

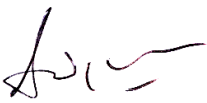


Product Technical Specification

| | | | |
|---|---|--|--|
| Supplier product code | 05523 | |  |
| Version | 0020 | | |
| Issue date | 17.12.2018 | | |
| Range | Renshaw Food Service | | |
| Product title | Luxury Caramel CP023 MB | | |
| Product description | <p>A smooth viscous brown caramel, with a distinct milky toffee flavour.</p> | | |
| Pack size: | 12.5Kg e | | |
| Contacts | | | |
| Specifications queries | Email: | Specifications@realgoodfoodplc.com | |
| Manufacturing Site Head of Technical | Name: | Samuel Wynne | |
| | Email: | Samuel.Wynne@jfreashaw.co.uk | |
| | Telephone: | 0151 706 8200 | |
| | Mobile: | 07738422219 | |
| | Address: | 229 Crown Street Liverpool Merseyside L8 7RF | |
| Applications information | Web address: | https://www.renshawbaking.com | |
| | Contact: | info@renshawbaking.com | |
| Sales queries | Email: | sales@jfreashaw.co.uk | |
| Legal Compliance | | | |
| <p>This product, it's hygienic manufacture, food safety, ingredients, packaging, labelling, storage and transportation within our control, conform to all relevant UK/EU legislation in force at the date of manufacture.</p> <p>The product is warranted as per the statement included in the sales documentation at time of purchase.</p> | | | |
| GFSI Certification | | | |
| BRC | https://www.brcdirectory.com/InternalSite//Site.aspx?BrcSiteCode=1060562 | | |
| Completed on behalf of JF Renshaw Ltd (A Real Good Food PLC company): | | | |
| Signed: |  | | |
| Name: | Sarah Cheetham | | |
| Position: | Specifications Technologist | | |
| Reviewed and approved on behalf of JF Renshaw Ltd (A Real Good Food PLC company): | | | |
| Signed: |  | | |
| Name: | Samuel Wynne | | |
| Position: | Site Head of Technical - JF Renshaw | | |

Product Technical Specification

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|--|
| Legal name |
| Caramel |
| Ingredients list |
| Sweetened Condensed Skimmed Milk , Glucose Syrup (Sulphites), Invert Sugar Syrup, Palm Oil, Butter (Milk), Sugar, Emulsifier: Mono- and Di-Glycerides of Fatty Acids, Stabiliser: Pectin, Salt, Natural Flavouring. |
| Allergens: Please see the ingredients in bold text. |
| Made in a factory that handles nut ingredients (Almonds) |

| Composition | Typical figures % | Countries of origin |
|---|-------------------|--|
| Sweetened Condensed Skimmed Milk | 45 - 55 | The Netherlands |
| Glucose Syrup | 15 - 20 | UK, Netherlands |
| Invert Sugar Syrup | 10 - 15 | UK |
| Palm Oil | 10 - 15 | Papua New Guinea, Solomon Islands, Malaysia, Indonesia |
| Butter (Sweetcream Salted Butter) | 5 - 10 | UK, Ireland |
| Sugar | 1 - 5 | Angola, Australia, Barbados, Belize, Benin, Brazil, Burkina Faso, Colombia, Costa Rica, Dominican Republic, El Salvador, Ethiopia, Fiji, France, Guadeloupe, Guatemala, Guyana, Honduras, Ivory Coast, Jamaica, Kenya, Laos, Madagascar, Malawi, Mauritius, Mozambique, Nepal, Nicaragua, Panama, Reunion, Suriname, Swaziland, Tanzania, United Kingdom, Zambia |
| Emulsifier: Mono- and Di-Glycerides of Fatty Acids (E471) | <1 | Indonesia, Papua New Guinea, Malaysia, Solomon Islands (Manufactured in Spain) |
| Stabiliser: Pectin (E440) | <1 | Germany |
| Salt | <1 | UK |
| Natural Flavouring | <1 | UK |

| | |
|-----------------------|-----|
| Colour pigment | |
| N/A | N/A |

Product Technical Specification

| Palm oil details | |
|---|--|
| Contains components sourced from Palm Oil/Palm Kernel Oil and/ or derivatives | Palm Oil and E471 derived from palm oil |
| RSPO information | Palm Oil - RSPO Segregated certified sustainable E471 - RSPO MB certified sustainable |

