweet cherries Completely free from taint, off flavour & foreign odour		Firm but not tough. Flesh to be soft, succulent, moist and juicy to eat.	
<b>Allowable Defects</b>					
Defect	Quantity		Tolerance		
Broken	Cherries are broken in this range		n/a		
<b>Net weight/volume per pack/case</b>		10Kg, 5Kg, 1Kg			
<b>Ambient / Chilled / Frozen</b>		Ambient			
<b>BRC Accreditation</b>		Yes			
<b>3. RECIPE / RAW MATERIALS</b>					
<b>3.1 RECIPE</b>					
<b>Ingredient</b>	<b>% in Finished Product</b>	<b>Grade</b>	<b>Country of Origin</b>	<b>GM Status</b>	
Cherries	57.7200	No.1 Bigarreaux	France	GM Free	
Glucose Fructose Syrup	38.0950	Fructose <10% Wheat based	France	GM Free	
Sugar	4.0434		France	GM Free	
Citric Acid	0.0720	E330 Acidity regulator	Belgium	GM Free	
Potassium Sorbate	0.0620	E202 Preservative	Germany	GM Free	

Erythrosine	0.0070	E127 Erythrosine	India	GM Free	
Sulphur Dioxide	0.0006	E220 Preservative Present at <10ppm in final product	France	GM Free	

### 3.2 ADDITIVES / COLOURS / PROCESSING AIDS

E Number	Name	Function	Source		
E330	Citric Acid	Acidity regulator	On request		
E202	Potassium Sorbate	Preservative	n/a		
E127	Erythrosine	Colour	n/a		
E220	Sulphur Dioxide	Preservative	n/a		

## 4. DIETRY / ALLERGEN INFORMATION

### 4.1 ALLERGENS

Allergen	Is this allergen used on site?	Is this allergen within an ingredient in the finished raw material?	Allergen controls	Notes		
<b>Peanuts</b>	NO	NO	N/A			
<b>Nuts*</b> (Full list see below)	NO	NO	N/A			
<b>Fish</b>	NO	NO	N/A			
<b>Eggs</b>	NO	NO	N/A			
<b>Crustaceans</b> (including crab, lobster, prawns, shrimps, langoustine)	NO	NO	N/A			
<b>Sesame</b>	NO	NO	N/A			
<b>Milk</b>	NO	NO	N/A			
<b>Soya</b>	NO	NO	N/A			
<b>Lupin</b>	NO	NO	N/A			
<b>Celery</b>	NO	NO	N/A			

<b>Mustard</b>	NO	NO	N/A			
<b>Molluscs (inc. squid, octopus, mussels, cockles)</b>	NO	NO	N/A			
<b>Cereals containing gluten (wheat, barley, rye, oats, spelt, kamut, or their hybridised strains)</b>	NO	NO	N/A	Glucose Fructose Syrup is exempt from allergen labelling, therefore, wheat need not be mentioned on label as an allergen <20ppm		
<b>Sulphur dioxide or Sulphites (≥10ppm)</b>	YES	NO	Separate lines for products with <10ppm & products with >10ppm Factory cleaned between batches of these products	E220 Sulphur Dioxide Present at <10ppm, therefore, this is non-declarable		

\*Full list of nuts: Almonds, Brazil Nuts, Cashew Nuts, Cobnuts, Hazelnuts, Macadamia Nuts, Pecans, Pistachio Nuts, Queensland Nuts, Walnuts

#### 4.2 DIETRY INTOLERANCE INFORMATION

<b>This product IS SUITABLE FOR:</b>		<b>If NO, please state which ingredient this relates to</b>
Coeliacs	YES	
Diabetics	NO	Contains Glucose-Fructose Syrup and Sugar
Kosher	YES	Not certified
Lactose Intolerance	YES	
Muslims	YES	Not certified
People with a nut/seed allergy	YES	
Vegans	YES	
Vegetarians	YES	
<b>This product CONTAINS:</b>	<b>YES / NO</b>	<b>If YES, please state which ingredient this relates to</b>
Added Salt	NO	
Added Sugar	YES	Contains Glucose-Fructose Syrup and Sugar
Alcohol and Alcohol Derivatives	NO	
Animal Products other than Dairy-Egg-Fish & Shellfish-Beef-Pork-Lamb-Poultry	NO	
Animal Products or Derivatives including Beef, Lamb, Pork, Poultry	NO	

BHA/BHT	NO	
Flavourings Artificial	NO	
Flavourings Natural	NO	
Garlic and Garlic Derivatives	NO	
Genetically Modified Material	NO	
Gluten and Gluten Derivatives	NO	
Honey and Honey Derivatives	NO	
Hydrolysed Vegetable Protein	NO	
Irradiation	NO	
Kiwi Fruit	NO	
Maize / Maize Derivatives	NO	
Preservatives	YES	E202 Potassium Sorbate E220 Sulphur Dioxide Present at <10ppm, therefore, this is non-declarable
Sweeteners	NO	
Yeast	NO	

## 5. NUTRITIONAL INFORMATION

As supplied per 100g

Parameter	Value	Method / Source
Energy – Kcals	291	Theoretical
Energy – Kjoules	1238	
Protein (g)	0.60	
Carbohydrate total (g)	71.00	
- polyols		
- starch		
- sugar	59.00	
Fat total (g)	0.10	
- saturates	0.0	
- mono unsaturated	-	
- poly unsaturated	-	
Dietary fibre (g)	1.00	

Sodium (mg)	12
Salt (g)	0.03
Others (Vitamins, minerals etc)	

