

F DUERR & SONS LTD
CONFIDENTIAL

PRODUCT SPECIFICATION

SPECIFICATION NO.: RDJN

DATE OF ISSUE: 15/10/13

TITLE: **REDCURRANT JELLY (2 x 3kg)**

SUPPLIED BY: F DUERR & SONS LTD
 FLOATS ROAD
 ROUNDTORN INDUSTRIAL ESTATE
 WYTHENSHAW
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TECHNICAL MANAGER: Julie Fallows TEL:- 0161-946 7849
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PRODUCT DESCRIPTION:

A crystal clear well set deep red coloured redcurrant jelly.
 Flavour to be characteristic of Redcurrant Jelly. Contains no added colour.
 Prepared with 35g of fruit per 100g. Sugar content 64g per 100g.

ALLERGEN INFORMATION:

Free from nuts and nut residues. Free from GMO.
 Suitable for vegetarians and vegans.
 Gluten Free.

INGREDIENTS: In descending order:

Raw Material
Glucose Fructose Syrup
Redcurrant Juice
Gelling Agent: Pectin
Sugar
Acidity Regulator: Sodium Citrate
Acidity Regulator: Citric Acid
Processing Aid: Dimethylpolysiloxane

LABEL DECLARATION:

Glucose-Fructose Syrup, Redcurrant Juice, Gelling Agent: Pectin, Sugar, Acidity Regulators: Sodium Citrate, Citric Acid. Prepared with 35g fruit per 100g. Total sugar content 64g per 100g.

STORAGE CONDITIONS

Ambient. Store in a cool place. Once opened refrigerate and consume within 6 weeks.

SHELF LIFE

14 months from Date of Manufacture.

NUTRITIONAL DATA

Average Values per 100g:

Energy	1093 kJ / 257 Kcal
Fat	<0.1g
Of which Saturates	<0.1g
Carbohydrate	64.0g
Of which Sugars	64.0g
Fibre	<0.1g
Protein	0.3g
Salt	<0.1g

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 15 minutes, computer recorded.
Target = 3kg. |
| ii) | Metal Detection | 4.0mm Ferrous and Non-Ferrous, 8.0mm S/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. 69 - 70%
pH 2.95 - 3.35 |
| v) | Accreditation | F. Duerr and Sons Limited is accredited to BRC Grade A. The laboratory is accredited to C.L.A.S. |

PACKAGING

- | | | |
|-----|------------|---|
| i) | Tub | 3kg: Polypropylene 2.5 litre White with a printed self adhesive label.
White polypropylene handle.
Dimensions: 120mm H x 194mm D. |
| 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.

ISSUED BY Melanie Armes

DATE 16/10/13