## **Product Specification**

Product Name	Product Description and Characteristics
Janda Mango Chutney	Orange in colour with sweet sour salty taste of mango. Visible, Whole Seeds & Spices, giving bursts of flavour.

## **Ingredient Declaration**

Sugar, Mango (42%), Garlic, Salt, Ginger, Acetic Acid, Cumin Seed, Fenugreek Seed, Nigella Seed, Cayenne Pepper, Chilli Powder and Spices.

Fruit per 100g	NA	<b>Total Sugar Content per 100g</b>	NA	Target pH	<3.9
----------------	----	-------------------------------------	----	-----------	------

Name of Ingredient (In Descending Order )	%	Origin	Grade / Specification
(Mango Chutney Base:)	98%	India	
Sugar	53.0	India	Granulated
Mango	42.0	India	Fresh
Salt	1.3	India	
Ginger	1.2	India	Ground
Acetic Acid	1.0	India	
Garlic	0.5	India	
Cayenne Pepper	0.2	India	Ground
Added Ingredients:	2%		
Garlic Puree	1.0	China	Frozen
Cumin Seeds	0.2	India	Whole Seeds
Fenugreek Seeds	0.2	India	Whole Seeds
Nigella Seeds	0.2	India	Whole Seeds
Chilli Powder	0.2	India	Ground
Mixed Spice	0.1	more than one country	Ground

<b>Allergens</b> No	None
---------------------	------

**Product Specification** 

		_
Energy	kJ	641
	kcal	225
Fat	g	0.3
of which is saturates	g	1
Carbohydrate	g	55
of which is sugar	g	54
Protein	g	0.5
Salt	g	0.87

Packing Formats	Weight Format	Shelf Life
Glass Oct 12 oz Gold lid	Net Weight: 280g	24 months

Use By Format	BBE: Month/ Year	Batch Code Format	Year/ Number
---------------	------------------	-------------------	--------------

Storage

Ambient: Cool, dry place, out of direct sunlight (<22c). Once opened, keep refrigerated and use within one month.

## **Product Safety and Quality tests**

As a manufacturer we have a fully operational HACCP system and full traceability for all products

Finished product weight is checked for each batch and recorded.

Glass Breakage - As part of the HACCP system all glass breakages are recorded.

Specification Approval		
Highfield Preserves		
Name	Don Fraser	
Position	MD	
Approval Date	13.03.18	
Signed		
Specification Created	13/03/2018 12:20	