



COOMBE CASTLE

GREAT BRITISH DAIRY EXPORTERS

TECHNICAL SPECIFICATION

SPEC REF	SPC 069	ISSUE #	8
AUTHOR	A Piper	ISSUE DATE	08/12/2022

1. PRODUCT INFORMATION

PRODUCT	Clotted Cream			
ITEM CODE	7011/7041			
SIZE (g)	170			
7011 EAN	UNIT	5060088250112	CASE	95060088250115
7041 EAN	UNIT	5060088250419	CASE	95060088250115
UPC	UNIT	34463070119	CASE	10034463070116
HEALTH MARK	GB WQ 208			
SHELF LIFE	12 months			
MIN LIFE TO DEPOT	9 months for UK, 8 months for rest of world			
STORAGE	Keep refrigerated, 1-5°C recommended. Not suitable for freezing			
PREP / COOKING	Ready to eat			
APPEARANCE	Creamy white consistent colour, glossy, slight crust may be present			
FLAVOUR	Clean, no off flavours			
AROMA	Fresh, milky, no off aromas			
TEXTURE	Thick but spoonable, some separation may occur			

2. INGREDIENT DECLARATION

INGREDIENT LIST:	Pasteurised Cream (from Cow's Milk)
ALLERGENS:	Milk
INGREDIENT BREAKDOWN	% IN RECIPE
Pasteurised Cream (from Cow's Milk)	100

3. Analytical Factors

	%
Moisture	40
Fat	55
Fat in Dry Matter	92
pH	6.7
Salt	0.05

4. NUTRITIONAL INFORMATION

UK / EU

Typical values per 100g	
Energy (kJ)	2137
Energy (kcal)	519
Total Fat (g)	55
of which Saturated Fat (g)	35.3
Carbohydrates (g)	2.2
of which Sugars (g)	2.2

Fibre (g)	0
Protein (g)	1.6
Salt (g)	0.05

USA				
6	Servings per container			
Serving Size		1	Serving size (g)	
28				
Amount per serving				
	Per 100g	DV%	Per Serving	% Daily Value*
Calories	520		150	
Total Fat (g)	55	71%	15	19%
Saturated Fat (g)	35	175%	10	50%
Trans Fat (g)	2.1		0.5	
Cholesterol (mg)	170	57%	50	17%
Sodium (mg)	20	1%	5	0%
Total Carbohydrate (g)	2	1%	<1g	0%
Dietary Fiber (g)	0	0%	0	0%
Total Sugars (g)	2		<1g	
Including Added Sugars (g)	0	0%	0	0%
Protein (g)	2		0	
Vitamin D (µg)	0	0%	0	0%
Calcium (mg)	37	2%	10.36	0%
Iron (mg)	0	0%	0	0%
Potassium (mg)	55	0%	15.4	0%

CANADIAN			
	Typical values per 100g	Typical Values per Serving (g)	DV%
		30	
Calories	520	160	
Fat / Lipides (g)	55	17	23%
Saturated / saturés (g)	35	11	58%
Trans / trans(g)	2	0.5	
Carbohydrate / Glucides (g)	2	1	
Fibre / Fibres (g)	0	0	0%
Sugars / Sucres (g)	2	1	1%
Protein / Protéines (g)	2	0.5	
Cholesterol (mg)	170	50	
Sodium (mg)	20	5	0%
Potassium (mg)	50	20	0%
Calcium (mg)	40	10	1%
Iron / Fer (mg)	0	0	0%

5. Allergen Declaration

CONTAINS	Y / N	COMMENTS
Peanuts / Peanut by-productss including oils	N	
Milk / Milk by-products (e.g. Whey, Lactose, Milk Proteins,	Y	
Egg / Egg by-products	N	
Crustaceans e.g. Prawns, Crab, Lobster, Crayfish, Crustacean	N	

Mollusks, e.g. Clams, Mussels, Whelks, Oysters, Snails, Squid and	N	
Fish and Fish derivatives	N	
Soya and Soya derivatives, excluding fully refined oils	N	
Cereals containing Gluten (Wheat, Rye, Barley, Oat, Spelt, Kamut,	N	
Sesame Seeds, Sesame Oil and derivatives.	N	
EU Tree Nuts (Hazelnuts, Almonds, Walnuts, Pistachio, Pecans,	N	
Cashews, Macadamia Nuts, Brazil Nuts) and their derivatives		
Sulphites and Sulphur Dioxide	N	
Celery and derivatives	N	
Mustard and Mustard derivatives	N	
Lupin and Lupin derivatives	N	

6. Free From Declaration

Category	Yes / No	Comments
Additives	Y	
Preservatives	Y	
Artificial Colours	Y	
All added colours	Y	
Azo Dyes or Coal Dyes	Y	
Butylated Hydroxyanisole or Butylated Hydroxytoluene	Y	
Benzoates	Y	
Nitrites / Nitrates	Y	
Favours - Natural, Nature Identical or artificial	Y	
Flavour Enhancers	Y	
Artificial Sweeteners	Y	
Added Sugars	Y	
Added Salt	Y	
Added MSG	Y	
Added Phenylalanine	Y	
Garlic or Garlic derivatives	Y	
Yeast or Yeast derivatives	Y	
Caffeine	Y	
Fruit or Fruit derivatives	Y	
Vegetable or Vegetable derivatives	Y	
Beef or Beef derivatives	Y	
Pork or Pork derivatives	Y	
Lamb / Mutton or their derivatives	Y	
Avian Products or derivatives	Y	
Animal Products or by-products	N	MILK
H.V.P's - hydrolyzed Vegetable Protein	Y	
US Tree Nuts (Beech Nut, Butternut, Chestnut, Chinquapin, Coconut,	Y	
Buckwheat	Y	
Bee Pollen / Propolis	Y	
Royal Jelly	Y	
Mango	Y	
Peach	Y	
Tomato	Y	
Free from Palm Oil?	Y	
If Palm Oil is present, was it produced by an RSPO certified	N/A	

If Palm Oil is present, was it produced by an RSPO	Name:	N/A
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7. Special Interest Suitability / Intolerance Information

	Suitable Y / N	Comments
Organic	N	
Coeliac	Y	
Lactose Intolerant	N	
Lacto - Ovo Vegetarian	Y	
Vegan	N	
Halal	Y	
Kosher	N	


8. Finished Product Standard / Release Criteria

TEST	TARGET	REJECT	FREQUENCY
Enterobacteriaceae	<10	>100	Daily
Aerobic Mesophilic Spores	<10	>100	Daily
Anaerobic Mesophilic Spores	<10	>100	Daily
E.coli	<10	>10	Daily
Staph. Aureus	<20	>40	Monthly
B. cereus	<20	>100	Monthly
Listeria	Absent in 25g	Present in 25g	Monthly
Salmonella	Absent in 25g	Present in 25g	Monthly

9. Packaging

	UNIT	CASE
Unit Quantity	1	12
Height (mm)	103	106
Length (mm)	61	274
Width (mm)	61	195
Glass (kg)	0.135	1.62
Plastic (kg)	0	0.008
Wood (kg)	0	0
Aluminium (kg)	0	0
Steel (kg)	0.006	0.072
Paper (kg)	0.001	0.013
Cardboard (kg)	0	0.075
Net Weight (kg)	0.17	2.04
Gross Weight (kg)	0.312	3.828

10. Coombe Castle Sign Off

Name:	Catherine Newble	Signature: 
Position:	Specification Supervisor	
Date:	08/12/2022	

11. Customer Agreement

Unsigned copies of this specification are deemed as agreed after 30

Company:		Signature:
Name:		
Position:		
Date:		

