

PRODUCT SPECIFICATION

Janda - Pear, Apple & Fig Chutney

Description / Organoleptic Information	
Aroma	Spiced fruit aroma
Colour	Light and dark brown in colour.
Flavour	Warm spiced fruit flavour.
Texture	Coarse texture.

Ingredients Details:	
Ingredients as they should be listed on pack, including all compound ingredients. Allergens in bold .	Pear (21%), Plum (21%), Apple (15.5%), Fig (11%), Cider vinegar, Onion, Sultanas, dark brown sugar, Cardamom, Ginger powder, Salt

Ingredient Declaration Including Quantitative Ingredient Declaration Percentages (QUID)		
Ranked in QUID Order (large to small):	QUID %	Country of Origin
Pear	2100%	Europe/ China
Plum	2100%	Europe/ China
Apple	1550%	UK/Ireland
Fig	1100%	Turkey
Cider vinegar		France
Onion		poland, Turkey, China
Sultanas		Turkey
Dark brown sugar		America, Africa, Asia
Cardamom		China, India
Ginger powder		China, India
Salt		UK

Additives Details	Included here, all additives present in product including processing aids.	
E Number & Name	Function	Source

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The Walled Garden, Watergate, West Marden,
Chichester West Sussex PO18 9EQ
Tel: 0845 120 6282
Email: info@thecondimentco.co.uk

<u>Nutritional Information</u>	<u>per 100g</u>	<u>per serving</u>
ENERGY kcal	120	36
ENERGY kJ	507	1521
FAT G	03	009
of which saturates (g)	00	0
of which mono unsaturates (g)	00	0
of which poly unsaturates (g)	00	0
CARBOHYDRATES G	270	81
of which sugars (g)	258	774
DIETARY FIBRE G	29	087
PROTEIN G	10	03
SALT G	013	0039

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DIETARY INTOLERANCE / ALLERGEN DATA / GM DECLARATION		
	Product Free From? Y/N / State Source	Used in Factory Y/N
Cereals & products thereof containing Gluten (wheat, rye, barley, oats, spelt, kumat or their hybridised strains)	y	Y
Egg & Egg products thereof	y	Y
Milk & Milk Products thereof	y	Y
Soya & Soya Products thereof (Soyabeans)	y	Y
Crustaceans (Shellfish) and products thereof	y	N
Fish and products thereof	y	Y
Celery & products thereof	y	Y
Mustard & products thereof	y	Y
Peanuts & products thereof	y	Y (limited use)
Nuts & products thereof	y	Y
Sesame Seeds & products thereof	y	Y
Sulphur Dioxides & Sulphites (at levels above 10ppm, expressed as SO ₂)	y	Y
Meat & Meat Products (UK or Non UK)	y	N
Genetically Modified Materials	y	N
Irradiated Material	y	N

Microbiological Standards		
Lab testing conducted by a CLAS accredited lab.		
Testing is conducted on new products and then at least annually. More frequent testing is carried out on higher risk products.		
Test	Method	Level Found
Water Activity	CSOP Nut015 @25C	
Bacillus cereus	CSOP Micro06 @30C 24hr	
Total Mould Count	CSOP Micro13 @ 25C 5 day	

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Total Yeast Count	CSOP Micro13 @ 25C 5 day	
Aerobic Colony Count	CSOP Micro01 @30C 48hr	
Presumptive Clostridium perfringens	CSOP Micro07 @37C 24hr	
Beta Glucuronidase Positive Escherichia	CSOP Micro04 @44C 24hr	
Listeria spp	CSOP Micro20 @30C 48hr (in 25g)	
Salmonella spp	CSOP Micro21 @37/42C 48hr (in 25g)	
Coagulase Positive Staphylococcus aure	CSOP Micro05 @37C 48hr	
pH	CSOP Nut009	
<u>Dietary Declaration</u>		
<u>SUITABLE FOR ?</u>	<u>Yes/ No</u>	
Coeliacs	Yes	
Vegetarians	Yes	
Vegans	Yes	
Lactose Intolerant	Yes	
Nut & Sesame Allergy Sufferers	Yes	
Kosher Diet	No	
Halal Diet	No	
Organic	No	

Note: If you are listing this on a special diet menu, please contact us first to check suitability.

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Shelf Life Details:	
Shelf life starts from date of manufacturing	
Total shelf life (days/months)	24 months
Recommended shelf life once opened	28 Days refrigerated
Durability date type	Best Before
Durability date format	DD/MM/YY

Storage Information	
Delivery and storage	Ambient (+5 degrees), cool dry place, out of direct sunlight.
Storage instructions	Refrigerate once opened and use within 28 days.

Foreign Body Detection	
Metal Detector	Yes
Magnetic Detection	Yes - dry rubs only
Visual Spotters/ Jar Inversion	Yes, glass inversion for jars.

Packaging and Palletisation	
All products are packed in food grade packaging in line with UK/EU legislation ref materials and articles in contact with food.	
Products are packed to a minimum weight.	
Products are packed in a normal atmosphere.	

Specification Control:	
Completed by:	Andre Dang
Position:	Quality Manager
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Contact number:	01480 708066
Version number:	Version 1
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