

3.8.27 Dandelion Flower Syrup 230ml

Document Ref & Name: 3.8.5 Finished Product Specification Raspberry and Wild Apple Preserve 210g

Date: 15/02/2024

Version: 1

Author: Ruth Shaw Consulting Ltd

Approved By: B. Thorneycroft

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SUPPLIER DETAILS

| | |
|---------------------------|---|
| Company Name: | Kent Foods Ltd |
| Address: | Kent Foods Ltd, Old Hun Road, Hunslet, Leeds, LS10 2AA. |
| Telephone Number: | 01414731627 |
| Emergency Contact Number: | 01414731627 |
| Technical Contact Name: | Becky Dorrain |
| Technical Email Address: | Technical.admin2@kentfoods.co.uk |
| Technical Phone Number: | 01414731627 |

| | |
|---------------------------|---|
| Company Name: | Glassworks International Ltd |
| Address: | Kent Foods Ltd, Old Hun Road, Hunslet, Leeds, LS10 2AA. |
| Telephone Number: | 01799533400 |
| Emergency Contact Number: | 01799533400 |
| Technical Contact Name: | Stuart Alexander |
| Technical Email Address: | salexander@glassworksiinternational.com |
| Technical Phone Number: | 01799533400 |

| | |
|---------------------------|---|
| Company Name: | Fruits of the Forage Ltd |
| Address: | 10-16 Great King Street, Macclesfield, SK11 6PL |
| Telephone Number: | 07956091113 |
| Emergency Contact Number: | 07791687364/01612584459 |
| Technical Contact Name: | Bert Thorneycroft |
| Technical Email Address: | bert@fruitsoftheforage.co.uk |
| Technical Phone Number: | 07791687364 |

| | |
|---------------------------|---|
| Company Name: | Gerald MacDonald Ltd |
| Address: | GERALD McDONALD GROUP, Cranes Farm Road, Basildon, Essex, SS14 3GT. |
| Telephone Number: | +44(0)1268 244900 |
| Emergency Contact Number: | +44(0)1268 244900 |
| Technical Contact Name: | Crystal Matis |
| Technical Email Address: | crystal@geraldmcdonald.com |
| Technical Phone Number: | +44(0)1268 244900 |

DESCRIPTION OF PRODUCT

| | |
|--------------|--|
| Description: | This honey alternative is packed with pollen collected by people, not bees. Made with Dandelion Flowers, this versatile syrup is runnier and has less sugar than honey which makes it perfect for experimenting in the kitchen especially in baking, cocktails, dressings and much more. |
| Name: | Dandelion Flower Syrup |
| Legal Name: | Dandelion Flower Syrup |

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RECIPE

| Ingredients | % | Supplier | Country of Origin |
|-------------------|----|--------------------------|-------------------|
| Dandelion Flowers | 13 | Fruits of the Forage Ltd | UK |
| Water | 33 | Fruits of the Forage Ltd | UK |
| Lemon juice | 3 | Kiril Mischeff Ltd | UK |
| Sugar | 51 | Kent Foods Ltd | UK |

INGREDIENT DECLARATION & QUID

Raw Cane Sugar, Water, Dandelion Flowers (13%), Lemon Juice. Natural sedimentation may occur.

ALLERGENS

| Allergen Information | 'Contains' Allergens (Yes/No) | 'May Contain' Allergen (through cross contamination) (Yes/No) |
|--|-------------------------------|---|
| Cereals containing gluten (wheat, barley, rye, spelt, kamut) | No | |
| Peanuts | No | |
| Nuts | No | |
| Fish | No | |
| Eggs | No | |
| Crustaceans | No | |
| Sesame | No | |
| Milk | No | |
| Soya | No | |
| Celery (inc. celeriac) | No | |
| Mustard | No | |
| Lupin | No | |
| Molluscs | No | |
| Sulphur dioxide or Sulphites (≥ 10 ppm) | No | |

SUITABILITY INFORMATION

| Product is suitable for | Yes/ No |
|-------------------------|---------|
| Vegetarians | Yes |
| Vegans | Yes |
| Halal | No |
| Kosher | No |
| Product is GM free? | Yes |

NUTRITIONAL INFORMATION

| Serving Size (g/ml) | |
|---------------------|-----------------|
| | Amount per 100g |
| Energy Kcals* | 213 |
| Energy Kj* | 904 |
| Fat (g)* | <0.5 |
| of which | |

