



# James Fleming & Co Ltd

MEMBER OF THE SÜDZUCKER GROUP

## PRODUCT SPECIFICATION

**PRODUCT:** Mixed Fruit Jam  
**RECIPE CODE:** MP302N  
**PRODUCT DESCRIPTION:** A smooth paste, dark purple/brown in colour. **For Bakery Use Only**  
**SUPPLIER DETAILS:**

	Supplier Details	Manufacturing site details
Name	James Fleming & Co Ltd	James Fleming & Co Ltd
Address	Stadium House Alderstone Road Livingston West Lothian EH54 7DN	Lockett Road Ashton In Makerfield Wigan WN4 8DE

### INGREDIENTS DECLARATION:

Raw Material	%	Country of Origin
Glucose Syrup	45.281	UK, France
SO2 Apple Pulp	32.629	UK
Granulated Sugar	29.299	Barbados, Belize, Cote d'Ivoire, Fiji, Guyana, Jamaica, Kenya, Madagascar, Malawi, Mauritius, Mozambique, Reunion and African Comores, St Kitts Nevis, Surinam, Swaziland, South Africa, Tanzania, Trinidad, Uganda, Zambia, Zimbabwe, Belgium, Germany, France, Netherlands, UK
Plum Puree	2.663	Spain
Apricot Puree	1.331	Poland
Acidity Regulator: Citric Acid (E330)	0.639	China, Belgium
Gelling Agent: Pectin (E440a)	0.426	Germany
Colour: Anthocyanin (E163)	0.319	UK
Flavouring	0.026	UK
Acidity Regulator: Trisodium Citrate (E331)	0.013	Austria

Total Soluble Solids: 70g per 100g

Prepared with 36.62g fruit per 100g

\*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

Approved By: <i>B. Boucke</i>	Issue No: 10	Issue Date: 11.11.15	Page 1 of 4
Reason For Change: amendment to allergen section – produced on a line that handles soya.			
<b>DOCUMENT IS CONTROLLED ONLY WHEN CARRYING A RED "CONTROLLED" STAMP</b>			

Sugar ■ Sugar Syrups ■ Inverts ■ Fondant ■ Icing ■ Jams ■ Mincemeat ■ Fruit Fillings & Toppings ■ Caramels ■ Jellies ■ Mallow



[www.flemings.org.uk](http://www.flemings.org.uk)

Wigan Site: Lockett Road, Ashton-in-Makerfield, Wigan, Lancs WN4 8DE

Registered Office: Stadium House, Alderstone Road, Livingston EH54 7DN

Telephone +44 (0) 1506 602600 • Facsimile +44 (0) 1506 602641 • Email: [sales@flemings.org.uk](mailto:sales@flemings.org.uk)

Company Registration No. 131587 VAT Registration No. GB 592 8128 13





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## COMPOUND INGREDIENTS:

**Flavouring:** Carrier: Monopropyleneglycol (E1520); Flavouring Substances, Natural Flavouring Substances

**Anthocyanin:** Colour: Anthocyanin (E163); Preservative: Potassium Sorbate (E202).

**Pectin: Gelling Agent:** Pectin (E440a); Standardizing Agent: Dextrose.

**SO2 Apple:** Bramley Apple Pulp, Preservative: Sulphur Dioxide (E220)

**Plum Puree:** Plum Puree, Antioxidant: Ascorbic Acid (E300).

## LEGAL DECLARATION:

Glucose Syrup, SO2 Apple Pulp (Contains **Sulphites**), Granulated Sugar, Plum Puree, Apricot Puree, Acidity Regulators: Citric Acid, Trisodium Citrate; Gelling Agent: Pectin; Colour: Anthocyanin; Flavouring.

## VALID IT INGREDIENTS:

**Valid – IT List Approved**

This product contains no – GM Sourced raw materials

## ALLERGEN INFORMATION:

### Product Contains the Following Allergens:

Cereals containing gluten	<20ppm
Crustaceans	No
Eggs	No – Produced on a line that handles eggs
Fish	No
Peanuts	No
Soyabean	No – Produced on a line that handles soya
Milk & Dairy	No – Produced on a line that handles milk & dairy
Nuts	No – Produced in a factory that handles nuts
Sesame	No
Celery	No
Mustard	No
Sulphite >10mg/kg	Yes – Based on theoretical calculation
Molluscs	No
Lupin	No

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## SUITABLE FOR:

SUITABLE FOR	YES / NO	Certified
Vegetarians	Yes	N/A
Vegans	No	N/A
Kosher	No	No
Halal	No	No

## NUTRITIONAL DATA:

All values are typical and calculated on an approximate basis per 100gs. Information based on McCance & Widdowson "The Composition of Foods" 5<sup>th</sup> Edition.

Description	Unit	Quantity
Energy (kcal)	kcal	271.862
Energy (kj)	kj	1141.821
Fat	(g)	0.052
Of which saturates	(g)	0.000
Of which mono – unsaturates	(g)	0.000
Of which polyunsaturates	(g)	0.000
Of which trans fatty acids	(g)	0.000
Of which cholesterol	(mg)	0.000
Carbohydrate	(g)	67.740
Of which sugars	(g)	47.726
Of which polyols	(g)	0.019
Of which starch	(g)	0.167
Protein	(g)	0.109
Sodium	(mg)	17.102
Fibre	(g)	0.592
Moisture	(g)	22.365

## MICROBIOLOGY TYPICAL RESULTS:

Total viable count cfu/g (30°C)	< 1000
Coliforms cfu/g (37°C)	< 100
Yeasts & moulds cfu/g (30°C)	< 100
Ecoli	< 10
Staphylococcus aureus/g	< 10
Salmonella/25g	Absent in 25g

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## QUALITY CONTROL:

Tested for colour, flavour, ph, Refractometric solids and flow. Metal detector passed (1.5mm FE, 1.5mm Non FE, 2.5mm Stainless steel).

Test	Target	Reject
Ph	3.1-3.3	<3.1 or >3.3
Solids	69-71	<69 or >71
Flow	1.0-7.0cm/min	<1.0 or >7.0cm/min

## PACKAGING:

Typically 12.5Kg co – polymer pail, with blue membrane seal. Packed in a protective Atmosphere. Each pail is labeled with Supplier, Product name, Product Code, Production Date (DD/MM/YYYY), Best Before Date (DD/MM/YYYY). Each Pail is filled to minimum weight.

## OPTIMUM SHELF LIFE:

Product can be kept for 12 Months from Date of production in the original unopened packaging.

## STORAGE CONDITIONS:

Store in Cool Dry conditions, Use on same day as opening.

## COSHH:

Non-hazardous material.

## OTHER:

The ingredients, packaging and any constituent parts, meet all relevant UK and EEC Regulations

*The above specification has been determined by our laboratory and quality departments. Intended users should however satisfy themselves as to the suitability of the product for their specific application.*

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