

TECHNICAL SPECIFICATION

SPEC REF	SPC 136	ISSUE #	6
AUTHOR	K Newble	ISSUE DATE	14/09/2023

1. PRODUCT INFORMATION

21 TROBUCT IN CRIMINATION					
PRODUCT		Clotted Cream with Irish Whiskey			
ITEM CODE			х6		x12
		7183		ТВС	
SIZE (g)				170	
BARCODE	x6	EAN	5060088250488	CASE	25060088250482
BARCODE	x12	EAN	5060088250488	CASE	15060088250485
HEALTH M	ARK			GB WQ 208	
MANUFAC	TURED BY	Coombe Castle, Western Way, Melksham, Wiltshire			Melksham, Wiltshire
SHELF LIFE		12 months			
MIN LIFE T	O DEPOT	9 months			
STORAGE		Keep refrigerated, 1-5°C recommended. Not suiteable for freezing			d. Not suiteable for freezing
PREP / COO	OKING	Ready to eat			t
APPEARAN	CE	Consistent cream colour, glossy, slight crust may be present			
FLAVOUR		Creamy, sweet, notes of Whiskey, slight backnotes of vanilla + coffee			
AROMA		Fresh, milky, with hint of alcoholic bitterness			
TEXTURE		Thick but spoonable, some seperation may occur			

2. INGREDIENT DECLARATION

Z. INCREDIENT DECEMENTOR				
INGREDIENT LIST:	Pasteurised Clotted Cream (from Cow's Milk), Sugar, Irish Whiskey (10%), Natural Flavouring			
ALLERGENS:	Milk			
INGREDIENT BREAKDOWN	% IN RECIPE			
Pasteurised Cream (from Cow's Milk) ((UK) 80%			
Partially inverted sugar syrup (UK)	10%			
Irish Whiskey (40% ABV) (Ireland)	10%			
Natural flavouring (UK)	<1%			

3. Analytical Factors

3. Analytical Factors	%
Moisture	44
Fat	44
Fat in Dry Matter	79
рН	6.5
Salt	0.1

4. NUTRITIONAL INFORMATION

UK / EU

Typical values per 100g	

Energy (kJ)	1920
Energy (kcal)	460
Total Fat (g)	44
of which Saturated Fat (g)	27
Carbohydrates (g)	9.3
of which Sugars (g)	9.3
Fibre (g)	0
Protein (g)	1.3
Salt (g)	0.1

USA					
6 Servings per containe	r				
Serving Size	1		Serving size (g	g) 28	
Amount per serving					
	Per 100g	DV%	Per Serving	% Daily Value*	
Calories	460		130		
Total Fat (g)	44	56%	12	15%	
Saturated Fat (g)	27	135%	8	40%	
Trans Fat (g)	1.2		0		
Cholesterol (mg)	115	38%	30	10%	
Sodium (mg)	40	2%	10	0%	
Total Carbohydrate (g)	9	3%	3	1%	
Dietary Fiber (g)	0	0%	0	0%	
Total Sugars (g)	9		3		
Including Added Sugars (g)	8	16%	2	4%	
Protein (g)	1		0		
Vitamin D (μg)	0	0%	0	0%	
Calcium (mg)	40	4%	11.2	0%	
Iron (mg)	0.1	0%	0.028	0%	
Potassium (mg)	56	0%	15.68	0%	

CANADIAN					
	Typical Values per				
	Typical values per	Serving (g)			
	100g	15	DV%		
Calories	460	70			
Fat / Lipides (g)	44	7	9%		
Saturated / saturés (g)	27	4			
Trans / trans(g)	1	0.2	21%		
Carbohydrate / Glucides (g)	9	1			
Fibre / Fibres (g)	0	0	0%		
Sugars / Sucres (g)	9	1	1%		
Protein / Protéines (g)	1	0.2			
Cholesterol (mg)	115	15			
Sodium (mg)	40	5	0%		
Potassium (mg)	50	10	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,	N	
Cashews, Macadamia Nuts, Brazil Nuts) and their derivatives	14	
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	Y	
Preservatives	Y	
Artificial Colours	Y	
All added colours	Y	
Azo Dyes or Coal Dyes	Υ	
Butylated Hydroxyanisole or Butylated Hydroxytoluene	Υ	
Benzoates	Υ	
Nitrites / Nitrates	Y	
Favours - Natural, Nature Identical or artificial	Υ	
Flavour Enhancers	Υ	
Artificial Sweetners	Υ	
Added Sugars	N	
Added Salt	Υ	
Added MSG	Υ	
Added Phenylalanine	Υ	
Garlic or Galic derivatives	Υ	
Yeast or Yeast derivatives	Υ	
Caffiene	Υ	
Fruit or Fruit derivatives	N	
Vegetable or Vegetable derivatives	Υ	
Beef or Beef derivatives	Υ	
Pork or Pork derivatives	Υ	
Lamb / Mutton or their derivatives	Υ	
Avian Products or derivatives	Υ	
Animal Products or by-products	N	MILK
H.V.P's - hydrolized Vegetable Protein	Υ	
US Tree Nuts (Beech Nut, Butternut, Chestnut, Chinquapin,	Υ	
Buckwheat	Y	

Bee Pollen / Propolis		Υ	
Royal Jelly			
Mango			
Peach			
Tomato			
GM ingredients		Υ	
Free from Palm Oil?	Υ		
If Palm Oil is present, was it produed by an RSPO certified			
If Palm Oil is present, was it produed by an RSPO	Name:	N/A	

7. Special Interest Suitability / Intolerance Information

	Suitable Y / N	Comments
Organic	N	
Coeliac	Υ	
Lactose Intolerant	N	
Lacto - Ovo Vegetarian	Υ	
Vegan	N	
Halal	N	
Kosher	N	

8. Finished Product Standard / Release Criteria

<u> </u>				
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	CA	SE
Unit Quanity	1	6	12
Height (mm)	103	106	106
Length (mm)	61	213	274
Width (mm)	61	150	195
Glass (kg)	0.135	0.81	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	0.075	0.075
Net Weight (kg)	0.170	1.020	2.04
Gross Weight (kg)	0.312	1.954	3.828

10. Coombe Castle Sign Off

Position:	Spec Supervisor	100 X
Date:	01/08/2023	

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