

| Finished Product Details | |
|--------------------------|--|
| Description | Bright yellow in colour with a tangy lemon flavour |
| Country of Origin | UK |
| Recommended Labelling | Lemon Curd |

| Composition - Percentages calculated from Mixing Bowl | | | | | | | | |
|---|--------------------|---------------------|-------------------|-------------|------------------------|--|--|-------|
| Ingredient Name | Compound or Single | Additive 'E' Number | Function | State | Source / Derived From | Country of Manufacture | Country of Origin | % |
| Granulated Sugar | Single | N/A | Ingredient | Granular | Beet / Cane | UK | *See Below* | 45.18 |
| Glucose Syrup | Single | N/A | Ingredient | Liquid | Wheat / Maize | UK, Netherlands, France, Italy, Spain, Lithuania | Austria, Belgium, Bulgaria, Croatia, Czech Republic, Denmark, Estonia, France, Hungary, Italy, Lithuania, Netherlands, Poland, Romania, Serbia, Slovakia, Spain, Sweden, UK, Ukraine | 20.79 |
| Water | Single | N/A | Ingredient | Liquid | Potable Mains | UK | UK | 22.25 |
| Vegetable Oil | Compound | N/A | Ingredient | Solid | See Compound Breakdown | UK | See Compound Breakdown | 4.22 |
| Wheat Starch | Single | N/A | Ingredient | Powder | Wheat | Germany | Germany | 2.46 |
| Pasteurised Whole Egg Powder | Single | N/A | Ingredient | Powder | Hens Egg | Netherlands | Netherlands | 2.00 |
| Maize Starch | Single | N/A | Ingredient | Powder | Maize | Netherlands | Netherlands | 1.42 |
| Pectin | Compound | E440 | Gelling Agent | Powder | See Compound Breakdown | Italy, Germany | See Compound Breakdown | 0.56 |
| Citric Acid | Single | E330 | Acidity Regulator | Crystalline | Beet, Cane, Corn | Belgium, China | Belgium, China, Egypt, El Salvador, France, Germany, Netherlands, India, Poland | 0.45 |

| | | | | | | | | |
|-------------------|----------|------|-------------------|-------------|------------------------|-------|--|------|
| Lemon Terpenes | Single | N/A | Flavour | Liquid | Lemons | UK | Argentina, Italy, South Africa, Spain, USA | 0.19 |
| Salt | Compound | N/A | Ingredient | Crystalline | See Compound Breakdown | UK | See Compound Breakdown | 0.18 |
| Acetic Acid | Compound | E260 | Flavour | Liquid | See Compound Breakdown | UK | See Compound Breakdown | 0.11 |
| Curcumin | Compound | E100 | Colour | Liquid | See Compound Breakdown | UK | See Compound Breakdown | 0.10 |
| Trisodium Citrate | Single | E331 | Acidity Regulator | Crystalline | Maize | China | China | 0.09 |
| | | | | | | | Total | 100 |

*Granulated Sugar CoFo: Argentina, Barbados, Belize, Brazil, Costa Rica, Cote d'Ivoire, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Kenya, Madagascar, Malawi, Mauritius, Mozambique, Nicaragua, Reunion and African Comores, St Kitts Nevis, Surinam, Swaziland, South Africa, Tanzania, Trinidad, Uganda, Zambia, Zimbabwe, Belgium, Germany, France, Netherlands, UK

| Compound Ingredients | | | | | | |
|----------------------|---------------------|------------|----------|-----------------------|------------------------|--|
| Compound Name | Additive 'E' Number | Function | State | Source / Derived From | Country of Manufacture | Country of Origin |
| Palm Oil | N/A | Ingredient | Hard Fat | Palm Fruit | Netherlands, UK | Malaysia, Indonesia, Thailand, Columbia, Ecuador, Panama, Costa Rica, Guatemala, Honduras, Papua New Guinea, Brazil, Ghana, Ivory Coast, Nigeria, Solomon Isles |
| Rapeseed Oil | N/A | Ingredient | Liquid | Liquid | UK, Germany | Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Spain, Sweden, UK, Romania, Moldova, Ukraine, Kazakhstan, Australia, Argentina |

