



COOMBE CASTLE  
GREAT BRITISH DAIRY EXPORTERS  
TECHNICAL SPECIFICATION

SPEC REF	SPC 135	ISSUE #	8
AUTHOR	K NEWBLE	ISSUE DATE	15/09/2023

#### 1. PRODUCT INFORMATION

PRODUCT		Gingerbread Flavour Cream			
ITEM CODE		x6		x12	
		7182		TBC	
SIZE (g)		170			
BARCODE	6	EAN	5060088250471	CASE	25060088250475
	12	EAN	5060088250471	CASE	15060088250478
HEALTH MARK		GB WQ 208			
MANUFACTURED BY		Coombe Castle, Western Way, Melksham, Wiltshire			
SHELF LIFE		12 months			
MIN LIFE TO DEPOT		9 months			
STORAGE		Keep refrigerated, 1-5°C recommended. Not suiteable for freezing			
PREP / COOKING		Ready to eat			
APPEARANCE		Consistent cream colour, glossy, slight crust may be present			
FLAVOUR		Creamy, sweet, with mild notes of festive spice			
AROMA		Fresh, milky, no off aromas			
TEXTURE		Thick and spoonable			

#### 2. INGREDIENT DECLARATION

INGREDIENT LIST:	Pasteurised Clotted Cream (90%) (Milk), Sugar, Natural flavouring	
ALLERGENS:	Milk	
INGREDIENT BREAKDOWN		% IN RECIPE
Pasteurised Cream (from Cow's Milk) (UK)		90%
Partially inverted sugar syrup (UK)		10%
Natural Flavouring (UK)		<1%

#### 3. Analytical Factors

	%
Moisture	42
Fat	49
Fat in Dry Matter	84
pH	6.6
Salt	0.1

#### 4. NUTRITIONAL INFORMATION

UK / EU

Typical values per 100g	
Energy (kJ)	2500
Energy (kcal)	490

<b>Total Fat (g)</b>	49
of which Saturated Fat (g)	30.8
<b>Carbohydrates (g)</b>	9.5
of which Sugars (g)	9.5
<b>Fibre (g)</b>	0
<b>Protein (g)</b>	1.5
<b>Salt (g)</b>	0.1

USA				
6	Servings per container			
Serving Size		1	Serving size (g)	
			28	
Amount per serving				
	Per 100g	DV%	Per Serving	% Daily Value*
Calories	490		140	
Total Fat (g)	49	63%	14	18%
Saturated Fat (g)	31	155%	9	45%
Trans Fat (g)	1.4		0	
Cholesterol (mg)	127	42%	35	12%
Sodium (mg)	40	2%	10	0%
Total Carbohydrate (g)	10	3%	3	1%
Dietary Fiber (g)	0	0%	0	0%
Total Sugars (g)	10		3	
Including Added Sugars (g)	8	16%	2	4%
Protein (g)	2		0	
Vitamin D (µg)	0	0%	0	0%
Calcium (mg)	43	4%	12.04	0%
Iron (mg)	0.1	0%	0.028	0%
Potassium (mg)	63	0%	17.64	0%

CANADIAN			
	Typical values per 100g	Typical Values per Serving (g)	DV%
		15	
Calories	490	70	
Fat / Lipides (g)	49	7	9%
Saturated / saturés (g)	31	4.5	24%
Trans / trans(g)	1.5	0.2	
Carbohydrate / Glucides (g)	10	1	
Fibre / Fibres (g)	0	0	0%
Sugars / Sucres (g)	10	1	1%
Protein / Protéines (g)	2	0.2	
Cholesterol (mg)	125	20	
Sodium (mg)	40	5	0%
Potassium (mg)	75	10	0%
Calcium (mg)	40	10	1%
Iron / Fer (mg)	0.1	0	0%

#### 5. Allergen Declaration

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

Category	Yes / No	Comments
Additives	No	in recipe
Preservatives	Yes	
Artificial Colours	Yes	
All added colours	Yes	
Azo Dyes or Coal Dyes	Yes	
Butylated Hydroxyanisole or Butylated Hydroxytoluene	Yes	
Benzoates	Yes	
Nitrites / Nitrates	Yes	
Favours - Natural, Nature Identical or artificial	No	in recipe
Flavour Enhancers	Yes	
Artificial Sweetners	Yes	
Added Sugars	No	In recipe
Added Salt	Yes	
Added MSG	Yes	
Added Phenylalanine	Yes	
Garlic or Galic derivatives	Yes	
Yeast or Yeast derivatives	Yes	
Caffiene	Yes	
Fruit or Fruit derivatives	Yes	
Vegetable or Vegetable derivatives	No	in recipe
Beef or Beef derivatives	Yes	
Pork or Pork derivatives	Yes	
Lamb / Mutton or their derivatives	Yes	
Avian Products or derivatives	Yes	
Animal Products or by-products	No	MILK
H.V.P's - hydrolized Vegetable Protein	Yes	
US Tree Nuts (Beech Nut, Butternut, Chestnut, Chinquapin,	Yes	
Buckwheat	Yes	
Bee Pollen / Propolis	Yes	
Royal Jelly	Yes	
Mango	Yes	

Peach	Yes	
Tomato	Yes	
GM ingredients	Yes	
Free from Palm Oil?	Yes	
If Palm Oil is present, was it produced by an RSPO certified (sustainable palm oil) Plantation?	N/A	
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#### 7. Special Interest Suitability / Intolerance Information

	Suitable Y / N	Comments
Organic	N	
Coeliac	Y	Not certified
Lactose Intolerant	N	
Lacto - Ovo Vegetarian	Y	
Vegan	N	
Halal	N	
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	CASE
Unit Quantity	1	6	12
Height (mm)	103	106	106
Length (mm)	61	213	274
Width (mm)	61	150	195
Glass (kg)	0.15	0.9	1.8
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	0.022	0.042
Net Weight (kg)	0.17	1.02	2.04
Gross Weight (kg)	0.327	1.991	3.975

#### 10. Coombe Castle Sign Off

Name:	K Newble	Signature: 
Position:	Spec Supervisor	
Date:	15/09/2023	

**11. Customer Agreement****Unsigned copies of this specification are deemed as agreed after**

<b>Company:</b>		Signature:
<b>Name:</b>		
<b>Positon:</b>		
<b>Date:</b>		

