

SLEAFORD QUALITY FOODS LTD

Woodbridge Road, East Road Industrial Estate, Sleaford, Lincolnshire, NG34 7JX Tel: 01529 305000 Fax: 01529 413720 e-mail: <u>sqf@sleafordqf.com</u>

PRODUCT SPECIFICATION

Specification Number	Product				lssue Number	Original Issue Date	Current Issue Date
FPTH125CW	FRUIT PIE THICKENER 1 31/05/2016 31/05/2			31/05/2016			
Description	A dry mix	A dry mix for manufacturing purposes.					
Ingredients	Dextrose, Sugar, Modified Waxy Maize Starch.						
	Allergy A	Allergy Advice: See Ingredients In Bold					
Allergens	-	-					
Instructions	Separate the fruit from the syrup. Place syrup in a suitable container and sprinkle in the required amount of Fruit Pie Thickener, whisking thoroughly to disperse. Use approximately 25g of Fruit Pie Thickener per 100g of fruit syrup.						
Sensory							
Analytical	Moisture		<10%				
Microbiological	E. coli		<10/g.				
	Salmonella		Absent in 25g.				
Physical	Foreign N	Matter	Absent.				
	Metal Detection 3.5mm Ferrous 4.0mm Non Ferrous 5.0mm Stainless Steel			on Ferrous			
Typical	Energy			kcal			
Nutritional Information	Energy		1614				
per 100g	Fat	saturates	0.03 0.00	-			
	or writeri.	monounsaturates	0.00	-			
		polyunsaturates	0.00	-			
	Carbohyd	drate	94.80	g			
	of which:		68.76	-			
		starch	26.04				
	Fibre		0.00	-			
	Protein		0.08	-			
	Salt		0.01	-			
	Sodium		4.60	mg			
	Nutritional information calculated from dry ingredients.						
Labels	Product name, net weight, batch code and best before date.						
Storage	Store in a cool, dry place, free from the risk of contamination and ingress of moisture.						
Shelf Life	12 months under correct storage conditions.						
Pack Size	12.5kg						



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SFQD 37-7 12/10/14

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PRODUCT SPECIFICATION

Specification Number	Product		lssue Number	Original Issue Date	Current Issue Date
FPTH125CW	FRUIT PIE THICKENER		1	31/05/2016	31/05/2016
Additional Information	Manufactured in the UK.	_			
Approved by: Position:	Sara Hall Specifications Technologist		CONTRO		
Date Printed:	15/07/2016			-	





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ALLERGY INFORMATION

PRODUCT: FRUIT PIE THICKENER

Specification Number: FPTH125CW

Allergy Issue Date: 31/05/2016

Allergy Issue No.: 1

Does the product contain any of the following:	Status	Additive or Ingredient Present
Wheat and Wheat Derivatives	No	
Rye	No	
Barley	No	
Oats / Oat Bran	No	
Triticale	No	
Gluten	No	
Maize and Maize Derivatives	Yes	Dextrose produced from Maize Starch, Waxy Maize starch derived from European non - gm waxy maize.
Soya / Soya Products	No	
Modified Starches	Yes	Modified Starch E1442.
Egg and Egg Derivatives	No	
Dairy and Dairy Derivatives (incl. lactose)	No	
Beef Products (from all sources)	No	
Beef Products (from UK sources)	No	
Pork Products	No	
Lamb / Mutton Products	No	
Crustacea and Shellfish	No	
Fish	No	
Gelatine	No	
Any other Animal Products	No	
Artificial Colours (incl. azo dyes)	No	
Added Natural Colours	No	
Artificial Flavours	No	
Natural or NI Flavours	No	
BHA / BHT and Other Antioxidants	No	
Benzoates	No	
Sulphites >10mg/kg	No	
Other Preservatives	No	
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ALLERGY INFORMATION

PRODUCT: FRUIT PIE THICKENER

Specification Number: FPTH

FPTH125CW

Allergy Issue Date: 31/05/2016

Allergy Issue No.: 1

Status	Additive or Ingredient Present
No	
Yes	Sugar.
	No No





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ALLERGY INFORMATION

PRODUCT: FRUIT PIE THICKENER

Specification Number: FPTH125CW Allergy Issue Date: 31/05/2016 Allergy Issue No.: 1

Is the product suitable for:	Status	Comments
Ova-lacto Vegetarians	Yes	
Vegans	Yes	
Orthodox Jewish Diet (Kosher)		
Kosher Certified		
Muslim Diet (Halal)		
Halal Certified		

Is the product:	Status	Details
Free from Genetically Modified ingredients.	Yes	

Approved by:	Sara Hall
Position:	Specifications Technologist
Date:	15/07/2016