

Naked Foods Ltd  
Kent Food Park  
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Kent  
TN27 9TA

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**PRODUCT SPECIFICATION (Private and Confidential)**

**Product Name:** Raspberry Filling

**Code:** RABR021361

**Customer:** Bradley's

**Product Description:** Raspberry fruit preparation stabilised with waxy maize modified starch with visible fruit pieces. Free from Taints or off flavours.

**Country of Origin:** Manufactured in UK

**Product Details:**

| Ingredients                | %          | Country of Origin                         |
|----------------------------|------------|---|
| Raspberry                  | 40.00      | Poland, USA, Chile, France, Argentina, UK |
| Water                      | 36.25      | UK  |
| Sugar                      | 18.00      | UK, France                                |
| Modified Waxy Maize Starch | 5.30       | Belgium, Germany, USA                     |
| Citric Acid E330           | 0.20       | China, Austria                            |
| Potassium Sorbate E202     | 0.10       | China                                     |
| Anthocyanin E163           | 0.10       | France, Italy, Denmark                    |
| Natural Flavouring         | 0.05       | UK  |
|                            |            |   |
|                            |            |   |
|                            |            |   |
|                            |            |   |
|                            | To<br>100% |   |

**Ingredient Listing:** Raspberry, Water, Sugar, Stabiliser: Modified Waxy Maize Starch, Acidity Regulator: Citric Acid, Preservative: Potassium Sorbate, Colour: Anthocyanin, Natural Flavouring.

**GMO:** Modified Waxy Maize Starch - Valid IT & SGS IP Certified  
Citric Acid - Valid IT & SGS IP Certified

**Packaging:** White Polypropylene bucket & lid, with diaphragm seal.  
Net weight 6 kg

**Storage Details:** Storage Unopened at Ambient (15-22° c), Cool, dry, away from direct sunlight and preferably less than 20C.

Once Open Store Chilled, less than 5° c

**Delivery Details:** Ambient transport

**Labelling Details:** Naked Foods Label with Product Description, Weight, Batch Number, Best Before date. Store in refrigerator after opening.

**Shelf life:** 6 Months from date of production in storage conditions as above if unopened. If opened packaging should be re-sealed and refrigerated and use within 5 days.

Minimum shelf life on delivery 70%.

**Chemical & Physical Specification:**

|                                      | Sample Pot  |
|--------------------------------------|-------------|
| Refractometric Solids                | 27.0 - 31.0 |
| Viscosity (Modified Ford Cup Method) | 8.0 - 10.0  |
| pH                                   | 2.9 - 3.5   |

Free from foreign bodies

RHS Colour: N45A (Target)

Contains Raspberry seeds

**Microbiological Standards:**

TVC < 1000 cfu/g

Yeasts < 10 cfu/g

Moulds < 10 cfu/g

Micro testing is not done for every product produced, unless required by the customer & costed into their product accordingly. Micro testing is done on between 20+ products per week and is used as an indicator on process, hygiene and site GMP. These results are used to establish the micro limits for the site as a whole. Example results available on request.

**Metal Detection:** 1.5mm Ferrous  
1.5mm Non - ferrous  
2.5 mm Stainless Steel.

# HACCP FLOW CHART for all Products

## Step 1. Raw Material/Packaging

**RM receipt** – All potential Genetically Modified raw materials (Starches, glucose, acidity regulators, xanthan etc. confirmed as GM free by supplier specs, Valid IT etc)

## Step 2. Storage

Ambient Store  
Packaging Store  
Chilled Store (0 – 5°C)  
Freezer (-18°C)

## Step 3. Ingredient Addition

Debox / Unpackage; decant  
Mains potable water  
Rework / Reprocess  
(Non-Conforming / Excess Product)

Waste removal

Step 4. Heat Processing                      CCP  
(500 lt steam jacketed, scrape surface cooking vessel  
Heating to 80°C or 90°C with 10 minutes hold / 85°C with 5 minutes hold)

Step 5. Metal Detection                      CCP  
(Metal Detector 1.5mm Ferrous, 1.5mm Non-ferrous, 2.5mm Stainless steel)

Packaging  
(Food Contact / Non-Food Contact)

