



James Mackle Ltd

Manufacturers of Fruit Pie Fillings

99 Portadown Road Charlemont Dungannon Co Tyrone N Ireland BT71 6SW
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PRODUCT SPECIFICATION

RASPBERRY FLAVOUR JAM (Artificial)

CONFIDENTIAL

PRODUCT: Raspberry Flavoured Jam

RECIPE CODE: JRFBMJ

PRODUCT DESCRIPTION: A smooth paste, dark pink in colour . **For Bakery Use Only**

1. SUPPLIER DETAILS:
Name : JAMES MACKLE LTD.
Address: 99 PORTADOWN ROAD,
CHARLEMONT/ DUNGANNON
BT71 6SW

2. Ingredient Declaration:

Raw Material	%	Country of Origin
Apple Pulp	35-36	UK
Granulated Sugar	35	
Glucose Syrup	28-29	UK,
Acidity Regulator: Citric Acid (E330)	0.042	China, Belgium
Gelling Agent: Pectin (E440a)	0.27-0.43	China
Natural Raspberry Flavour	0.028	UK
Natural Colour Anthocyanin (E163),	0.140	UK
Artificial colour (Carmosine) (E122)	0.087	UK
Acidity Regulator: Trisodium Citrate (E331)	Variable to pH 3.1-3.3	China

Total Soluble Solids: 70g per 100g

Prepared with 35g fruit per 100g

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

**Please note that James Mackle Ltd reserves the right to alter the levels of pectin and acidity regulators in order to maintain performance characteristics

3.COMPOUND INGREDIENTS:

Carmosine Colour –E122 :
Anthocyanin (E163)
Pectin: Gelling Agent: Pectin (E440a);

4.LEGAL DECLARATION:

Apple Pulp ,Granulated Sugar, Apple Pulp Acidity Regulators: Citric Acid, Gelling Agent: Pectin; Colour: Carmosine, Anthocyanin., :Flavourings (Raspberry),

5..DESCRIPTION OF MANUFACTURING PROCESS

All ingredients are pre-weighed and added to the steam-jacketed vessel together with the pectin. The ingredients are mixed and boiled until the correct sugar level is attained and then sieved.

6.ALERGEN DECLARATION

ALLERGEN DATA				
Allergen	Requires Labelling? Yes/No	Source	Present On Line?	Present On Site?
			Yes/No	Yes/No
Peanuts and products thereof	No		No	No
Nuts (other than peanuts) and products thereof ¹	No		No	No
Cereals containing gluten	No	Contains glucose syrup derived from wheat starch but exempt from allergen labelling	Yes	Yes
Crustaceans and products thereof	No		No	No
Egg and products thereof	No		No	No
Fish and products thereof	No		No	No
Soybeans and products thereof	No		No	No
Milk and products thereof (including lactose)	No		No	No
Celery and products thereof	No		No	No
Mustard and products thereof	No		No	No
Sesame Seeds and products thereof	No		No	No
Molluscs and products thereof	No		No	No
Lupin and products thereof	No		No	No
Sulphur Dioxide/Sulphites > 10ppm	No		No	Yes
Artificial colours	Yes		Yes	Yes

Natural Colours	Yes	Natural	Yes	Yes
Added Flavours	Yes	Natural	Yes	Yes

Note: All reasonable precautions that could be expected of a responsible manufacturer have been taken to prevent cross contamination in the raw materials used and in the manufacturing process.

Conforms to EU Directive 2003/89/CE as amended.

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Nut allergens: Almond (*Amygdalus communis* L.), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoensis* (Wangen, K. Koch), Brazil nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*) and products thereof

7.SUITABILITY

SUITABILITY DATA		Yes = Suitable	Comment/Certification Status
		No = Unsuitable	
Vegetarian (Ova-Lacto)	Yes		
Vegan	Yes		
Coeliac <20ppm (by calculation)	Yes		
		Not Certified	Comment
Kosher	Not Certified		
Halal	Not Certified		
Organic	Not Certified		

8.NUTRITIONAL DATA:

All values are typical and calculated on an approximate

basis per 100gs. Information based on McCance & Widdowson "The Composition of Foods" 6th Edition

Description	Unit	Quantity
Energy (kcal)	kcal	282
Energy (kj)	kJ	1179.89
Protein	(g)	0.5
Fat	(g)	NIL
Of which saturates	(g)	0.000
Of which mono – unsaturates	(g)	0.000
Of which polyunsaturates	(g)	0.000
Carbohydrate	(g)	70.0
Of which sugars	(g)	47.726
sodium	(mg)	0.24
*Vitamins		<i>traces only</i>
*Minerals		<i>trace only</i>

**9. MICROBIOLOGY
TYPICAL RESULTS**

Total viable count cfu/g (30°C)	< 1000
Yeasts & moulds cfu/g (30°C)	< 100
Salmonella/25g	Absent in 25g

The product is a high soluble solids / low pH preserve which has undergone rigorous heat treatment during manufacture. It may be regarded as stable and commercially sterile. No evidence of mould or yeast growth should be apparent.

10. QUALITY CONTROL: Tested for colour, ph, Refractometric solids and Set after 24hrs.
Filtered through 3mm sieve.

Test	Target	Reject
Ph	3.1-3.3	<3.1 or >3.3
Solids	67-70	<67 or >70
Set 24hrs	3.4-3.7	<3.4 ,>3.7

11. PACKAGING:

Pack size (Net):	12.5kg Approx. tare weight of pail and lid: 386g ± 20g.
No. units per pallet:	64
No. rows per pallet :	4 x (16 pails)
Pack Type Inner:	snap sealed polymer tub
Pack Type Outer	n/a
Pallet dimensions:	Wood : W120cm x D120xm x H140cm

12.OPTIMUM SHELF LIFE: 4 Months from Date of Production in the original unopened packaging.

13.STORAGE CONDITIONS: Store in Cool Dry conditions, Use on same day as opening.
Transport & Storage Conditions: Ambient. Cool, clean, dry environment.

14.GENETICALY MODIFIED ORGANISM –product do not contain any GMO raw material, therefore do not require to be labelled as GMO under current EU Labelling Regulation.

15. IONISING RADIATION –Product do not contain any irradiated ingredients therefore, do not require to be labelled as irrigated under current EU Labelling Regulation.

16.Handling and Safety: Fruit preserves are fully prepared food products and as supplied are of low hazard, may be safely ingested and require no specialised protective clothing to be worn by handlers. If product enters eyes, irrigate with sterile water or sterile saline solution to remove residues. Remove bulk of spillage by physical means before washing with hot water. Disposal presents no hazard.

17.Additional Information: James Mackle Ltd warrant that the product as described complies with the Food Act 1984, Food Safety Act 1990 and other current UK Statutes, Statutory Instruments and Regulations relevant to the Sale and supply of food products, food raw materials and food ingredients.

It is the responsibility of the user to ensure this information is appropriate and complete with respect to the specific use intended for the product. Local national regulations should be consulted for the intended specific application and declaration as legislation may vary from country to country,

18.Sales Order Details:

Sales telephone number: 02887784345 ext 762
Lead time: 5 working days

19.Label Example



20. AUTORIZATION

Authorised by : DIANA JARCZOK-STEC

DIANA JARCZOK-STEC

Position: Site Manager
Date :19/01/2026
Next review : January 2029