

Finished Product Details	
Description	Brown in colour, visible pieces of Vine Fruits and Citrus Peel. Carries a distinct flavour of Mixed Spice.
Country of Origin	UK
Recommended Labelling	Mince meat

Composition - Percentages calculated from Mixing Bowl								
Ingredient Name	Compound or Single	Additive 'E' Number	Function	State	Source / Derived From	Country of Manufacture	Country of Origin	%
Granulated Sugar	Single	NA	Ingredient	Granular	Beet, Cane	Germany, France, Belgium, UK	*	28.92
Sultanas	Compound	NA	Ingredient	Solid	Grapes	Turkey	Turkey	26.92
Acetic Bramley Aple Pulp	Compound	NA	Ingredient	Pulp	Bramley Apples	UK	UK	23.08
Currants	Compound	NA	Ingredient	Solid	Grapes	Greece, South Africa	Greece, South Africa	6.71
Glucose Syrup	Single	NA	Ingredient	Liquid	Wheat / Maize	UK, The Netherlands, France, Italy, Spain, UK, Lithuania, Belgium	Romania, Bulgaria, Hungary, Croatia, France, Germany, Italy, Ukraine, Serbia, UK, Lithuania, Netherlands, Belgium	5.33
Glace Mixed Citrus Peel	Compound	NA	Ingredient	Solid	See Compound Breakdown	Italy	Italy	2.86
Shrededed Non - Hydrogenated Vegetable Suet	Compound	NA	Ingredient	Solid	See Compound Breakdown	UK	UK	2.61
Modified Starch	Single	NA	Ingredient	Powder	Maize	Netherlands	Netherlands	1.27
Water	Single	NA	Ingredient	Liquid	Potable	UK	UK	1.00
Mixed Spice	Compound	NA	Ingredient	Powder	See Compound Breakdown	UK	UK	0.64
Rasins	Compound	NA	Ingredient	Solid	See Compound Breakdown	Turkey	Turkey	0.54

Plain Caramel	Single	E150a	Colour	Liquid	Glucose Syrup - Wheat	UK	UK	0.11
Orange Oil	Single	NA	Flavour	Liquid	Oranges	UK	Brazil	0.01
							Total	100.00

\*Granulated Sugar CofO: Argentina, Barbados, Belize, Brazil, Costa Rica, Cote d'Ivoire, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Kenya, Madagascar, Malawi, Mauritius, Mozambique, Nicaragua, Reunion and African Comores, St Kitts Nevis, Surinam, Swaziland, South Africa, Tanzania, Trinidad, Uganda, Zambia, Zimbabwe, Belgium, Germany, France, Netherlands, UK

Compound Ingredients						
Compound Name	Additive 'E' Number	Function	State	Source / Derived From	Country of Manufacture	Country of Origin
Sultanas	NA	Ingredient	Solid	Vitis Vinefera, Thompson Seedless	Turkey	Turkey
Sunflower Oil, Cottonseed Oil	NA	Free Flow Agent	Liquid	Sunflower and Cotton Seed	Turkey	Denmark, Netherlands, Sweden, Turkey
Bramley Apple Pulp	NA	Ingredient	Liquid, Pulp	Bramley Apples	UK	UK
Acetic Acid	E260	Preservative	Liquid, Pulp	Petrochemicals, Ethanol	UK	UK
Currants	NA	Ingredient	Solid	Vitis Vinefera	South Africa, Greece	South Africa, Greece
Sunflower Oil	NA	Free Flow Agent	Liquid	Sunflower Seeds	Sweden, Romania, Bulgaria, Serbia	Sweden, Romania, Bulgaria, Serbia, Denmark, Netherlands, France, Hungary, Germany, Russia, Argentina, Malaysia
Orange Peel	NA	Ingredient	Solid	Oranges	Italy	Italy
Glucose Fructose Syrup	NA	Preservative	Liquid	Wheat & Non-GM Maize	Italy, Holland, Belgium	Italy, Holland, Belgium
Lemon Peel	NA	Ingredient	Solid	Lemon	Italy	Italy
Sugar	NA	Preservative	Liquid	Beet, Cane	France, Germany, UK	France, Germany, Brazil
Potassium Sorbate	E202	Preservative	Powder	Sorbic Acid	Germany	Germany

