

## 3.8.22 Finished Product Red Onion and Plum Chutney

Document Ref & Name: 3.8.22 Red Onion and Plum Chutney Specification  
Author: Ruth Shaw Consulting Ltd

Date: 27/04/2023  
Approved By: B. Thorneycroft

Version: 2  
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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:	Aspalls Ltd
Address:	The Cyder House, Aspall Hall, Debenham, Stowmarket Suffolk, IP14 6PD, UK
Telephone Number:	01728862313
Emergency Contact Number:	01728862313
Technical Contact Name:	George Yardley
Technical Email Address:	George.yardley@aspall.co.uk
Technical Phone Number:	01728862313

Company Name:	EHL Ltd
Address:	7-8, Gregson Road, Stockport SK5 7SS
Telephone Number:	0161 480 7902
Emergency Contact Number:	0161 480 7902

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Technical Contact Name:	Elena Mitria
Technical Email Address:	certificates@ehl-ingredients.co.uk
Technical Phone Number:	0161 480 7902

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:	Plums gathered from traditional orchards in the Vale of Evesham are infused in organic cider vinegar before simmering with red onions to give a pleasing fruity tang to this classic preserve. Pair with pate, cold meats, cheese or add to gravy.
Name:	Red Onion and Plum Chutney
Legal Name:	Red Onion and Plum Chutney

### RECIPE

Ingredients	%	Supplier	Country of Origin
Oil	2.14	Amato	UK
Red Onion	41.56	Henshall's	UK/Netherlands/Egypt
Muscovado Sugar	25.70	Kent Foods	UK
Plum Vinegar	17.99	Fruits of the Forage/Aspall's	UK
Salt	0.61	EHL Ltd	Turkey
kibble	4.39	EHL Ltd	India
Treacle	1.18	Kent Foods	UK
Plum Puree	6.43	Fruits of the Forage	UK

### INGREDIENT DECLARATION & QUID

Red Onion (50%), Light Muscovado Sugar, Plum Vinegar (Organic Cider Vinegar, Plums (8%), Plums (5%), Kibbled Onion, Sunflower Oil, Black Treacle (Cane Molasses), Salt.
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### 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	
Eggs	No	
Crustaceans	No	

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Allergen Information	'Contains' Allergens (Yes/No)	'May Contain' Allergen (through cross contamination) (Yes/No)
Sesame	No	
Milk	No	
Soya	No	
Celery (inc. celeriac)	No	
Mustard	No	
Lupin	No	
Molluscs	No	
Sulphur dioxide or Sulphites ( $\geq 10$ 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
Energy Kcal*	193
Energy Kj*	818
Fat (g)*	2.7
of which	
- Saturates (g)*	0.3
Carbohydrate*	40.3
of which	
- sugars (g)*	34.9
Fibre (g)	1.5
Protein (g)*	1.2
Salt (g)*	0.80

### PACKAGING & SHELF LIFE

Delivery format (pallet, case, basket):	Pallet
Number of units per delivery format:	432 cases of 6 per full pallet or 216 cases of 12
Weight per delivery format:	200g glass jar
Primary packaging:	Glass jar
Secondary packaging:	Shrink wrapped cardboard tray or cardboard case
Tertiary packaging:	Pallet wrap
Method of closure (tape, glue etc):	Pop cap lid
Number of units per pack:	6/12
Coding format:	Batch Number / Best before DDMMYY

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Total shelf life (include days/ months from production/ packing/ despatch/ slaughter):	2.5 years
Traceability coding on pack:	22/306

### STORAGE

Storage conditions on delivery: (Please include temperature range)	Ambient
Storage conditions after opening:	Refrigerate below 8°C
Minimum life on delivery:	One year
Shelf life after opening:	6 weeks

### PREPARATION

Ready to eat
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### FINISHED PRODUCT STANDARDS

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

Chemical			
Test	Method	Specification limits	Frequency
pH	Electronic pH meter	<4.3pH	Once per batch
BRIX	Electronic BRIX meter	>40-45 BRIX	Once per batch

### QUALITY ATTRIBUTES

Criteria	Acceptable	Unacceptable
Texture	Red onion slices with a small amount of juice	Too loose/wet

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Visual / Appearance	Red/purple	Brown
Flavour / Aroma	Aroma of plum and onion	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	<4.3pH	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 5min 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:	27/06/22

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:	27/06/25		
Review date	Version	Amendment	Next Review (min 3 yearly)

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27/06/25	1	NA	
27/04/2023	2	Amended secondary packaging spec	27/04/2026