

MANUFACTURING SITE 1	MANUFACTURING SITE 2
Flemings Zeelandia	Flemings Zeelandia
Morley Drive	Lockett Road
Congleton	Ashton In Makerfield
Cheshire	Wigan
CW12 3LF	WN4 8DE
+44 (0)1260 299911	+44 (0) 12 7765 1966
www.flemings.org.uk	www.flemings.org.uk
salesboxcong@flemings.org.uk	sales@flemings.org.uk

COUNTRY OF ORIGIN	UK
RECOMMENDED LABELLING	Cranberry Sauce
USAGE / APPLICATION INFORMATION	For use as a sauce or filling

Ingredient Declaration
Cranberries (34%), Sugar, Water, Gelling Agent (Pectin (Pectin, Dextrose)), Acidity Regulators (Citric Acid, TriSodium Citrate, Calcium Lactate), Preservative (Potassium Sorbate)

RSPO Certification	
Certificate Number	BMT-RSPO-000246
Expiration Date	30.03.2024
Does the Product Contain Palm Oil	No
Is this product RSPO Certified	No
Supply Chain Model	NA

CHEMICAL STANDARDS					
Test	Target	Tolerance	Method	Frequency	Comments
pH value	3	2.8 - 3.2	Electronic pH meter	Every lot	Taken 24 hours after
Brix	35	32 - 38	Handheld refractometer	Every lot	Taken 24 hours after

PHYSICAL STANDARDS					
Test	Target	Tolerance	Method	Frequency	Comments
Appearance to match previously accepted delivery	N/A	N/A	Visual	Every lot	Taken 24 hours after

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 4833:2003
Yeasts	<100	ISO 21527-2:2008
Moulds	<100	ISO 21527-2:2008
Enteros	<10	ISO method

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NUTRITIONAL INFORMATION		
Parameter	Typical Analysis per 100g	Source of Data
Energy (kcal)	150	Calculated from Raw Material Information
Energy (kj)	638	Calculated from Raw Material Information
Fat	<0.01	Calculated from Raw Material Information
Of which saturates	<0.01	Calculated from Raw Material Information
Of which mono-unsaturates		Calculated from Raw Material Information
Of which poly-unsaturates		Calculated from Raw Material Information
Carbohydrate	37	Calculated from Raw Material Information
Of which sugars	36.7	Calculated from Raw Material Information
Of which polyols		Calculated from Raw Material Information
Of which starch		Calculated from Raw Material Information
Fibre		Calculated from Raw Material Information
Protein	0.2	Calculated from Raw Material Information
Salt	0.11	Calculated from Raw Material Information

SPECIAL INTEREST GROUP SUITABILITY DATA		
Special Interest Group	Suitable For?	Certified
Vegetarians	Yes	No
Vegans	Yes	No
Organic	No	No
Kosher	No	No
Halal	No	No
Coeliacs	Yes	No

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.				
Relevant regulation(s) & directive(s): The Food Information Regulations (Reg. (EU) 1169/2011 (Annex II))				
MANDATORY FOOD ALLERGEN	Present in product?	Present on Site?	Handled on same Line?	Comments
CEREALS CONTAINING GLUTEN >20 mg/kg (and Derivatives) (i.e.,	No	Yes	No	

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Wheat / Barley / Rye / Oats / Spelt / Kamut / Triticale)				
CRUSTACEANS (i.e., Prawns / Crab / Lobster)	No	No	No	
MOLLUSCS (i.e. Mussels / Oysters)	No	No	No	
EGGS (and Egg Derivatives, i.e., Albumin, Lysozyme)	No	Yes	Yes	
FISH (and Fish Derivatives)	No	No	No	
MILK (and Milk Derivatives, i.e., Casein) inc. Lactose	No	Yes	Yes	
SOYA (and Derivatives)	No	Yes	No	
MUSTARD (Mustard Seed and Derivatives, i.e., Mustard Flour / Mustard Oil)	No	No	No	
SULPHUR DIOXIDE >10 mg/kg	No	Yes	No	
LUPIN (and Lupin Derivatives)	No	No	No	
CELERY / CELERIAC (and Derivatives)	No	No	No	
PEANUTS (and Derivatives, including oils)	No	No	No	
NUTS ('Tree Nuts', i.e., Almond / Hazelnut / Walnut / Cashew / Pecan / Brazil / Pistachio / Macadamia / Queensland) (and derivatives, including unrefined nut oils)	No	Yes	No	
SESAME (Sesame Seed and Derivatives, including oils)	No	No	No	

Notes: See Flemings Zeelandia current Allergen 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

Does the product require labelling as genetically modified under current EU Labelling Regulations?	No
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IONISING RADIATION

Does the product require labelling as Irradiated or contain any irradiated ingredients under current EU Labelling Regulations?

No**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.

MSDS / COSHH: Not Applicable as this is a non-hazardous product

SHELF – LIFE & STORAGE

Maximum Shelf – Life from (unopened from Date of Production)	365 days
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Minimum Shelf – Life on delivery	TBC
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Durability Coding:	Best Before End: DD/MMM/YY
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Recommended Transport & Storage Conditions	Minimum	Maximum	Optimum
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Ambient, Cool, dry place	3°c	25°c	15°c
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Suitable for Freezing	Freeze thaw product testing to be carried out by yourselves to determine.
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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 despatched and not 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.

PACKAGING

Pack Size (Net)	2.5kg
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No. of packs per outer case	4
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No. of units per pallet	64
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Pack Type Inner	Plastic bucket
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Pack Type Outer	Shrinkwrapped
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Pallet Type	Wooden
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LABELLING

Standard product label will contain supplier name, product name, product code, batch number, production date, best before date, net weight, storage conditions and allergens; however, labels can be subject to site-specific requirements.

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,

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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 Flemings Zeelandia reserves the right to alter the levels of pectin and acidity regulators to maintain performance characteristics.**

CONFIDENTIALITY

This document and the information contained within it remains the property of Flemings Zeelandia and must not be disclosed to any third party without prior written permission of the company.

Specification completed on behalf of Flemings Zeelandia	Authorised on behalf of Flemings Zeelandia	Agreed on behalf of:
Signature: <i>A Santana</i>	Signature: <i>Adam Lanckmans</i>	Signature:
Print Name: Andrea Santana	Print Name: Adam Lanckmans	Print Name:
Position: Technical Services Manager	Position: Technical Manager	Position:
Date: 07.08.23	Date: 07.08.23	Date:

Specifications must be signed and returned by customers to the emails below, Flemings Zeelandia will deem specifications as approved if a signed copy is not received within 7 days of sending. This specification supersedes all other previously issued copies and is subject to review.

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