

# TECHNICAL SPECIFICATION



SPEC REF	SPC 081	ISSUE #	15
AUTHOR	Kat Newblé	ISSUE DATE	27/02/2024

## 1. PRODUCT INFORMATION

PRODUCT	SOURD CREAM			
ITEM CODE	7094			
SIZE (g)	170			
BARCODE	EAN	5060088252840	CASE	95060088252844
	UPC	N/A	CASE	N/A
HEALTH MARK	GB WQ 208			
SHELF LIFE	8 months			
MIN LIFE TO DEPOT	6 months			
STORAGE	Keep refrigerated, 1-5°C recommended. Not suitable for freezing			
PREP / COOKING	Ready to eat			
APPEARANCE	Creamy white consistent colour, glossy, slight crust may be present			
FLAVOUR	Clean, lactic flavour, no off notes			
AROMA	Dairy with sour notes, no off aromas			
TEXTURE	Slightly thick, spoonable			

## 2. INGREDIENT DECLARATION

INGREDIENT LIST:		Pasteurised Cream (from Cow's <b>Milk</b> ), Water, Maize Starch, Lactic Acid.	
ALLERGENS:		<b>Milk</b>	
INGREDIENT BREAKDOWN		% IN RECIPE	
Pasteurised Cream (from Cow's <b>Milk</b> )		92.3	
Water		4.7	
Maize Starch		2.1	
Lactic Acid		0.6	
		100	

## 3. Analytical Factors

	%
Moisture	77
Fat	15.8
Fat in Dry Matter	69
pH	3.8
Salt	0.05

## 4. NUTRITIONAL INFORMATION

UK / EU

Typical values per 100g	
Energy (kJ)	714
Energy (kcal)	170
Total Fat (g)	15.8

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of which Saturated Fat (g)	9.9
<b>Carbohydrates (g)</b>	4.9
of which Sugars (g)	3.1
<b>Fibre (g)</b>	0
<b>Protein (g)</b>	2.1
<b>Salt (g)</b>	0.05

USA				
6	Servings per container			
	Serving Size	1	Serving size (g)	28
Amount per serving				
	Per 100g	DV%	Per Serving	% Daily Value*
Calories	170		50	
Total Fat (g)	16	21%	4.5	6%
Saturated Fat (g)	10	50%	3	15%
Trans Fat (g)	0		0	
Cholesterol (mg)	55	18%	15	5%
Sodium (mg)	20	1%	5	0%
Total Carbohydrate (g)	5	2%	1	0%
Dietary Fiber (g)	0	0%	0	0%
Total Sugars (g)	3		<1g	
Including Added Sugars (g)	0	0%	0	0%
Protein (g)	2		<1g	
Vitamin D (µg)	0	0%	0	0%
Calcium (mg)	89	6%	24.92	0%
Iron (mg)	0	0%	0	0%
Potassium (mg)	81	0%	22.68	0%

CANADIAN			
	Typical values per 100g	Typical Values per Serving (g)	DV%
		30	
Calories	170	50	
Fat / Lipides (g)	16	4.5	6%
Saturated / saturés (g)	10	3	15%
Trans / trans(g)	0	0	
Carbohydrate / Glucides (g)	5	1	
Fibre / Fibres (g)	0	0	0%
Sugars / Sucres (g)	3	1	1%
Protein / Protéines (g)	2	1	
Cholesterol (mg)	55	17	
Sodium (mg)	20	5	0%
Potassium (mg)	75	20	0%
Calcium (mg)	100	30	2%
Iron / Fer (mg)	0	0	0%

### 5. Allergen Declaration

CONTAINS	Y / N	COMMENTS
Peanuts / Peanut by-productss including oils	N	

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Milk / Milk by-products (e.g. Whey, Lactose, Milk Proteins,	Y	
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 refined 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	N	
Preservatives	Y	
Artificial Colours	Y	
All added colours	Y	
Azo Dyes or Coal Dyes	Y	
Butylated Hydroxyanisole or Butylated Hydroxytoluene	Y	
Benzoates	Y	
Nitrites / Nitrates	Y	
Favours - Natural, Nature Identical or artificial	Y	
Flavour Enhancers	Y	
Artificial Sweeteners	Y	
Added Sugars	Y	
Added Salt	Y	
Added MSG	Y	
Added Phenylalanine	Y	
Garlic or Galic derivatives	Y	
Yeast or Yeast derivatives	Y	
Caffiene	Y	
Fruit or Fruit derivatives	Y	
Vegetable or Vegetable derivatives	Y	
Beef or Beef derivatives	Y	
Pork or Pork derivatives	Y	
Lamb / Mutton or their derivatives	Y	
Avian Products or derivatives	Y	
Animal Products or by-products	N	MILK
H.V.P's - hydrolyzed Vegetable Protein	Y	
US Tree Nuts (Beech Nut, Butternut, Chestnut, Chinquapin,	Y	
Buckwheat	Y	
Bee Pollen / Propolis	Y	
Royal Jelly	Y	
Mango	Y	
Peach	Y	

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Tomato	Y	
Free from Palm Oil?	Y	
If Palm Oil is present, was it produced by an RSPO certified (sustainable palm oil) Plantation?	N/A	
If Palm Oil is present, was it produced by an RSPO certified (sustainable palm oil) Plantation?	Name:	N/A

### 7. Special Interest Suitability / Intolerance Information

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


### 8. Finished Product Standard / Release Criteria

TEST	TARGET	REJECT	FREQUENCY
Enterobacteriaceae	<10	>100	Daily
Aerobic Mesophilic Spores	<10	>100	Daily
Anaerobic Mesophilic 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		
Unit Quantity	1		12		
Height (mm)	103		106		
Length (mm)	61		274		
Width (mm)	61		195		
Glass (kg)	0.135		1.620		
Plastic (kg)	0.000		0.008		
Wood (kg)	0.000		0.000		
Aluminium (kg)	0.000		0.000		
Steel (kg)	0.006		0.072		
Paper (kg)	0.001		0.013		
Cardboard (kg)	0.000		0.075		
Net Weight (kg)	0.170		2.040		
Gross Weight (kg)	0.312		3.828		
Pallet Information	Per Layer	Layers	Total		
	Pallet Ti HI	22	11+2		250
	Pallet Ti HI (EURO)	16	10		160

### 10. Coombe Castle Sign Off

Name:	Kat Newblé	Signature 
Position:	Specification Supervisor	

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Date:	27/02/2024	
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### 11. Customer Agreement

Unsigned copies of this specification are deemed as agreed after

Company:		Signature:
Name:		
Positon:		
Date:		

In use from 29/01/2024

Date	Issue	Revision	Who
29/01/2024	14	Updated format and pallet configuration added	Kat
27/02/2024	15	New format	Kat

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