| | | | | | | |
|-------------------------|-------|---------------------|--------|-------------------------------|----------------------------------|----------------------------------|
| Pectin | E440 | Gelling Agent | Powder | Citrus Peels and Apple Pomace | Germany, Italy | Germany, Italy |
| Dextrose | N/A | Standardising Agent | Powder | Maize | Italy, France, Bulgaria, Germany | Italy, France, Bulgaria, Germany |
| Salt | N/A | Ingredient | Powder | Natural | UK | UK |
| Sodium Hexacyanoferrate | E535 | Anti-caking Agent | Powder | Synthetic | China | China |
| Acetic Acid | E260 | Ingredient | Liquid | Synthetic | UK, Germany | UK, Germany |
| Water | N/A | Ingredient | Liquid | Potable Mains | UK | UK |
| Glucose Syrup | N/A | Carrier | Liquid | Maize and Wheat | UK | Italy |
| Monopropylene Glycol | E1520 | Carrier | Liquid | Synthetic | UK | Germany |
| Curcumin | E100 | Colour | Liquid | Turmeric (Curcuma longa L) | UK | India |

| Processing Aids | | | | | | | |
|-----------------|---------------------|--------|----------|-----------------------|-------------------|---|--------------------------|
| Ingredient Name | Additive 'E' Number | Nature | Function | Source / Derived From | Country of Origin | % | Present in Final Product |
| N/A | | | | | | | |

| Ingredient Declaration |
|---|
| Granulated Sugar, Glucose Syrup, Water, Vegetable Oil (Palm Oil, Rapeseed Oil), WHEAT Starch, Pasteurised Whole EGG Powder, Maize Starch, Gelling Agent: Pectin; Acidity Regulators: Citric Acid, Trisodium Citrate; Lemon Terpenes, Salt, Acetic Acid, Colour: Curcumin. |

| RSPO Certification | | |
|--|--------------------|-----------------|
| Supply Chain Model | Certificate Number | Expiration Date |
| Mass Balance, Segregated | BMT-RSPO-000185 | 08/01/2029 |
| Does the Finished Product contain Palm Oil | Yes | |
| Is the Finished Product RSPO Certified | Yes | |
| Supply Chain Model Finished Product Certified to | Segregated | |

| Chemical Standards | | | | | |
|--------------------|--------|-----------|---------------------|--------------|--|
| Test | Target | Tolerance | Method | Frequency | Comments |
| pH Value | 3.1 | 3.0-3.2 | Electronic pH Meter | Every Pallet | pH readings taken during production and 24 hours after |

| | | | | | |
|--------------|----|-------|------------------------|--------------|---|
| Total Solids | 70 | 68-72 | Handheld Refractometer | Every Pallet | Solid readings taken during production and 24 hours after |
|--------------|----|-------|------------------------|--------------|---|

| Physical Standards | | | | | |
|--------------------|----------------|--------------|---------------------|--------------|---|
| Test | Target | Tolerance | Method | Frequency | Comments |
| Flow | 1.0-6.0 cm/min | No Tolerance | Bostwick Flow Meter | Every Pallet | Flow readings taken 24 hours after production |

| Organoleptic Standards | | | |
|------------------------|---------------|--------------|--|
| Test | Target | Frequency | Comments |
| Colour | Bright yellow | Every Pallet | Colour checks completed during production and 24 hours after |
| Flavour | Tangy Lemon | Every Pallet | Flavour checks completed 24 hours after production |
| Aroma | Sweet, fruity | Every Pallet | Checks completed 24 hours after production |
| Texture | Smooth paste | Every Pallet | Checks completed 24 hours after production |

| Special Interest Group Suitability Data | | |
|---|---------------|-----------|
| Special Interest Group Suitability Data | Suitable For? | Certified |
| Vegetarians | Yes | NA |
| Vegans | No | NA |
| Kosher | Yes | No |
| Halal | Yes | No |
| Coeliacs | Yes | NA |

