

3.8.20 Finished Product Specification Carrot Curry Chutney

Document Ref & Name: 3.8.3 Finished Product Specification Carrot Curry Chutney
Author: Ruth Shaw Consulting Ltd

Date: 28/10/2021
Approved By: B. Thorneycroft

Version: 1
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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:	salexander@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:	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:	Hogweed seeds are a wild spice perfectly suited to this sweet and spicy carrot curry chutney, a delicious and versatile condiment which makes use of English carrots rejected by the supermarkets.
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Name:	Carrot Curry Chutney
Legal Name:	Carrot Curry Chutney

RECIPE

Ingredients	%	Supplier	Country of origin
Apple	8.90	Fruits of the Forage	UK
Onion	8.55	John Henshall's	UK/Netherlands
Tomato	5.01	John Henshall's	UK
Birds Eye Chilli	0.53	John Henshall's	UK
Ginger	2.07	John Henshall's	UK/EU
Garlic	0.51	John Henshall's	Kenya/Uganda
Oil	3.89	John Henshall's	China
Distilled Malt Vinegar	11.13	Amato	China
Golder Sugar	12.91	Kent Foods	UK
Muscovado Sugar	7.12	Kent Foods	UK
Kafir Lime	0.01	Amato	UK
Hogweed	0.02	Fruits of the Forage	UK
Coriander	0.05	Amato	Russia
Kefir Lime	0.01	Amato	Thailand
Fenugreek	0.03	Amato	India
Black Onion	0.10	Amato	India/Egypt
Black Mustard	0.26	Amato	India
Cumin	0.26	Amato	India/Syria
Chilli Flakes	0.10	Amato	India
Cinnamon (ground)	0.03	Amato	Madagascar/Indonesia/Vietnam/China
Cloves (ground)	0.04	Amato	Indonesia/Sri Lanka/India
Cardamon (ground)	0.02	Amato	Guatemala
Tumeric (ground)	0.04	Amato	India

INGREDIENT DECLARATION & QUID

Carrots (47.4%), Raw Cane Sugar, Distilled Malt Vinegar (Distilled malt vinegar, salt)(**Barley**), Cooking apples (11.1%), Onion, , Tomato, Sunflower oil, Ginger, Green Chilli, Garlic (0.66%), Spices (**Mustard**).

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	

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Allergen Information	'Contains' Allergens (Yes/No)	'May Contain' Allergen (through cross contamination) (Yes/No)
Eggs	No	
Crustaceans	No	
Sesame	No	
Milk	No	
Soya	No	
Celery (inc. celeriac)	No	
Mustard	Yes	
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/ml
Energy Kcals*	182
Energy Kj*	765
Fat (g)*	5.6
of which	
- Saturates (g)*	0.6
- mono-unsaturates (g)	1.26
- polyunsaturates (g)	2.26
Carbohydrate*	30
of which	
- sugars (g)*	29
Fibre (g)	2.8
Protein (g)*	1.1
Salt (g)*	0.05

PACKAGING & SHELF LIFE

Delivery format (pallet, case, basket):	Case
Number of units per delivery format:	12
Weight per delivery format:	200g
Primary packaging:	Glass jar with silver steel lid
Secondary packaging:	Cardboard case
Tertiary packaging:	Shrink wrapped pallet

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Method of closure (tape, glue etc):	Twist on lid held by vacuum pressure
Number of units per pack:	12
Coding format:	Best before
Total shelf life (include days/ months from production/ packing/ despatch/ slaughter):	2.5 years
Traceability coding on pack:	1/268

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 defrost:	N/A
Shelf life after opening:	1 month

PREPARATION

Ready to eat

FINISHED PRODUCT STANDARDS

Microbiological			
Test	Method	Specification limits	Frequency
Moulds	Lab test	<20	Annually
Yeasts	Lab test	<20	Annually

Chemical			
Test	Method	Specification limits	Frequency
pH	Electronic pH meter	<4.5pH	Once per batch
BRIX	Electronic BRIX meter	30-34 BRIX	Once per batch

QUALITY ATTRIBUTES (please insert quality attribute description and photo where possible)

Criteria	Acceptable	Unacceptable
Texture	Chunky pieces of carrot.	Too loose/wet

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Visual / Appearance	Dark orange/brown with black mustard and nigella seeds.	Any other colour
Flavour / Aroma	Spicy curry flavour and aroma	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	<4.5pH	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 5 min 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:	18/10/2021

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:	2/10/2019		
Review date	Version	Amendment	Next Review (min 3 yearly)
28/10/2021	1	NA	28/10/2024