## 6. FINISHED PRODUCT STANDARDS

### 6.1 MICROBIOLOGICAL TESTING

Test	Target	Report	Reject	Method	Frequency
TVC	<1000/g				Annually
Enterobacteriaceae	Absent in 1g			Internal Method	Annually
Salmonella	Absent in 25g			External Lab	Annually
Yeasts	<500/g			External Lab	Monthly
Moulds	<500/g			External Lab	Monthly
Coliforms	Absent in 1g			Internal Method	Annually
Staphylococcus	Absent in 1g				Annually

### 6.2 CHEMICAL TESTING

Test	Limits	Method	Frequency
Brix	72° +/- 2	Refractometer	Daily
pH	3.4 +/- 0.2	pH Meter	Daily
Water Activity	0.76 +/- 0.02	MS04503	As necessary
Citric Acid	700ppm target, no legal max		
Potassium Sorbate	Max 1 for thousand		
Sulphur Dioxide	<10ppm		
Moisture	26.90%	NF08-036	
Reducing Sugars	30-60%		
Heavy Metals	EU Limits	External	Annually
Pesticides	EU Limits	External	Annually

### 6.3 PHYSICAL PARAMETERS

Quality Criteria	Frequency	Maximum Levels	Method
Metal detection	Verification every 4 hours	Ferrous: 2mm Non-Ferrous: 3mm Stainless Steel: 4mm	Belt stop & alarm Line before packing

Stones	Per Kg	No more than 1 stone per 5Kg	Visual inspection
Stalks	Per Kg	No more than 1 stalk per 5Kg	Visual inspection
Syrup	g per 100g	Approx. <8% after delivery	
Blemished	Per Kg	<5%	Visual inspection

## 7. STORAGE / SHELF LIFE

### 7.1 DURABILITY DATE / LOT CODING

Durability / Shelf life	BEST BEFORE END		
	12 Months		
From date of	Manufacture		
Minimum shelf life on delivery	9 months		
Lot/batch coding	Format: yyddd	Example: 19001 (1 <sup>st</sup> January 2019)	

### 7.2 STORAGE

This Raw Material is to be received and stored at:

Ambient	✓	Chilled (3°C +/-2°C)	
Standard Frozen (-18°C +/-2°C)		Semi-ambient (10°C +/-2°C)	
Deep Frozen (-25°C & below)		Other please specify	
Cold Chilled (0°C +/-2°C)		Away from direct sunlight	✓
Storage conditions after opening	Ambient		

## 8. PACKAGING

### 8.1 PACKAGING

Primary / Inner Packaging – Food contact

Packaging	Liner	Colour	Blue / Transparent
Gauge		Grade	Polythene
Weight	10kg – 29g 5kg – 15g 1kg – 2g	Dimensions	10kg – 620x530mm 5kg – 560x350mm 1kg – 25x15.5mm

Primary / Inner Packaging – Food contact

<b>Packaging</b>	Pot with screw top lid	<b>Colour</b>	Clear pot, white lid
<b>Gauge</b>		<b>Grade</b>	Plastic
<b>Weight</b>	6g	<b>Dimensions</b>	Diameter: 110mm Height with lid: 150mm
<b>Secondary Packaging (not including the pots)</b>			
<b>Packaging</b>	Carton	<b>Colour</b>	Brown & Red / White & Red
<b>Gauge</b>		<b>Grade</b>	Cardboard
<b>Weight</b>	10kg - 345g 5kg - 226g 1kg - 40g 6x1kg (Pots) -196g 12x1kg (Pots) -226g	<b>Dimensions</b>	10kg - 392x188x182mm 5kg - 385x185x180mm 1kg - 12.5x15x6.5mm 6x1kg - 347x150x226mm 12x1kg - 455x150x355mm
Does the packaging comply with UK/EC legislation regarding materials and articles in contact with food?			<b>YES</b>
Is the packaging material food grade			<b>YES</b>
<b>Tertiary Packaging</b>			
<b>Packaging</b>	Shrink wrap	<b>Colour</b>	Transparent
<b>Gauge</b>	n/a	<b>Grade</b>	Plastic
<b>Weight</b>	n/a	<b>Dimensions</b>	n/a
<b>8.2 PALLET</b>			
<b>No. units per layer</b>	No standard pallet configuration as it depends on quantity ordered	<b>Pallet Height (mm)</b>	Variable
<b>No. layers per pallet</b>		<b>Method of pallet security</b>	Shrink wrap
<b>No of units per pallet</b>			
<b>Pallet Label</b>	Only when several batch numbers are included	<b>Pallet Material</b>	Wood

## 9. PROCESS CONTROLS

Copy of HACCP information available upon request


## 10. GENERAL INFORMATION



This specification is based on manufacturer's information and is believed to be correct.  
 No liability is accepted for errors and omissions.  
 It may be updated or altered from time to time as new information becomes available.

### 11. SPECIFICATION APPROVALS / AMENDMENT LOG

#### 11.1 LOMAS & GARNER SPECIFICATION APPROVAL

<b>NAME</b>	LAURA McCOLL
<b>POSITION</b>	DIRECTOR
<b>SIGNATURE</b>	
<b>DATE</b>	January 2019

#### 11.2 AMENDMENT LOG

Issue	Issue Date	Section	Amendment
14	March 2017	3.1. Country of Origin	<b>Sugar:</b> Spain replaces Czech Republic & Romania <b>Citric Acid:</b> Belgium replaces France
		5. Nutritional Information	<b>Sodium, Salt:</b> Results updated
		6.3. Physical Parameters	<b>Stones, Stalks, Blemished:</b> per Kg from per Batch <b>Syrup:</b> Frequency
15	January 2019	3.1. Recipe	<b>Country of Origin:</b> <b>Glucose-Fructose Syrup:</b> Netherlands removed <b>Sugar:</b> Spain removed