

Product Specification

Product Name	Product Description and Characteristics
Boxing Day Chutney	Rich Brown in colour with sweet sour flavour of chutney and spice.

Ingredient Declaration					
White Wine Vinegar, Onions, Dates, Rice Flour, Carrots, Raisins, Swede, Apples, Sugar, Soft Brown Sugar, Gherkins, Salt, Yellow Mustard Seeds, Garlic, Spice, Spices					
Fruit per 100g		Total Sugar Content per 100g		Target pH	<3.8

Name of Ingredient (In Descending Order)	%	Origin	Grade / Specification
White Wine Vinegar	20.9	Spain	6%
Onions White Diced	20.2	EU	15mmx15mmx10mm diced
Dates Chopped	13.5	Iran/ Pakistan	Chopped
Carrots Grated	13.5	More than one country	Grated
Raisins	8.8	USA/ Turkey	
Swede Diced	6.7	EU	10mm diced
Apples Tinned	6.2	Italy	Solid Pack
Sugar Granulated	5.4	EU	Granulated
Sugar Soft Brown	2.7	EU	Granulated
Gherkins	0.917	EU	8mm diced
Salt Table	0.573	EU	Table
Mustard Yellow Seed	0.270	India	1.5mm-2mm Dried Seeds of Brassica hirta
Garlic Puree Frozen	0.202	China	Nugget
Chilli Powder	0.101	India	Ground pods of Capsicum Frutescens
Mixed Spice	0.067	More than one country	Ground

Allergens	Mustard Yellow Seed
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Nutritional Declaration per 100g		
Energy	kJ	618

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	kcal	146
Fat	g	0.3
of which is saturates	g	0
Carbohydrate	g	31.8
of which is sugar	g	31
Protein	g	1.5
Salt	g	0.7

Packing Formats	Weight Format	Shelf Life
Glass 8oz medium round, Black Button Lid	Net Weight: 220g	24 months


Use By Format	BBE: Month/ Year	Batch Code Format	Year/ Number
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Storage	Ambient: Cool, dry place, out of direct sunlight (<22c). Once opened, keep refrigerated and use within one month.
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Product Safety and Quality tests			
As a manufacturer we have a fully operational HACCP system and full traceability for all products			
Finished product weight is checked for each batch and recorded.			
Glass Breakage - As part of the HACCP system all glass breakages are recorded.			
Defined Limits for Micro-Organisms in finished product. Internal critical limits are as follows:			
		Target	Out of Spec
Product			
TVC	cfu/g	<100	>100
Osmophilia Yeast & Moulds	cfu/g	<1000	>1000
Ecoli	cfu/g	<10	>10
Salmonella	Presence / Absence	Absent	Presence

Specification Approval	
	Janda Food
Name	Andre Dang
Position	Director
Approval Date	17.03.25

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Signed	
Specification Created	17.03.25 09:53