| Nutritional | |
|------------------------|---------------------------|
| Method: Calculated | Typical figures per 100 g |
| Energy (kJ/kcal) | 1641 / 391 |
| Fat (g) | 16.6 |
| of which saturates (g) | 9.6 |
| Carbohydrates (g) | 55.9 |
| of which sugars (g) | 55.9 |
| Protein (g) | 4.6 |
| Salt (g) | 0.50 |

| Dietary information | | |
|---------------------|--------------|--|
| | Suitable for | Comments |
| Vegetarians | Yes | |
| Vegans | No | |
| Kosher | No | |
| Halal | Yes | Certified. Certificate available on request. |

| Genetically modified materials |
|--|
| To the best of our knowledge, this product is not made from genetically modified material and does not use processing aids or additives which are genetically modified. A GM policy is available on request. |

| Irradiated materials |
|---|
| This product does not contain any ingredients that have been treated with ionising radiation. |

| Nanomaterials |
|---|
| This product does not contain any engineered nanomaterials. |

| Shelf life: unopened |
|------------------------------------|
| 7 months from date of manufacture. |

| Shelf life: opened |
|---|
| Once opened, it is the responsibility of our customers to establish the maximum permitted time until all material should be used. This will depend on their specific environment, practices and procedures. |

Product Technical Specification

Free From claims

We do not make any "Free From" claims for our products as we do not conduct any validation testing.

Substances or products causing allergies or intolerances

| Substance | Product ingredient contains? | Used on same production line? | Used in same Factory | Comments |
|--|------------------------------|-------------------------------|----------------------|--|
| Cereals containing gluten, wheat; rye; barley; oats; spelt; kamut and products thereof, except: wheat based glucose syrups including dextrose. | No | No | No | |
| | Yes | Yes | Yes | Exempt from allergen labelling |
| Crustaceans and products thereof | No | No | No | |
| Eggs and products thereof | No | No | Yes | Dried Egg White |
| Fish and products thereof | No | No | No | |
| Peanuts and products thereof | No | No | No | |
| Soybeans and products thereof | No | Yes | Yes | Lecithins |
| Milk and products thereof, including lactose | Yes | Yes | Yes | Milk, butter, and other derivatives |
| Nuts: Almonds; hazelnuts; walnuts; cashews; pecan nuts; Brazil nuts; pistachio nuts; macademia | No | No | Yes | Almonds |
| Celery and products thereof | No | No | No | |
| Mustard and products thereof | No | No | No | |
| Sesame seeds and products thereof | No | No | No | |
| Sulphur dioxide and sulphites > 10 mg/kg | Yes | Yes | Yes | Present in finished product at 25 - 45 ppm (by analysis) |
| Lupin and products thereof | No | No | No | |
| Molluscs and products thereof | No | No | No | |

Product Technical Specification

| Microbiological testing | | |
|----------------------------|---------------------|-------------|
| At the time of manufacture | | |
| Organism | Target | Maximum |
| TVC | <1000 cfu/g | 10000 cfu/g |
| Yeasts & Moulds | <100 cfu/g | 500 cfu/g |
| Enterobacteraceae | <10 cfu/g | 100 cfu/g |
| Salmonella | Not detected in 25g | N/A |

CLAS accredited methodology used. Test frequency based on risk assessment (JF Renshaw Ltd, in-house lab)

| Chemical | | |
|----------------|--------------------------------|--------------|
| Test | Method | Standard |
| Water Activity | Water activity meter | 0.71 +/- 0.1 |
| TSS | By digital bench refractometer | 78 - 80% |

| Physical | | |
|------------|--------------|-------------------------|
| Test | Method | Standard |
| Appearance | Organoleptic | A brown, thick caramel. |
| Flavour | Organoleptic | Milky toffee. |
| Texture | Organoleptic | Smooth, viscous. |
| Aroma | Organoleptic | Sweet creamy caramel. |

Product Technical Specification

Brief process description

The ingredients are blended together and cooked. The mix is packed, checkweighed and metal detected.

Overview of HACCP - available upon request

Metal detection

Checked at start up, every hour and end of each packing run: 1.5mm Ferrous, 2.0mm Non-Ferrous, 2.5mm Stainless Steel test pieces.

Sieves

Checked at start & end of each shift: 500 micron or 250 micron and 1mm.

Packaging

A white PP pail with a red PP lid. Label applied to each pail.
16 pails per layer, 3 layers high, 48 pails per pallet. All pallets shrink/stretch wrapped.