Step 6. Product Packing                      CCP  
(Filling scales)                      Sieving for homogenous product  
2mm or 3mm

## Step 7. Labelling

## Step 8. Overnight Cooling

## Step 9. Despatch

**Product Contents:**

| Free From                       | Yes / No | Specify           | Declare |
|---------------------------------|----------|-------------------|---------|
| Artificial Antioxidants         | Yes      |                   | n/a     |
| Artificial Colours              | Yes      |                   | n/a     |
| Artificial Flavourings          | Yes      |                   | n/a     |
| Flavour Enhancers               | Yes      |                   | n/a     |
| Artificial Preservatives        | No       | Potassium Sorbate | Yes     |
| Artificial Sweeteners           | Yes      |                   | n/a     |
| GM ingredients / derivatives    | Yes      |                   | n/a     |
| Egg or egg products             | Yes      |                   | n/a     |
| Fish or fish products           | Yes      |                   | n/a     |
| Shellfish or shellfish products | Yes      |                   | n/a     |
| Milk or milk products           | Yes      |                   | n/a     |
| Peanuts/Groundnuts or products  | Yes      |                   | n/a     |
| Tree Nuts or products           | Yes      |                   | n/a     |
| Sesame Seed or products         | Yes      |                   | n/a     |
| Celery / Celeriac or products   | Yes      |                   | n/a     |
| Mustard or products             | Yes      |                   | n/a     |
| Soya beans or products          | Yes      |                   | n/a     |
| Sulphite (declare if > 10mg/kg) | Yes      |                   | n/a     |
| Wheat or products               | Yes      |                   | n/a     |
| Gluten or products              | Yes      |                   | n/a     |
| Lupin or products               | Yes      |                   | n/a     |

**This product is suitable for:**

|  |     |               |
|--|-----|---------------|
| Vegans   | Yes |               |
| Ovo- lacto Vegetarians   | Yes |               |
| Lactose Intolerants  | Yes |               |
| Kosher   | No  | Not certified |
| Coeliacs   | Yes |               |
| Made in a production area which handles Milk, Egg, Soya and Sulphites. |     |               |

**Nutritional Details (Calculation via AlaCalc)**

|                    |          |        |
|--------------------|----------|--------|
|                    |          | g/100g |
| Protein            |          | 0.5    |
| Fat                |          | 0.1    |
| Of which saturates |          | 0.0    |
| Carbohydrate       |          | 24.8   |
|                    | As Sugar | 19.9   |
| Fibre              |          | 0.2    |
| Salt               |          | 0.01   |
| Energy             | kcal     | 102.0  |
|                    | kJ       | 435.2  |

**Product Picture:**



**Additional Testing Statement**

Naked Foods Limited have controls in place to assure suppliers provide materials which fully comply with all EU legislation.

- Pesticide testing - On-going testing by fruit suppliers and sampled annually by Naked Foods to verify and ensure all national MRL's are being complied to.
- Heavy Metal Testing - On-going testing by relevant materials by the supplier, which is supplied with a certificate of analysis for each delivery.
- Pathogen Testing - On-going random testing performed by Naked Foods to ensure there are no positive results or trends appearing.
- Mycotoxin Testing - for relevant products only. Annual reports are submitted by relevant suppliers to ensure MRL's are being achieved and maintained.

**Health & Safety**

Spillages can be washed away with water.  
Skin contact is harmless - fines with water.  
Not flammable.

This product complies with all UK and EC Food Regulations  
Pesticide residue levels comply with EC Reg no 396/2005  
Flavourings comply with EC Regulation No. 1334/2008  
The Plastic Materials and Articles in Contact with Food 3008/2002

Signed:

Ian Neve

Technical Manager

Naked Foods Limited

Log of Issues-

| <b>Issue No.</b> | <b>Issue Date</b> | <b>Reason</b>                      |
|------------------|-------------------|------------------------------------|
| 1                | 20.07.16          | New specification                  |
| 2                | 13.11.18          | Specification review               |
| 3                | 25.07.19          | Change packaging to sealed buckets |
|                  |                   |                                    |
|                  |                   |                                    |
|                  |                   |                                    |