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| | |
|------------------------|--------|
| - Saturates (g)* | <0.1 |
| - mono-unsaturates (g) | <0.1 |
| - polyunsaturates (g) | <0.1 |
| Carbohydrate* | 53.2 |
| of which | |
| - sugars (g)* | 54.9 |
| Fibre (g) | <0.5 |
| Protein (g)* | <0.1 |
| Salt (g)* | <0.025 |

PACKAGING & SHELF LIFE

| | |
|--------------------------------------|---|
| Delivery format: | Pallet |
| Number of units per delivery format: | 196 cases of 12 |
| Weight per delivery format: | 250ml glass bottles |
| Primary packaging: | Glass bottle |
| Secondary packaging: | Shrink wrapped cardboard tray or cardboard case |
| Tertiary packaging: | Pallet wrap |
| Method of closure: | Pop cap lid |
| Number of units per pack: | 12 |
| Coding format: | Batch Number / Best before DDMMYY |
| Total shelf life: | 2.5 years |
| Traceability coding on pack: | 21/306 |

STORAGE

| | |
|---|-----------------------|
| Storage conditions on delivery: (Please include temperature range) | Ambient |
| Storage conditions after opening: | Refrigerate below 8°C |
| Minimum life on delivery: | 1 year |
| Shelf life after defrost: | NA |
| Shelf life after opening: | 8 weeks |

PREPARATION

| |
|--------------|
| Ready to eat |
|--------------|

FINISHED PRODUCT STANDARDS

| Physical | | | |
|----------|--------|----------------------|-----------|
| Test | Method | Specification limits | Frequency |

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| | | | |
|--------|--------------|---|----------------|
| Visual | Organoleptic | Golden brown liquid with some brown sediment. | Once per batch |
|--------|--------------|---|----------------|

| Microbiological | | | |
|-----------------|----------|----------------------|---------------------------|
| Test | Method | Specification limits | Frequency |
| Moulds | Lab test | <20 | Annually per product type |
| Yeasts | Lab test | <20 | Annually per product type |

| Chemical | | | |
|----------|-----------------------|----------------------|----------------|
| Test | Method | Specification limits | Frequency |
| pH | Electronic pH meter | <4.3pH | Once per batch |
| BRIX | Electronic BRIX meter | >50 BRIX | Once per batch |

QUALITY ATTRIBUTES

| Criteria | Acceptable | Unacceptable |
|---------------------|--|---|
| Texture | Syrupy liquid with some sediment. | Crystallised / separated |
| Visual / Appearance | Golden brown syrup with some brownish sediment | Darker pink/brown |
| Flavour / Aroma | Flavour of sweet honey | Any other flavour/aroma |
| Packaging | Lid sealed properly secure and tight. Label applied without bubbles. | Lid not tight, loose with some give or popped off. Label with bubbles underneath. |

HACCP

| CCP's | Critical Limit | Monitoring (Procedure & Frequency) | Corrective Action Procedure |
|-------|----------------|---------------------------------------|-----------------------------|
| pH | <4.3pH | Once per batch | Product to waste |

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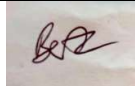
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|-------------------------------|-------|--|--|
| Filling Temperature | >90°C | Before each hopper fill | Close pan and heat product until >90°C |
| Filling temperature in hopper | >85°C | Check the temperature of the hopper every 5min after filling hopper. | If temperature drops below 85°C, return product to pan to reheat to >90°C. |

SPECIFICATION APPROVAL

On behalf of Fruits of the Forage Ltd

| | | | |
|-----------|---------------------|------------|--|
| Name: | Bertie Thorneycroft | Signature: |  |
| Position: | Operations Director | Date: | 15/02/2024 |

On behalf of the customer:

| | | | |
|-----------|--|------------|--|
| Name: | | Signature: | |
| Position: | | Date: | |

All specifications are sent via email and this is retained as evidence of communication to our customers.

SPECIFICATION AMENDMENT & REVIEW

| | | | |
|-------------------|------------|-----------|----------------------------|
| First issue date: | 15/02/2024 | | |
| Review date | Version | Amendment | Next Review (min 3 yearly) |
| | | | |
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