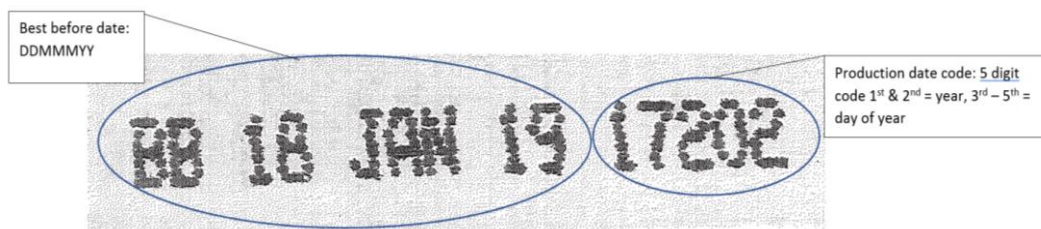
Recycling information

Lidded Pail - Plastic not currently recycled

Production date code

5 digit code. 1st & 2nd = year; 3-5 = day of the year e.g 26/08/2016 = 16238

In the event of any issues, please quote information as per example below:



Product Technical Specification

| Health & safety data | | |
|-------------------------------|--|--|
| Physical Appearance | Smooth viscous caramel. | |
| Ingredients | See ingredients section of the specification. | |
| Intended use | For bakery use. | |
| Storage & Handling | See specification. | |
| Occupational exposure hazards | None, under normal conditions of use at room temperature. Avoid eye contact. | |
| Fire/explosion hazard | The product will burn if ignited, but under normal conditions of use, will present no fire risk. | |
| First Aid | Eyes: | Flush with plenty of water. Seek medical advice if needed. |
| | Skin: | Wash with soap and water. |
| | Ingestion: | No hazard under normal conditions of use. |
| | Inhalation: | No hazard under normal conditions of use. |
| Spillage | Wash area with detergent and water to avoid slip hazard. | |
| Disposal of waste | Normal waste disposal in accordance with local and national laws. | |
| Other hazards | None known. | |
| Protective clothing | Normal for food handling. | |

Product Technical Specification

Caramel handling and usage instructions

Caramel is a cooked confectionery product; typical ingredients include sweetened condensed milk, sugar, glucose syrup, invert syrup, vegetable oil, butter, emulsifier, pectin, salt and flavouring. (Refer to the ingredients list).

Possible applications:

Layering. E.g, suitable for layering caramel short cakes and brownies etc. There are also injectable and low water activity caramels available. Please ensure you have the correct one for your application.

Recommended storage

Caramel should be stored in dry conditions between 5°C and 18°C, away from heat sources and odorous materials. The shelf life of caramel is recommended provided the packaging remains unopened and product is stored correctly. It is the responsibility of our customers to carefully consider and establish that the caramel lasts for the required shelf life of their end products.

Recommended handling and processing:

a) Opening

Once opened, caramel should not be exposed to air for prolonged periods, in order to prevent product from graining.

Once opened, material should ideally be used in its entirety. It is the responsibility of our customers to establish the maximum permitted time until all material should be used. This will depend on their specific environment, practices and procedures.

b) Unused material

Any unused material should immediately have its packaging material resealed and stored appropriately for later use.

It is the responsibility of our customers to carefully consider and establish that any re-sealed material is fit for purpose when using it.

c) Handling

When using caramel ensure product has been heated to a suitable handling temperature that enables layering, dipping, enrobing etc.

Avoid over heating or further cooking of material.

d) Cross Contamination

Cross contamination from other products, ingredients and unhygienic equipment such as scoops, depositors should be avoided.

Always ensure equipment used in handling caramels is clean and free from contaminants, otherwise mould growth may occur.

Product Technical Specification

Things to be aware of:

a) Moisture

Caramels can become sticky if exposed to moisture or high humidity conditions during storage, handling or in the final product.

The imbalance of water activity between the various components of a bakery or confectionery product will cause moisture migration to or from the caramel layer. This can lead to softening of biscuit layers or drying out of caramel in finished products. There are specific caramels for certain types of process.

b) Viscosity Variation

Viscosity of caramels will vary; if inconsistent handling temperatures are used, caramel is overheated or further cooked when handling.

c) Grittiness

The formation of sugar crystals will give caramel an undesirable gritty texture. Sugar crystals can form in caramel, this can occur if the caramel is exposed to air for prolonged periods, caramel is stored incorrectly or from cross contaminants such as sugar or water during handling.

d) Fat Migration

Fat migration can lead to fat oiling out in finished product; this can occur if caramel is stored incorrectly, the fats used in the various components of a bakery or confectionery product are incompatible or if incorrect handling temperatures are used during manufacture of finished products.

e) Colour Variation

During manufacture best practices are carried out to ensure that there is little or no variation in caramel colour.