| Intolerance Data: Declarable Food Allergens |
|---|
| The following substances are specified by EU and member state law as mandatory food allergens, which must be declared on finished goods packaging. Levels of Gluten & Sulphites are based on theoretical calculation. |

| Allergen | Present in Recipe | mg/kg | Present on the same production line | Present on the same site | Is cross contamination controlled | Label Contains | Label May Contain | Free From |
|---|-------------------|-------|-------------------------------------|--------------------------|-----------------------------------|----------------|-------------------|-----------|
| Cerals Containing Gluten >20mg/kg (and derivatives) (i.e Wheat / Barley / Rye / Oats / Spelt / Kamut / Triticale) | No | 6.65 | Yes | Yes | | NO | YES | NO |
| Crustaceans (i.e Prawns / Crab / Lobster) | No | | No | No | | NO | NO | YES |
| Molluscs (i.e Mussels / Oysters) | No | | No | No | | NO | NO | YES |
| Eggs (and derivatives) (i.e.Albumin / Lysozyme) | Yes | | Yes | Yes | | YES | YES | NO |
| Fish (and derivatives) | No | | No | No | | NO | NO | YES |
| Milk (and Milk derivatives, i.e Casein, inc.Lactose) | No | | Yes | Yes | | NO | YES | NO |
| Soya (and derivatives) | No | | Yes | Yes | | NO | YES | NO |
| Mustard (Mustard Seed and derivatives) (i.e Mustard Flour / Mustard Oil) | No | | No | No | | NO | NO | YES |
| Sulphur Dioxide >10mg/kg | No | 6.74 | Yes | Yes | | NO | YES | NO |
| Lupin (and derivatives) | No | | No | No | | NO | NO | YES |
| Celery / Celeriac (and derivatives) | No | | No | No | | NO | NO | YES |
| Peanuts (and derivatives including oils) | No | | No | No | | NO | NO | YES |
| Nuts (Tree Nuts i.e Almond / Hazelnut / Walnut / Cashew / Pecan / Brazil / Pistachio / Macadamia / Queensland (and derivatives including unrefined nut oils)) | No | | No | Yes | | NO | NO | YES |
| Sesame (Sesame Seed and derivatives, including oils) | No | | No | No | | NO | NO | YES |

Notes: See Flemings Zeelandia Allergen & Nut Manual for details of allergenic materials present / handled on site. Flemings Zeelandia formally risk assesses and approves its suppliers in accordance with the requirements of General Food Law (178/2002/EC) and the BRC Global Standard for Food Safety. Allergen controls are rigorously applied at Flemings Zeelandia in accordance to Codex Alimentarius HACCP Principles.

| Genetically Modified (GM) Ingredients | |
|---|-----|
| Relevant regulations & directives: EC Regulation No. 1829/2003 on Genetically Modified Food & Feed; EC Regulation No. 1830/2003 on Traceability and Labelling of GM ingredients | |
| Does this product contain ingredients, additives, processing aids or other derivatives from any of the following sources? | Yes |

Common substances potentially of GM origin: Maize (& derivatives): Maize flour/starch, Glucose, Glucose Syrup, Dextrose/syrup, Fructose/syrup, Invert sugar syrup, Ascorbates (E301,E302), Aspartame, Citric acid (E330), Corn syrup, Dextrin, Ethanol, Glycerine, Lactic acid, Maltodextrin, Polydextrose, Polyols, Sorbates, Sorbitol, Xanthan Gum (E415) , Sodium/Potassium/Calcium Citrate (E331-E333), Caramelized Sugar Syrup (Caramel E150a-E150d), Glutamic Acid (E620), Mono-sodium/potassium/ammonium glutamate (E621-E624), Calcium/Magnesium diglutamate (E623, E625), Ascorbic acid (E300), Fatty Acid esters of ascorbic acid (E304). Soya (or derivatives): HVP/TVP, Soya oil/proteins, Soy extracts and concentrates, lecithin. Rice (non-EU origin): rice, rice flour, rice starch. Sugar beet (non-EU origin – USA / Canada): sugar beet, sugar, sugar beet molasses, Caramelized Sugar Syrup (Caramel E150a-E150d).