Citric Acid	E330	Acidity Regulator	Powder	Maize & Potato Starch	Austria	Austria
Sulphur Dioxide	E220	Preservative	Powder	Sodium Metabisulphite	Turkey	Turkey
Palm Oil	NA	Ingredient	Solid	Palm Fruit	UK	Malaysia, Indonesia, Colombia, Guatemala, Costa Rica, Honduras, Peru, Ecuador, France, Germany, Netherlands, Hungary, Ukraine
Rice Flour	NA	Ingredient	Solid	Rice	UK	France, Germany, Netherlands, Hungary, Ukraine
Sunflower Oil	NA	Ingredient	Powder	Sunflower Seeds	UK	Argentina, Brazil, Bulgaria, Cambodia, Dominican Republic, Egypt, France, Greece, Guyana, India, Italy, Laos, Morocco, Myanmar, Paraguay, Portugal, Romania, Russia, Spain, Sri Lanka, Suriname, Thailand, Turkey, Uruguay, Vietnam or USA.
Citric Acid	E330	Processing Aid	Liquid	Maize	UK	Belgium
Coriander	NA	Ingredient	Powder	Coriandrum Sativum	India, Vietnam, UK	India, Russia, Ukraine, Romania, Bulgaria, Morocco, Canada
Cinnamon	NA	Ingredient	Powder	Cinnamomum Zeylancium	Spain, Vietnam, India	Madagascar, Seychelles, Sri Lanka
Ginger	NA	Ingredient	Powder	Zingiber Officinale	India, Vietnam	Nigeria
Caraway	NA	Ingredient	Powder	Carum Carvi	UK	Netherlands, Finland

Nutmeg	NA	Ingredient	Powder	Myristica Fragrans	Italy, Spain, Vietnam	Indonesia, India
Clove	NA	Ingredient	Powder	Syzygium Aromaticum	UK	Madagascar, Sri Lanka, Indonesia
Sunflower Oil	NA	Processing Aid	Liquid	Sunflowers	UK	UK, France, Netherlands, Germany, Belgium, Hungary
Rasins	NA	Ingredient	Solid	Thompson Seedless	Turkey	Turkey
Sunflower Oil	NA	Processing Aid	Liquid	Sunflower Oil	Turkey	Turkey, Denmark, Netherlands, Sweden

Processing Aids							
Ingredient Name	Additive 'E' Number	Nature	Function	Source / Derived From	Country of Origin	%	Present in Final Product

**Ingredient Declaration**  
 Granulated Sugar, Sultanas, Acetic Bramley Apple Pulp (Bramley Apple Pulp, Preservative: Acetic Acid), Currants, Glucose Syrup, Glace Mixed Peel (Orange Peel, Preservatives: Glucose Fructose Syrup, Sugar, Potassium Sorbate, **Sulphur Dioxide**; Lemon Peel, Acidity Regulator: Citric Acid), Shredded Non-Hydrogenated Vegetable Suet (Palm Oil, Sunflower Oil, Rice Flour), Modified Starch, Water, Mixed Spice (Coriander, Cinnamon, Ginger, Caraway, Nutmeg, Clove, Sunflower Oil), Raisins, Colour: Plain Caramel; Orange Oil.

RSPO Certification		
Supply Chain Model	Certificate Number	Expiration Date
Mass Balance, Segregated	BMT-RSPO-000185	08/01/2024
Does the Finished Product contain Palm Oil	Yes	
Is the Finished Product RSPO Certified	Yes	
Supply Chain Model Finished Product Certified to	Segregated	

Chemical Standards					
Test	Target	Tolerance	Method	Frequency	Comments
pH Value	2.9-4.0	2.9-4.0	Electronic pH Meter	Beginning of Production	pH readings taken during production and 24 hours after

Total Solids	>65%	No tolerance	Handheld Refractometer	Every Pallet	Solid readings taken during production and 24 hours after
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Physical Standards					
Test	Target	Tolerance	Method	Frequency	Comments
Flow	0.5-3.5cm/min	No Tolerance	Bostwick Flow Meter	Every Pallet	Flow readings taken 24 hours after production

Organoleptic Standards			
Test	Target	Frequency	Comments
Colour	Brown in colour	Every Pallet	Colour checks completed during production and 24 hours after
Flavour	Distinct flavour of Mixed Spice	Every Pallet	Flavour checks completed 24 hours after production
Aroma	Sweet with strong aroma of mixed spice	Every Pallet	Checks completed 24 hours after production
Texture	Flowable once set is broken	Every Pallet	Checks completed 24 hours after production

Special Interest Group Suitability Data		
Special Interest Group Suitability Data	Suitable For?	Certified
Vegetarians	Yes	NA
Vegans	No	NA
Kosher	No	No
Halal	No	No
Coeliacs	Yes	NA

**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. Levels of Gluten & Sulphites are based on theoretical calculation.

