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CONFIDENTIAL
PRODUCT SPECIFICATION

PRODUCT TITLE: MIXED FRUIT JAM 3kg x 2

PRODUCT CODE: DUFFJN330 - 284

DATE OF ISSUE: 27/10/14

RECIPE: FFJN

WEIGHT: 3kge

TECHNICAL CONTACTS:

Head of Technical: Julie Fallows Tel: 0161 946 7849 - Julie.Fallows@duerrs.co.uk

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Out of Hours Contact: Julie Fallows Mobile: 07540 014 846

PRODUCT DESCRIPTION:

2 x 3kg Mixed Fruit Jam Tubs

A uniform dispersion of fruit pulp (Typically apple, rhubarb and plum) in a stable sugar/acid gel.

Flavour is characteristic of Mixed Fruit Jam. Coloured with natural colours anthocyanin and curcumin.

ALLERGEN INFORMATION:

- Contains Sulphites but Free from the other 13 allergens listed in Regulation [EU] No. 1169/2011 on The Provision of Food Information to Consumers.
- GM free.
- Suitable for vegetarians and vegans.
- Gluten free and suitable for Coeliacs.
- Unsuitable for a Kosher diet

INGREDIENTS: In descending order:

3kg Mixed Fruit Jam - FFJN

Ingredient Name	Country of origin	Source
Glucose Fructose Syrup	Belgium, UK, Germany, Netherlands, Poland, Spain	Wheat / Maize
Mixed Fruit (Apples, Plums, Rhubarb)	Apples – UK Plums – Spain Rhubarb - Poland	Apples Plums Rhubarb
Pectin	Germany, Brazil, Denmark, Italy	Citrus Peel
Sugar	UK, France, Zimbabwe, Barbados, Belize, Fiji, Guyana, Mozambique, Reunion, Lao, Cambodia, Brazil, Australia, Dominican Republic, Guadeloupe	Beet & Cane
Citric Acid	China	Corn syrup / Sugarbeet Molasses
Sodium Citrate	Israel	Corn syrup / Sugarbeet Molasses
Anthocyanins	France, UK	Grape / Black Carrot
Curcumin	India	Curcuma
Dimethylpolysiloxane	UK	Silicones

LABEL DECLARATION:

Mixed Fruit Jam

Glucose Fructose Syrup, Mixed Fruit (Apples, Plums [Plums, Preservative: (**Sulphur Dioxide**)], Rhubarb), Gelling Agent: Pectin, Sugar, Acidity Regulators: Citric Acid, Sodium Citrate, Colours: Anthocyanins, Curcumin.

Prepared with 35g fruit per 100g (27g Apples, 6g Plums, 2g Rhubarb)

Total Sugar Content 64g per 100g

STORAGE CONDITIONS:

Ambient. Store in a cool dry place and once opened refrigerate

SHELF LIFE:

14 months from date of manufacture.

NUTRITIONAL DATA:

Mixed Fruit Jam 3kg	
Typical Values per 100g	
Energy	1091kJ/257kcal
Fat	<0.1g
Of which saturates	<0.1g
Carbohydrate	64.0g
Of which sugars	64.0g
Fibre	0.8g
Protein	0.2g
Salt	0.05g
Source: Calculated / McCance	

PROCESSING DETAILS:

1. All ingredients (except pectin) are pre-weighed and transferred into cooking vessels.
2. Ingredients are heated to a pre-determined temperature, 8.5°C below the finished temperature, when pectin is added.
3. Ingredients are boiled to a "finish" temperature when soluble solids content is checked by refractometer. The finished temperature is approximately 105°C, but is dependant on atmospheric pressure. The boiling process takes between 10 - 12 minutes.
4. Finished product is discharged from cooking vessels and then to cooler. Citric acid and sodium citrate solutions are added during discharge.
5. Product is pumped to volumetric piston filler, where the clean empty tubs are filled.
6. Filled tubs are membrane sealed with steam injection to sterilise the head space.
7. Tubs are passed through the metal detector.
8. The tubs are washed then stacked, widely spread for overnight cooling.
9. The tubs are inspected for seals then packaged, two to a tray.
10. During production constant quality control checks are taken to ensure consistency of formulation and maintenance of quality.

CODING

Coded on the side of the tub with 'L' plus 4 figure Date Code plus Best Before End (month and year), printed by inkjet.

QUALITY ASSURANCE:

- i) **Weight** Filled to Average Weight System, 4 tubs weighed per 20 minutes, computer recorded.
Target = 3kg.
- ii) **Metal Detection** 4.0mm Fe, 4.0mm non-Fe, and 8.0mm Stainless Steel, challenged every 30 minutes.
- iii) **H.A.C.C.P.** A full documented HACCP system is operated throughout the factory.
- iv) **Quality Control** A comprehensive range of checks are done on all production and raw materials.
Analytical parameters: T.S.S: 63 - 67%
pH: 2.95 – 3.35

- v) **Accreditation** F. Duerr and Sons Limited are certificated to BRC Global Standard V6 - Grade A. The laboratory is accredited to Campden Laboratory Accreditation Standard – CLAS

PACKAGING:

- i) **Tub** Polypropylene 2.5 litre white. White polypropylene handle.
Dimensions: 120mm H x 194mm D. Self adhesive product label.
- ii) **Lid** Polypropylene size 194mm. Colour: Green
- iii) **Membrane Seal** Lacquered, silver metallised PET laminate
- v) **Shrinkwrap Film** High Yield SWS
- vi) **Pallet Stacking** 120 cases per pallet (1 case = 2 tubs)
8 layers x 15 cases per layer

WARRANTY:

This product complies with the Food Safety Act 1990, and all other current relevant EU and UK legislation and is safe and fit for human consumption.

ISSUED BY: Julie Fallows

DATE: 27/10/14