Rapeseed: rapeseed oil, Canola.

Textured vegetable protein; hydrolysed vegetable protein.

Enzymes used as processing aids in fermentation processes (i.e. brewing, vinification) or cheese production.

If Yes, Please indicate methods that ensure they are not from a Genetically Modified Source

Valid IT

Has this product or any of its ingredients been irradiated (using gamma or ionising radiation)?

No

Microbiological Standards

Routine microbiological testing is not carried out on this product, however random microbiological testing is carried out per product category on an annual basis

| Test | Target | Method |
|--------------------|---------------|---------------------|
| Total viable count | <1000 | ISO 4833:2013 |
| Coliforms | <100 | BS ISO 4832:2006 |
| Yeasts | <100 | ISO 21527-2:2008 |
| Moulds | <100 | ISO 21527-2:2008 |
| E.Coli | <10 | BS ISO 16649-2:2001 |
| Staphylococcus | <10 | ISO 6888-1:1999 |
| Salmonella | Absent in 25g | BS ISO 6759:2017 |

Nutritional Information

Routine Nutritional testing is not carried out on this product, the Nutritional Values are calculated based on Raw Material information provided by our suppliers

| Parameter | Typical Analysis per 100g |
|---------------------------|---------------------------|
| Energy (kcal) | 311 |
| Energy (kj) | 1306 |
| Fat | 5.11 |
| of which saturates | 1.86 |
| of which mono-saturates | 2.3 |
| of which poly-unsaturates | 0.82 |
| Carbohydrate | 65.23 |
| of which sugars | 54.03 |

Template Issue Date: 04.02.2021

Template Issue Number: 01

Amendment Details: Moved onto Excel and Document Reference code changed

Amended By: HB

Spec Issue Number: 18

Spec Issue Date: 27/01/2026

Amendment Details: Specification Review

| | |
|------------------|--------|
| of which polyols | 0 |
| of which starch | 3.36 |
| Fibre | 0.31 |
| Protein | 1 |
| Salt | 0.07 |
| Sodium (mg) | 30.185 |

| Product Protection / Food Safety | | | |
|--|--|-------------------------------------|---------------------------------|
| HACCP: Flemings Zeelandia operates in accordance with strict Codex Alimentarius HACCP Principles. Please see relevant process flow and risk assessment for this product. | | | |
| Measure | Frequency | Standard / Sensitivity / Tolerances | Action if outside specification |
| Sieve | Beginning & End of shift and upon change of sieve size | 3mm | Place on hold and investigate |
| Metal Detection | Beginning & End of shift, every hour and after engineers have changed the settings | 1.5mm Fe, 1.5mm Non-Fe 2.5mm SS | Place on hold and investigate |

| Shelf life & Storage | |
|--|---|
| Shelf Life Extensions: Flemings Zeelandia are unable to extend the product shelf life, as a business we are unable to grant shelf life extensions on product that has been dispatched and not yet under our control. I can however advise that a decision can be made by yourselves based on the product quality and microbiological testing of the product. Product quality can be assessed on appearance to ensure there are no signs of mould growth present on the surface of the product. Ensure that there are no signs of syneresis and colour deterioration. | |
| Minimum Shelf Life on delivery | 75% of unopened Shelf Life |
| Maximum Shelf Life (Unopened from Date of Manufacture) | 6 Months |
| Recommended Storage Conditions | Ambient, Cool, Dry place |
| Shelf Life once opened | Use on same day as opening |
| Suitable for Freezing | Freeze thaw product testing to be carried out by yourselves to determine. |
| Durability Coding | Best Before: DD/MM/YYYY |

| Available Packaging Formats | | | | | |
|--------------------------------------|------------|-------------|---------------|------------|-------------|
| Pack Size | 5kg Pail | 12.5kg Pail | 500kg TPS | 1000kg TPS | 1000kg Tank |
| Pallet Formation | 5kg | | 12.5kg | | |
| Number of pails per layer | 24 | | 18 | | |
| Number of layers per pallet | 5 | | 4 | | |
| Total per pallet | 120 | | 72 | | |
| Maximum Pallet Height | 339mm | | 1175mm | | |
| Packed in a Protective Atmosphere | Yes | | Yes | | |
| Filling Method used for weight check | Minimum | | | | |