Allergen	Present in Recipe	mg/kg	Present on the same production line	Present on the same site	Is cross contamination controlled	Label Contains	Label May Contain	Free From
Cerals Containing Gluten >20mg/kg (and derivatives) (i.e Wheat / Barley / Rye / Oats / Spelt / Kamut / Triticale)	No		Yes	Yes	Yes	NO	YES	NO
Crustaceans (i.e Prawns / Crab / Lobster)	No		No	No	Yes	NO	NO	YES
Molluscs (i.e Mussels / Oysters)	No		No	No	Yes	NO	NO	YES
Eggs (and derivatives) (i.e.Albumin / Lysozyme)	No		Yes	Yes	Yes	NO	YES	NO
Fish (and derivatives)	No		No	No	Yes	NO	NO	YES
Milk (and Milk derivatives, i.e Casein, inc.Lactose)	No		Yes	Yes	Yes	NO	YES	NO
Soya (and derivatives)	No		No	Yes	Yes	NO	NO	YES
Mustard (Mustard Seed and derivatives) (i.e Mustard Flour / Mustard Oil)	No		No	No	Yes	NO	NO	YES
Sulphur Dioxide >10mg/kg	No		Yes	Yes	Yes	NO	YES	NO
Lupin (and derivatives)	No		No	No	Yes	NO	NO	YES
Celery / Celeriac (and derivatives)	No		No	No	Yes	NO	NO	YES
Peanuts (and derivatives including oils)	No		No	No	Yes	NO	NO	YES
Nuts (Tree Nuts i.e Almond / Hazelnut / Walnut / Cashew / Pecan / Brazil / Pistachio / Macadamia / Queensland (and derivatives including unrefined nut oils))	No		Yes	Yes	Yes	NO	YES	NO
Sesame (Sesame Seed and derivatives, including oils)	No		No	No	Yes	NO	NO	YES

Notes: See Flemings Zeelandia Allergen & Nut Manual for details of allergenic materials present / handled on site. Flemings Zeelandia formally risk assesses and aproves 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**

Relevant regulations & directives: EC Regulation No. 1829/2003 on Genetically Modified Food & Feed; EC Regulation No. 1830/2003 on Traceability and Labelling of GM ingredients

Does this product contain ingredients, additives, processing aids or other derivatives from any of the following sources?	Yes
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Common substances potentially of GM origin: Maize (& derivatives): Maize flour/starch, Glucose, Glucose Syrup, Dextrose/syrup, Fructose/syrup, Invert sugar syrup, Ascorbates (E301,E302), Aspartame, Citric acid (E330), Corn syrup, Dextrin, Ethanol, Glycerine, Lactic acid, Maltodextrin, Polydextrose, Polyols, Sorbates, Sorbitol, Xanthan Gum (E415) , Sodium/Potassium/Calcium Citrate (E331-E333), Caramelized Sugar Syrup (Caramel E150a-E150d), Glutamic Acid (E620), Mono-sodium/potassium/ammonium glutamate (E621-E624), Calcium/Magnesium diglutamate (E623, E625), Ascorbic acid (E300), Fatty Acid esters of ascorbic acid (E304). Soya (or derivatives): HVP/TVP, Soya oil/proteins, Soy extracts and concentrates, lecithin. Rice (non-EU origin): rice, rice flour, rice starch. Sugar beet (non-EU origin – USA / Canada): sugar beet, sugar, sugar beet molasses, Caramelized Sugar Syrup (Caramel E150a-E150d).  
Rapeseed: rapeseed oil, Canola.  
Textured vegetable protein; hydrolysed vegetable protein.  
Enzymes used as processing aids in fermentation processes (i.e. brewing, vinification) or cheese production.

