



James Mackle Ltd

Manufacturers of Fruit Pie Fillings

99 Portadown Road Charlemont Dungannon Co Tyrone N Ireland

BT71 6SW

Telephone: 028 8778 4345 Fax: 028 8778 4659 E-mail: info@mackleapple.com

SPECIFICATION F10

1. SCOPE

This specification relates to Bramley apple for use in Apple Pie Filling, namely Kitchen Cut Apple Pie Filling.

Raw material: Bramley Seedling apples

Raw material

Properties:

Origin: UK / ROI

Size: 68 - 100mm diameter apple

Quality: Sound, clean, whole and ripe apple grown in compliance with EEC directive 76/895/EEC (as amended) and not otherwise chemically contaminated.

Growing and Processing

The Bramley apple is harvested during August - October and bought by ourselves. It is supplied in large wooden bins to the site and stored in regulated chilled chambers.

2. General Requirements

2.1 All products and packaging must conform to current UK/EU legislation including codes of practice.

2.2 Only prime quality ingredients must be used.

2.3 Products must be free from agricultural residues and contaminants.

2.4 Products and packaging must be clean, sound and undamaged at delivery to the store and/or warehouse.

2.5 Any problems likely to result in consumer dissatisfaction must be notified to management immediately.

2.6 Any alteration to specification details must be agreed in writing.

2.7 Diced or Kitchen cut apple must be used for processing into pie filling within 24 hours of production.

3. DETAILS OF MANUFACTURE

3.1 Machine peeling and coring followed by hand trimming and inspection.

3.2 Diced to the required size approx. 15mm by 30mm x 12mm through an Urschel dicer.

The dicer to be set to produce the irregular pieces for Kitchen Cut.

3.3 Immersed in a solution containing sodium metabisulphite (E223). **Filling to be <100ppm sulphur dioxide.** Calcium may be added to a maximum of 2% to achieve the level of firmness required in the apple.

3.4 Diced apple is metal detected in a detector that is challenged hourly with 3.0mm Fe, 3.5mm non Ferrous and 5.5mm Stainless Steel test pieces. Apple is metal detected in the apple pie room using a detector that is checked hourly with test pieces 2.0mm fe, 2.5mm non fe and 3.0mm stainless steel.

3.5 Added to a pre mixed gel and mixed until the apple is evenly dispersed.

3.6 Pumped through a metal detector and filled directly into a clean blue plastic container. Each container to hold 10kg. Sealed with a red lid or 1000kgs stainless steel container.

3.7 Labeled and date coded with a best before of up to 7 weeks from the date of production. The date code information will include batch traceability information.

3.8 Transferred to chill storage. Do not store in direct sunlight or warm areas.

4. COMPOSITION

Apple – Sugar - Water - Starch - Potassium Sorbate (E202) - Sodium Metabisulphite (E223)

5. INGREDIENTS

| Ingredient | | % |
|-------------------|---|------|
| Apple | | 74.6 |
| Water | } | |
| Sugar | } | 25.3 |
| Starch | } | |
| Potassium Sorbate | | 0.1 |

Preservative: Sodium Metabisulphite (E223)

6. GENERAL, PHYSICAL AND ANALYTICAL CHARACTERISTICS

6.1 Chemical - Potassium Sorbate (E202) 0.1%
Sodium Metabisulphite <100 ppm (E223)

6.2 Physical - Visual inspection per 1 kilo sample
- Pips, pieces of core: Max 9
- Bruised or discoloured/pieces of peel: Max 50
- Stalks : nil (Tolerance 1)
- EVM: nil

6.3 General - Product must conform to food standard regulations

6.4 Flavour - Characteristic of Bramley apple

6.5 Micro biological Standards

| | Target | Tolerance | Action |
|-------------|------------------------|------------------------|-------------------------|
| TVC (cfu/g) | <5.0 x 10 ² | <9.0 x 10 ³ | > 9.0 x 10 ³ |
| Yeast/Mould | <5.0 x 10 ² | <9.0 x 10 ³ | > 9.0 x 10 ³ |

| | (cfu/g) |
|-----------------------------|--------------------|
| 6.6 Nutritional Information | 100g |
| Energy KJ | 372 |
| K/Cal | 88.5 |
| Protein | 0.3g |
| Fat | 0.4g |
| Moisture | 78.0% |
| Ash | 0.3% |
| Carbohydrate | 20.4g |
| Fibre | 0.6g |
| Salt | 0.1g |
| Saturates | 0.1g/100g |
| Sodium | 110 ppm OR 0.0101% |
| Total Sugar | 18.8g |

7. ALLERGEN DATA

| COMPOUND | PRESENT/ABSENT |
|---------------------------|----------------|
| Wheat/Wheat derivatives | Absent |
| Rye/ barley/oats | Absent |
| Soya/soya products | Absent |
| Egg/egg products | Absent |
| Milk/milk products | Absent |
| Fish/Molluscs/Crustaceans | Absent |
| Mustard | Absent |
| Celery | Absent |
| Lupin | Absent |
| Sesame | Absent |
| Poultry/poultry products | Absent |
| Artificial colours | Absent |
| Added natural colours | Absent |
| Added Flavours | Absent |
| MSG | Absent |
| GMO's | Absent |
| Nuts/nut derivatives | Absent |
| MRM | Absent |
| Spices | Absent |
| Waxy Maize (starch) | Present |
| Sulphites | Present |
| Preservatives | Present |
| Additives | Present |

This product is suitable for vegetarians and vegans.

8. PACKAGING WEIGHTS

N.B. These weights are for a 10 kilo container and 1000kgs tank.

Product: Kitchen Cut Apple Pie Filling

| Net Weight | Gross Weight | Plastic | Metal (Steel) | Other |
|------------|--------------|---------|---------------|-------|
| 10.0 kgs | 10.488 | 0.488 | 0.00 | Nil |

1000kgs

1120kgs

120kgs

9. MATERIAL SAFETY DATA

Health and Safety Information

| | |
|-------------------------------------|--|
| Product: | Bramley apple pie filling |
| Composition: | Apple, sugar, water, starch, potassium sorbate, sodium metabisulphite. |
| Physical form: | Semi-solid |
| Inflamability: | Combustible |
| Explosive hazard: | None |
| Corrosive characteristics: | None |
| Storage precautions: | Store in a cool, dry area |
| Handling precautions: | Observe food handling and manual handling regulations |
| Special fire fighting instructions: | None |
| Other precautions: | Small spillage may be washed to waste with soap and water |
| Emergency treatment recommended: | Skin: Rinse with soap and water Eyes: Irrigate well with water. If discomfort persists seek medical attention |

10. SALES ORDER DETAILS

| | |
|--------------------------------|----------------|
| Direct sales telephone number: | 028 8778 4774 |
| Lead time: | 5 working days |

11. CONFORMANCE

The product and its constituent parts meet all relevant UK and EU regulations and does not contain irradiated or genetically modified materials.

Signed: *Diana Jarczok-Stec*

Position: Quality/Technical Manager
Date: 26/10/2022
Review Oct 2025