| Packaging Information | | | | |
|-----------------------------|-----------------------------|-------------------------------------|---------------|----------------|
| 5kg Pail | Components | Material | Weight | Recyclable |
| Primary Packaging | Pail & Lid | Polypropylene Co-Polymer | 0.170g | Yes |
| Secondary Packaging | Membrane Seal | 12µ Polyester / 75µ CCP | 0.004g | No |
| Tertiary Packaging | Pallet Liner & Stretch Wrap | NA | NA | No |
| Pallet Type | Standard | Wooden | Average 22kg | Yes - Reusable |
| 12.5kg Pail | Components | Material | Weight | Recyclable |
| Primary Packaging | Pail & Lid | Polypropylene Co-Polymer | 0.330g | Yes |
| Secondary Packaging | Membrane Seal | 12µ Polyester / 75µ CCP | 0.008g | No |
| Tertiary Packaging | Pallet Liner & Stretch Wrap | NA | NA | No |
| Pallet Type | Standard | Wooden | Average 22kg | Yes - Reusable |
| 500kg TPS | Components | Material | Weight | Recyclable |
| Primary Packaging | TPS Liner | Virgin Grade polyethylene - 3 layer | Average 1kg | No |
| Secondary Packaging | TPS Container | Metal | Average 67kg | Yes - Reusable |
| 1000kg TPS | Components | Material | Weight | Recyclable |
| Primary Packaging | TPS Liner | Virgin Grade polyethylene - 3 layer | Average 2kg | No |
| Secondary Packaging | TPS Container | Metal | Average 135kg | Yes - Reusable |
| 1000kg Stainless Steel Tank | Components | Material | Weight | Recyclable |
| Primary Packaging | Tank | Stainless Steel | Average 147kg | Yes - Reusable |

| Labelling & Traceability | |
|---|--|
| Required information for Traceability (as detailed on packaging); Product Code, Production Date, Best Before and Container Number if applicable | |
| Pallet | None |
| Pail | Self - Adhesive label with Black Print affixed directly onto the pail |
| TPS | Self - Adhesive label with Black Print placed onto a laminating pouch, affixed to the outside of the container |
| Stainless Steel Tank | Self - Adhesive label with Black Print placed onto a laminating pouch, affixed to the outside of the container |

Legislation & Warranty

This specification has been determined by our Technical Department. It contains all available and relevant information pertaining to the product described, and is to the best of our knowledge complete and accurate. Intended users should however satisfy themselves as to the suitability of the product for their specific application. This specification should be treated as confidential and shall not be shared with any third party without Flemings Zeelandia specific permission.

The product described herein is produced and packed under strict sanitary conditions in accordance with Good Manufacturing Practices, and complies with all current relevant UK & EC Legislation in respect of Food Safety & Legality, Contaminants in Food Regulations, and Packaging Standards. Flemings Zeelandia maintains the following Food Safety and Quality Systems accreditations: BRC Global for Food Safety

This product is manufactured by Flemings Zeelandia with the sole purpose for bakery items and should not be used for any other purpose. It shall be within the stated specification parameters, and free from all foreign matter. It shall not have been subjected to irradiation: and shall be free from genetically modified ingredients.

The product shall be similar in flavour, aroma and appearance to a previously supplied batch or sample (allowing for natural variations as may occur).

*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.

All Specifications to be agreed & signed, on behalf of the customer and returned within 10 working days of receipt, if specifications are not sent back this will be deemed as approved

| Specification completed on behalf of Flemings Zeelandia | Authorised on behalf of Flemings Zeelandia | Agreed on behalf of (Customer) |
|---|--|--------------------------------|
| Signature: <i>L. Haslam</i> | Signature: <i>H. Benson</i> | Signature: |
| Print Name: L. Haslam | Print Name: Helen Benson | Print Name: |
| Position: Compliance Administrator | Position: Compliance Manager | Position: |
| Date: 12/11/2025 | Date: 27/01/2026 | Date: |

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