

## 3.8.25 Finished Product Specification Fig Chutney

Document Ref & Name: 3.8.25 Fig Chutney

Date: 27/04/2023

Version: 2

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:	saalexander@glassworksinternational.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:	Amato Ltd
Address:	6 St Andrew's Square, Manchester M1 2NS
Telephone Number:	01612737788
Emergency Contact Number:	01612737788
Technical Contact Name:	Mike Cole
Technical Email Address:	mikec@amatoproducts.co.uk
Technical Phone Number:	01612737788

Company Name:	Aspalls Ltd
Address:	The Cyder House, Aspall Hall, Debenham, Stowmarket Suffolk, IP14 6PD, UK
Telephone Number:	01728862313
Emergency Contact Number:	01728862313
Technical Contact Name:	George Yardley
Technical Email Address:	George.yardley@aspall.co.uk
Technical Phone Number:	01728862313

Company Name:	EHL Ltd
Address:	7-8, Gregson Road, Stockport SK5 7SS
Telephone Number:	0161 480 7902
Emergency Contact Number:	0161 480 7902

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Technical Contact Name:	Elena Mitria
Technical Email Address:	certificates@ehl-ingredients.co.uk
Technical Phone Number:	0161 480 7902

Company Name:	Sahara Foods UK Ltd
Address:	23 Lochinch Drive, AB12 3RY, Aberdeen
Telephone Number:	01224970698
Emergency Contact Number:	07815554403
Technical Contact Name:	naveed@saharaukfoods.co.uk
Technical Email Address:	07815554403
Technical Phone Number:	07815554403

Company Name:	John Henshall's Ltd
Address:	D4/D7 New Smithfield Market, Openshaw, Manchester M11 2WP
Telephone Number:	01612239411
Emergency Contact Number:	07919378234
Technical Contact Name:	Peter Henderson
Technical Email Address:	pfgservices@hotmail.com
Technical Phone Number:	07837 864 872

### DESCRIPTION OF PRODUCT

Description:	Sweet sticky figs, perfectly balanced with tart Purple Pershore plums from traditional orchards in Worcestershire. A classic luxurious preserve to complete any cheese board.
Name:	Fig Chutney
Legal Name:	Fig Chutney

### RECIPE

Ingredients	%	Supplier	Country of Origin
Plum Puree	14.89	Fruits of the Forage Ltd	UK
Apple Puree	7.81	Fruits of the Forage Ltd	UK
Onion	6.36	Henshall's	UK
Dried figs	35.28	Sahara Foods UK Ltd	UK
Fresh Ginger	2.31	Henshall's	UK
Cider Vinegar	23.14	Aspall's	UK
Muscovado Sugar	9.57	Kent Foods	UK
Cloves	0.11	Amato	Indonesia/Sri Lanka/India
Hogweed	0.06	Fruits of the Forage Ltd	UK
Allspice	0.23	Amato	Mexico
Salt	0.22	EHL Ltd	Turkey

### INGREDIENT DECLARATION & QUID

Diced Figs (44%) (fig, rice flour), Cider Vinegar, Plums (19%), Light Muscovado Sugar, Cooking Apple, Onion, Fresh Ginger, Allspice, Salt, Cloves, Hogweed Seed.
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### 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 ( $\geq 10\text{ppm}$ )	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 Kcal*	177
Energy Kj*	749
Fat (g)*	0.9
of which	
- Saturates (g)*	0.0
Carbohydrate*	38.5
of which	
- sugars (g)*	37.6
Fibre (g)	3.8
Protein (g)*	2.0
Salt (g)*	0.30

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### PACKAGING & SHELF LIFE

Delivery format (pallet, case, basket):	Pallet
Number of units per delivery format:	432 cases of 6 per full pallet or 216 cases of 12
Weight per delivery format:	205g glass jar
Primary packaging:	Glass jar
Secondary packaging:	Shrink wrapped cardboard tray or cardboard case
Tertiary packaging:	Pallet wrap
Method of closure (tape, glue etc):	Pop cap lid
Number of units per pack:	6/12
Coding format:	Batch Number / Best before DDMMYY
Total shelf life (include days/ months from production/ packing/ despatch/ slaughter):	2.5 years
Traceability coding on pack:	54/1294

### STORAGE

Storage conditions on delivery: (Please include temperature range)	Ambient
Storage conditions after opening:	Refrigerate below 8°C
Minimum life on delivery: (include days/ months from production/ despatch/ slaughter):	One year
Shelf life after opening:	6 weeks

### PREPARATION

Ready to eat
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### FINISHED PRODUCT STANDARDS

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	>43-48 BRIX	Once per batch

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### QUALITY ATTRIBUTES

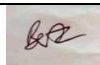
Criteria	Acceptable	Unacceptable
Texture	Chunks of fig with fig seeds dispersed throughout	Too loose/wet
Visual / Appearance	Purple/brown	Other colours
Flavour / Aroma	Aroma of spiced vinegar and fig	Musty/off flavour/aroma
Packaging	Lid sealed properly secure and tight. Label applied without bubbles.	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
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:	B. Thorneycroft	Signature:	
Position:	Operations Manager	Date:	26/07/22

On behalf of the customer:

Name:		Signature:	
Position:		Date:	

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

### SPECIFICATION AMENDMENT & REVIEW

First issue date:	26/07/22		
Review date	Version	Amendment	Next Review (min 3 yearly)
NA	1	NA	26/07/25