

TECHNICAL SPECIFICATION

SPEC REF	SPC 174	ISSUE #	8
AUTHOR	K.Korczak	ISSUE DATE	02/11/2023

1. PRODUCT INFORMATION

PRODUCT		Salted Caramel Cream			
ITEM CODE		х6		x12	
			7184 7178		7178
SIZE (g)				170	
	6	EAN	5060088250884	CASE	15060088250881
BARCODE	12	UPC	034463071789	GTIN	10034463071786
	12	EAN	5060088250884	CASE	25060088250888
HEALTH MA	HEALTH MARK GB WQ 208		8		
MANUFACTURED BY Coombe Castle, Western Wa		estern Way,	Melksham, Wiltshire		
SHELF LIFE	SHELF LIFE 12 months		S		
MIN LIFE TO	IFE TO DEPOT 9 months		3		
STORAGE	E Keep refrigerated, 1-5°C recommended. Not suiteable for freez			ed. Not suiteable for freezing	
PREP / COC	PREP / COOKING Ready to eat		at		
APPEARANCE Consistent cream colour, glossy, slight crust may be pre		ight crust may be present			
FLAVOUR Sweet with burnt sugar notes a		nd minor notes of salt			
AROMA	AROMA Milky, sweet with some burnt notes, no off aromas		notes, no off aromas		
TEXTURE		Thick and spoonable			nable

2. INGREDIENT DECLARATION

	Pasteurised Clotted Cream (Milk) (85%), Sugar (15%), Salt,
INGREDIENT LIST:	Natural Flavouring.
ALLERGENS:	Milk
INGREDIENT BREAKDOWN	% IN RECIPE
Pasteurised Cream (from Cow's Milk)	(UK) 85%
Partially inverted sugar syrup (UK)	15%
Salt (Israel)	<1%
Natural Flavouring (UK)	<1%

%

3. Analytical Factors

Moisture	41
Fat	46.7
Fat in Dry Matter	79
рН	6.6
Salt	0.5

4. NUTRITIONAL INFORMATION

UK / EU

Typical values per 100g	Typical values per 100g	
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Energy (kJ)	2002
Energy (kcal)	479
Total Fat (g)	46.7
of which Saturated Fat (g)	29
Carbohydrates (g)	13.4
of which Sugars (g)	13.4
Fibre (g)	0
Protein (g)	1.4
Salt (g)	0.5

USA					
6 Servings per container					
Serving Size	1		Serving size (g	g) 28	
Amount per serving					
	Per 100g	DV%	Per Serving	% Daily Value*	
Calories	480		130		
Total Fat (g)	47	60%	13	17%	
Saturated Fat (g)	29	145%	8	40%	
Trans Fat (g)	1.3		0		
Cholesterol (mg)	120	40%	35	12%	
Sodium (mg)	200	9%	55	2%	
Total Carbohydrate (g)	13	5%	4	1%	
Dietary Fiber (g)	0	0%	0	0%	
Total Sugars (g)	13		4		
Including Added Sugars (g)	12	24%	3	7%	
Protein (g)	1		0		
Vitamin D (μg)	0	0%	0	0%	
Calcium (mg)	42	4%	11.76	0%	
Iron (mg)	0.1	0%	0.028	0%	
Potassium (mg)	62	0%	17.36	0%	

CANADIAN					
		Typical Values per			
	Typical values per	Serving (g)			
	100g	30	DV%		
Calories	480	140			
Fat / Lipides (g)	47	14	19%		
Saturated / saturés (g)	29	9			
Trans / trans(g)	1.5	0.4	47%		
Carbohydrate / Glucides (g)	13	4			
Fibre / Fibres (g)	0	0	0%		
Sugars / Sucres (g)	13	4	4%		
Protein / Protéines (g)	1	0.4			
Cholesterol (mg)	120	35			
Sodium (mg)	200	60	3%		
Potassium (mg)	50	20	0%		
Calcium (mg)	40	10	1%		
Iron / Fer (mg)	0.1	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,	Υ	
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 refines 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, Cashews, Macadamia Nuts, Brazil Nuts) and their derivatives	N	
Sulphites and Sulphur Dioxide	N	
Celery and derivatives	N	
Mustard and Mustard derivatives	N	
Lupin and Lupin derivatives	N	

6. Free From Declaration

Categroy	Yes / No	Comments
Additives	No	in recipe
Preservatives	Yes	
Artificial Colours	Yes	
All added colours	Yes	
Azo Dyes or Coal Dyes	Yes	
Butylated Hydroxyanisole or Butylated Hydroxytoluene	Yes	
Benzoates	Yes	
Nitrites / Nitrates	Yes	
Favours - Natural, Nature Identical or artificial	No	in recipe
Flavour Enhancers	Yes	
Artificial Sweetners	Yes	
Added Sugars	No	In recipe
Added Salt	No	in recipe
Added MSG	Yes	
Added Phenylalanine	Yes	
Garlic or Galic derivatives	Yes	
Yeast or Yeast derivatives	Yes	
Caffiene	Yes	
Fruit or Fruit derivatives	Yes	
Vegetable or Vegetable derivatives	Yes	
Beef or Beef derivatives	Yes	
Pork or Pork derivatives	Yes	
Lamb / Mutton or their derivatives	Yes	
Avian Products or derivatives	Yes	
Animal Products or by-products	No	MILK
H.V.P's - hydrolized Vegetable Protein	Yes	
US Tree Nuts (Beech Nut, Butternut, Chestnut, Chinquapin,	Yes	
Buckwheat	Yes	
Bee Pollen / Propolis	Yes	

Royal Jelly		Yes	
Mango		Yes	
Peach		Yes	
Tomato		Yes	
GM ingredients		Yes	
Free from Palm Oil?		Yes	
If Palm Oil is present, was it produed by an RSPO certified (sustainable palm oil) Plantation?		N/A	
If Palm Oil is present, was it produed by an RSPO Name: certified (sustainable palm oil) Plantation?			N/A

7. Special Interest Suitability / Intolerance Information

	Suitable Y / N	Comments
Organic	N	
Coeliac	Υ	Not Certified
Lactose Intolerant	N	
Lacto - Ovo Vegetarian	Υ	
Vegan	N	
Halal	N	
Kosher	N	

8. Finished Product Standard / Release Criteria

TEST	TARGET	REJECT	FREQUENCY
Enterobacteriaceae	<10	>100	Daily
Arerobic Mesophillic Spores	<10	>100	Daily
Anaerobic Mesophillic 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	CASE
Unit Quanity	1	6	12
Height (mm)	103	106	106
Length (mm)	61	213	274
Width (mm)	61	150	195
Glass (kg)	0.15	0.9	1.62
Plastic (kg)	0	0.006	0.008
Wood (kg)	0	0	0
Aluminium (kg)	0	0	0
Steel (kg)	0.006	0.036	0.072
Paper (kg)	0.001	0.007	0.013
Cardboard (kg)	0	0.022	0.042
Net Weight (kg)	0.17	1.02	2.04
Gross Weight (kg)	0.327	1.991	3.795

10. Coombe Castle Sign Off

Name:	K Newblé	Signature:
i tairie.	KITEWBIE	Jaighatai C.

Position:	Spec Supervisor	122 /
Date:	08/11/2023	le l'

11. Customer Agreement	Unsigned copies of this specification are deemed as agreed after 30	
Company:		Signature:
Name:		
Positon:		
Date:		