

3.8.12 Finished Product Specification Quince Preserve 210g

Document Ref & Name: 3.8.12 Finished Product Specification Quince Preserve 210g

Date: 26/04/2023

Version: 3

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

DESCRIPTION OF PRODUCT

Description:	Aromatic English Quinces make this luxurious preserve which is as at home on a cheese board as on a slice of toast.
Name:	Quince Preserve
Legal Name:	Quince Preserve

RECIPE

Ingredients	%	Supplier	Country of Origin
Granulated white sugar	44.14	Kent Foods Ltd	UK
Quince Puree	39.73	Fruits of the Forage Ltd	UK
Quince Juice	15.45	Fruits of the Forage Ltd	UK
Concentrated Lemon Juice	0.68	Kent Foods Ltd	UK

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INGREDIENT DECLARATION & QUID

Sugar, Quince (48%), Concentrated Lemon Juice.

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 Kcal*	232
Energy Kj*	984
Fat (g)*	<0.5
of which	
- Saturates (g)*	<0.1
- mono-unsaturates (g)	<0.1
- polyunsaturates (g)	<0.1
Carbohydrate*	56
of which	
- sugars (g)*	56
Fibre (g)	2.8

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Protein (g)*	0.0
Salt (g)*	0.00

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:	210g 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:	51/306

STORAGE

Storage conditions on delivery:	Ambient
Storage conditions after opening:	Refrigerate below 8°C
Minimum life on delivery:	1 year
Shelf life after defrost:	NA
Shelf life after opening:	6 weeks

PREPARATION

Ready to eat

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FINISHED PRODUCT STANDARDS

Physical			
Test	Method	Specification limits	Frequency
Visual	Organoleptic	Aromatic smooth preserve with firm gel consistency	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	>55 BRIX	Once per batch

QUALITY ATTRIBUTES

Criteria	Acceptable	Unacceptable
Texture	Firm gel	Loose not gel
Visual / Appearance	Yellow/Orange	Brown
Flavour / Aroma	Aromatic typical of quince	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.

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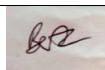
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HACCP

CCP's	Critical Limit	Monitoring (Procedure & Frequency)	Corrective Action Procedure
pH	<4.3pH	Once per batch	Product to waste
Cooking 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:	23/06/2020

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:	23/06/2020		
Review date	Version	Amendment	Next Review (min 3 yearly)
NA	1	NA	23/06/2020
26/07/2022	2	Changes to secondary packaging format	26/07/2025
26/04/2023	3	Changes to secondary packaging formats and lemon concentrate supplier	26/04/2026