If Yes, Please indicate methods that ensure they are not from a Genetically Modified Source

Valid IT

Has this product or any of its ingredients been irradiated (using gamma or ionising radiation)?	
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**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 4833:2013
Coliforms	<100	BS ISO 4832:2006
Yeasts	<100	ISO 21527-2:2008
Moulds	<100	ISO 21527-2:2008
E.Coli	<10	BS ISO 16649-2:2001
Staphylococcus	<10	ISO 6888-1:1999
Salmonella	Absent in 25g	BS ISO 6759:2017

**Nutritional Information**

Routine Nutritional testing is not carried out on this product, the Nutritional Values are calculated based on Raw Material information provided by our suppliers

Parameter	Typical Analysis per 100g
Energy (kcal)	277

Energy (kj)	1162
Fat	2.51
of which saturates	1.30
of which mono-saturates	0.70
of which poly-unsaturates	0.32
Carbohydrate	62.45
of which sugars	58.50
of which polyols	0.00
of which starch	1.41
Fibre	1.46
Protein	1.07
Salt	0.02
Sodium (mg)	8.471

**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.

Measure	Frequency	Standard / Sensitivity / Tolerances	Action if outside specification
Metal Detection	Beginning & End of shift, every hour and after engineers have changed the settings	1.5mm Fe, 1.5mm Non-Fe 2.5mm SS	Place on hold and investigate

**Shelf life & Storage**

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 dispatched and not yet 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.

Minimum Shelf Life on delivery	75% of unopened Shelf Life
Maximum Shelf Life (Unopened from Date of Manufacture)	18 Months
Recommended Storage Conditions	Ambient, Cool, Dry place
Shelf Life once opened	Once opened keep refrigerated (<5°C) and use within 4 weeks. To prevent spoilage use clean utensils at all times
Suitable for Freezing	Freeze thaw product testing to be carried out by yourselves to determine.
Durability Coding	Best Before: DD/MM/YYYY

**Available Packaging Formats**

Pack Size	12.5kg Pail	220kg / 250kg Tin	250kg Keg	550kg IBC	950kg Spaceship	1000kg TPS
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<b>Pallet Formation</b>	<b>12.5kg</b>
Number of pails per layer	18
Number of layers per pallet	4
Total per pallet	72
Maximum Pallet Height	1175mm
Packed in a Protective Atmosphere	Yes
Filling Method used for weight check	Minimum

<b>Packaging Information</b>				
12.5kg Pail	Components	Material	Weight	Recyclable
Primary Packaging	Pail & Lid	Polypropylene Co-Polymer	0.330g	Yes
Secondary Packaging	Membrane Seal	12 $\mu$ Polyester / 75 $\mu$ CCP	0.008g	No
Tertiary Packaging	Pallet Liner & Stretch Wrap	NA	NA	No
Pallet Type	Standard	Wooden	Average 22kg	Yes - Reusable
220kg / 250kg Tin	Components	Material	Weight	Recyclable
Primary Packaging	Tin Liner	Virgin Grade polyethylene - 3 layer	Average 1kg	No
Secondary Packaging	Green Tin	Metal	Average 5kg	Yes - Reusable
Pallet Type	Standard	Wooden	Average 22kg	Yes - Reusable
250kg Keg	Components	Material	Weight	Recyclable
Primary Packaging	Keg	High Density High Molecular Weight Polyethylene	Average 5kg	Yes - Reusable
Pallet Type	Standard	Wooden	Average 22kg	Yes - Reusable
550kg IBC	Components	Material	Weight	Recyclable
Primary Packaging	IBC	High Density High Molecular	Average 50kg	Yes - Reusable
950kg Spaceship	Components	Material	Weight	Recyclable
Primary Packaging	Spaceship	High Density High Molecular	Average 50kg	Yes - Reusable
1000kg TPS	Components	Material	Weight	Recyclable
Primary Packaging	TPS Liner	Virgin Grade polyethylene - 3 layer	Average 2kg	No
Secondary Packaging	TPS Container	Metal	Average 135kg	Yes - Reusable

<b>Labelling &amp; Traceability</b>	
Required information for Traceability (as detailed on packaging); Product Code, Production Date, Best Before and Container Number if applicable	
Pallet	None
Pail	Self - Adhesive label with Black Print affixed directly onto the pail

TPS	Self - Adhesive label with Black Print placed onto a laminating pouch, affixed to the outside of the container
Stainless Steel Tank	Self - Adhesive label with Black Print placed onto a laminating pouch, affixed to the outside of the container

**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, 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).

**All Specifications to be agreed & signed, on behalf of the customer and returned within 10 working days of receipt, if specifications are not sent back this will be deemed as approved**

Specification completed on behalf of Flemings Zeelandia	Authorised on behalf of Flemings Zeelandia	Agreed on behalf of (Customer)
Signature: 	Signature: 	Signature:
Print Name: Helen Benson	Print Name: Ste Black	Print Name:
Position: Technical Administrator	Position: Quality Supervisor	Position:
Date: 01.03.2021	Date: 16.03.2021	Date:

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