

# **TECHNICAL SPECIFICATION**

SPEC REF	SPC 233	ISSUE #	1
AUTHOR	Kat Newble	ISSUE DATE	20/07/2023

#### **1. PRODUCT INFORMATION**

PRODUCT	ORGANIC Clotted Cream			
ITEM CODE	7086			
SIZE (g)		170		
BARCODE	UNIT	5060088251355	CASE	15060088251352
HEALTH MARK			GB WQ 20	8
SHELF LIFE		12 months		
MIN LIFE TO DEPOT		9 months for UK, 8 months for rest of world		
STORAGE	Keep refrigerated, 1-5°C recommended. Not suiteable for freezing			
PREP / COOKING	Ready to eat			
APPEARANCE	Creamy white consistent colour, glossy, slight crust may be present			
FLAVOUR	Clean, no off flavours			
AROMA	Fresh, milky, no off aromas			
TEXTURE	Thick but spoonable, some seperation may occur			

#### 2. INGREDIENT DECLARATION

INGREDIENT LIST:	Organic Pasteurised Cream (from Cow's Milk)	
ALLERGENS:	Milk	
INGREDIENT BREAKDOWN	% IN RECIPE	
Organic Pasteurised Cream (from Cow's	s <b>Milk</b> ) 100	

3. Analytical Factors	%
Moisture	40
Fat	55
Fat in Dry Matter	92
рН	6.7
Salt	0.05

## 4. NUTRITIONAL INFORMATION

	UK / EU
Typical values per 100g	
Energy (kJ)	2137
Energy (kcal)	519
Total Fat (g)	55
of which Saturated Fat (g)	35.3
Carbohydrates (g)	2.2
of which Sugars (g)	2.2
Fibre (g)	0
Protein (g)	1.6

Salt (g)

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	520		150	
Total Fat (g)	55	71%	15	19%
Saturated Fat (g)	35	175%	10	50%
Trans Fat (g)	2.1		0.5	
Cholesterol (mg)	170	57%	50	17%
Sodium (mg)	20	1%	5	0%
Total Carbohydrate (g)	2	1%	<1g	0%
Dietary Fiber (g)	0	0%	0	0%
Total Sugars (g)	2		<1g	
Including Added Sugars (g)	0	0%	0	0%
Protein (g)	2		0	
Vitamin D (µg)	0	0%	0	0%
Calcium (mg)	37	2%	10.36	0%
Iron (mg)	0	0%	0	0%
Potassium (mg)	55	0%	15.4	0%

CANADIAN					
	Typical values per	Typical Values per			
	100g	30	DV%		
Calories	520	160			
Fat / Lipides (g)	55	17	23%		
Saturated / saturés (g)	35	11			
Trans / trans(g)	2	0.5	58%		
Carbohydrate / Glucides (g)	2	1			
Fibre / Fibres (g)	0	0	0%		
Sugars / Sucres (g)	2	1	1%		
Protein / Protéines (g)	2	0.5			
Cholesterol (mg)	170	50			
Sodium (mg)	20	5	0%		
Potassium (mg)	50	20	0%		
Calcium (mg)	40	10	1%		
Iron / Fer (mg)	0	0	0%		

CONTAINS	Y / N	COMMENTS
Peanuts / Peanut by-productss including oils	Ν	
Milk / Milk by-products (e.g. Whey, Lactose, Milk Proteins,	Y	
Egg / Egg by-products	Ν	
Crustaceans e.g. Prawns, Crab, Lobster, Crayfish, Crustacean	Ν	
Mollusks, e.g. Clams, Mussels, Whelks, Oysters, Snails, Squid and	Ν	
Fish and Fish derivatives	Ν	

Soya and Soya derivatives, excluding fully refines oils	Ν	
Cereals containing Gluten (Wheat, Rye, Barley, Oat, Spelt, Kamut,	Ν	
Sesame Seeds, Sesame Oil and derivatives.	Ν	
EU Tree Nuts (Hazelnuts, Almonds, Walnuts, Pistachio, Pecans,	Ν	
Sulphites and Sulphur Dioxide	Ν	
Celery and derivatives	Ν	
Mustard and Mustard derivatives	Ν	
Lupin and Lupin derivatives	Ν	

## 6. Free From Declaration

Categroy	Yes / No	Comments
	Y	
Additives	'	
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 Sweetners	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 - hydrolized 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	
Tomato	Y	
Free from Palm Oil?	Y	
If Palm Oil is present, was it produed by an RSPO certified	N/A	
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	Y	
Coeliac	Y	Not Certified
Lactose Intolerant	N	
Lacto - Ovo Vegetarian	Y	
Vegan	Ν	
Halal	Y	Not Yet Certified
Kosher	N	

#### 8. Finished Product Standard / Release Criteria

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	CASE
Unit Quanity	1	12
Height (mm)	103	106
Length (mm)	61	274
Width (mm)	61	195
Glass (kg)	0.135	1.62
Plastic (kg)	0	0.008
Wood (kg)	0	0
Aluminium (kg)	0	0
Steel (kg)	0.006	0.072
Paper (kg)	0.001	0.013
Cardboard (kg)	0	0.075
Net Weight (kg)	0.17	2.04
Gross Weight (kg)	0.312	3.828

#### 10. Coombe Castle Sign Off

Name:	Catherine Newble	Signature:
Position:	Specification Supervisor	1001
Date:	20/07/2023	û

#### **11. Customer Agreement**

# Unsigned copies of this specification are deemed as agreed after

Company:	Signature:
Name:	
Positon:	
Date:	