



## PRODUCT SPECIFICATION

**PRODUCT:** Standard Mathers Mincemeat  
**RECIPE CODE:** MM1V SG- For Bakery Use Only  
**PRODUCT DESCRIPTION:** A sweet mix of sultanas, currants and raisins, vegetable suet, mixed spices and zesty orange oil.

### SUPPLIER DETAILS:

Supplier Details	
Name	James Fleming & Co Ltd
Address	Lockett Road Ashton in Makerfield Wigan WN4 8DE

Raw Material	%	Country of Origin
Granulated Sugar	28.91	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
Sultanas	26.92	Turkey
Acetic Bramley Apple Pulp	23.08	UK
Currants	6.71	Greece
Glucose Syrup	5.33	UK, France, Netherlands
Glace Mixed Citrus Peel	2.86	Italy
Shredded Non-Hydrogenated Vegetable Suet	2.61	UK
Modified Starch	1.27	Netherlands
Water	1.00	UK
Mixed Spice	0.64	UK
Raisins	0.54	Turkey, USA
Colour: Plain Caramel (E150a)	0.11	UK
Orange Oil	0.01	Brazil

\*Please note that countries of origin may vary subject to raw material availability

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**COMPOUND INGREDIENTS:**

**Sultanas:** Sultanas, Free Flow Agents: Sunflower Oil, Cottonseed Oil.

**Acetic Bramley Apple Pulp:** Bramley Apple Pulp, Preservative: Acetic Acid (E260).

**Currants:** Currants, Free Flow Agent: Sunflower Oil.

**Mixed Glace Citrus Peel:** Orange Peel, Glazing Agents: Glucose Fructose Syrup, Sugar; Lemon Peel, Preservatives: Potassium Sorbate (E202), Sulphur Dioxide (E220); Acidity Regulator: Citric Acid (E330), Sulphur Dioxide\*, Salt\*

**Vegetable Suet:** Palm Oil, Sunflower Oil, Rice Flour, Preservative: Citric Acid (E330)\*

**Mixed Spice:** Coriander, Cinnamon, Ginger, Caraway, Nutmeg, Sunflower Oil, Clove.

**Raisins:** Raisins, Free Flow Agent: Sunflower Oil.

**\* Processing Aid within raw material, serves no Technical Function.**

**LEGAL DECLARATION:**

Granulated Sugar, Sultanas (Sultans, Free Flow Agent: Sunflower Oil, Cottonseed Oil), Acetic Bramley Apple Pulp (Bramley Apple Pulp, Preservative: Acetic Acid), Currants (Currants, Free Flow Agent: Sunflower Oi), Glucose Syrup, Mixed Glace Citrus Peel (Orange Peel, Glazing Agents: Glucose Fructose Syrup, Sugar; Lemon Peel, Preservatives: Potassium Sorbate, **Sulphur Dioxide**; Acidity Regulator: Citric Acid), Vegetable Suet (Palm Oil, Sunflower Oil, Rice Flour), Modified Starch, Water, Mixed Spice (Coriander, Cinnamon, Ginger, Caraway, Nutmeg, Sunflower Oil, Clove), Raisins (Raisins, Free Flow Agent: Sunflower Oil), Colour: Plain Caramel; Orange Oil.

**LEGAL REQUIREMENTS:**

Requirement	Actual
The quantity of vine fruits and citrus peel used for every 1000g of finished product is not less than 300g	370.2g
Of which not less than 200g consists of vine fruit	341.6g
The quantity of suet or equivalent fat used for every 1000gs of the finished product is not less than 25g	26.07g
The soluble solids content should be equal to or greater than 65% of the finished product	>65%



**RSPO:**

James Fleming & Co Ltd are an RSPO member with Supply Chain Certification (Segregated – For this Mince meat campaign year) BMT-RSPO-000185.

**VALID IT INGREDIENTS:**

**Valid – IT List Approved**

This product contains no – GM Sourced raw materials

**ALLERGEN INFORMATION:**

<b>Product Contains the Following Allergens:</b>	
Cereals containing gluten	<20mg/kg. Produced on a line that handles gluten at concentrations >20mg/kg – may contain traces
Crustaceans	No
Eggs	No - Produced on a line that handles egg – may contain traces
Fish	No
Peanuts	No
Soyabean	No – Produced on a site that handles soya.
Milk & Dairy	No – Produced on a line that handles milk – may contain traces
Nuts	No – Produced on a line that handles tree nuts – may contain traces
Sesame	No
Celery	No
Mustard	No
Sulphite >10mg/kg	<10mg/kg. Produced on a line that handles SO2 at concentrations >10mg/kg – may contain traces
Molluscs	No
Lupin	No

**SUITABLE FOR:**

SUITABLE FOR	YES / NO	Certified
Vegetarians	Yes	NA
Vegans	No	NA
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	273.86
Energy (kj)	kj	1150.20
Fat	(g)	2.70
Of which saturates	(g)	1.30
Of which mono – unsaturates	(g)	0.71
Of which polyunsaturates	(g)	0.32
Of which trans fatty acids	(g)	0.00
Of which cholesterol	(mg)	0.000
Carbohydrate	(g)	61.32
Of which sugars	(g)	58.55
Of which polyols	(g)	0.00
Of which starch	(g)	0.23
Protein	(g)	1.07
Sodium	(mg)	9.154
Fibre	(g)	2.38
Moisture	(g)	1.07

**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

**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
Solids	>65%	<65%
Flow	>0.5cm and <3 cm/min	<0.5cm and >3 cm/min



- PACKAGING:** Typically 12.5Kg co – polymer Tamper Evident Pail, with Red Lid. 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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