

3.8.14 Finished Product Specification Plum and Pear BBQ Sauce

250g

Document Ref & Name: 3.8.14 Finished Product Specifications Plum and Pear BBQ Sauce
 Author: Ruth Shaw Consulting Ltd

Date: 16/05/2023
 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:	Patteson's Glass Ltd
Address:	Unit 7R Estate Road, 6 S H Industrial Estate, Grimsby DN31 2TG
Telephone Number:	01472 340005
Emergency Contact Number:	01472 340005
Technical Contact Name:	Kyle Foxon
Technical Email Address:	kyle@jarsandbottles.co.uk
Technical Phone Number:	01472 340005

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:	Stringer Flavours Ltd
Address:	H E Stringer Flavours Ltd, Icknield Way Industrial Estate, Tring, HP23 4JZ, UK
Telephone Number:	+44 (0) 1442 822621
Emergency Contact Number:	+44 (0) 1442 892688
Technical Contact Name:	Daniel Harper
Technical Email Address:	daniel.harper@stringer-flavour.com
Technical Phone Number:	+44 (0) 1442 892688

Company Name:	Continental Foods Ltd
Address:	26-30 Queensgate Market Arcade, Huddersfield
Telephone Number:	01484 557120
Emergency Contact Number:	01484 557120
Technical Contact Name:	Stephano Bartolini
Technical Email Address:	s.bartolini@continental-wine.co.uk
Technical Phone Number:	01484 557120

Company Name:	EHL Ltd
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Address:	7-8, Gregson Road, Stockport SK5 7SS
Telephone Number:	0161 480 7902
Emergency Contact Number:	0161 480 7902
Technical Contact Name:	Elena Mitria
Technical Email Address:	certificates@ehl-ingredients.co.uk
Technical Phone Number:	0161 480 7902

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:	Newlings Fruit Ltd
Address:	Turnover Farm, Decoy Rd, Gorfield, PE13 4PD
Telephone Number:	01945 870689
Emergency Contact Number:	07810544076
Technical Contact Name:	Rachel Newling
Technical Email Address:	newling.packhouse@gmail.com
Technical Phone Number:	07810544076

DESCRIPTION OF PRODUCT

Description:	Our BBQ sauce uses over ripe plums and pears which are too sweet to make jam but are perfect for this sticky smokey sauce.
Name:	Plum and Pear BBQ Sauce
Legal Name:	Plum and Pear BBQ Sauce

RECIPE

Ingredient	%	Supplier	Country of Origin
Plum	28.58	FOTF	UK
Pear	16.13	Newlings Fruit	UK
Kibbled onion	1.51	EHL Ltd	India
Tomato Paste	3.37	Continental Foods	Italy
Distilled Vinegar	17.12	Amato	UK
Dates	11.41	EHL Ltd	Pakistan
Light Muscovado Sugar	10.59	Kent Foods	UK
Water	10.81	Mains	UK
Smoke Essence	0.12	Stringer Flavours	UK
Ground black pepper	0.01	Amato	Vietnam
Thyme	0.01	Amato	Morocco

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Salt	0.10	Amato	Italy
Mustard	0.02	Amato	UK
All Spice	0.03	Amato	Mexico/ Guatemala/ Honduras/ Jamaica
Paprika	0.06	Amato	Spain
Smoked Paprika	0.06	Amato	Spain, Peru, China
Ground Ginger	0.01	Amato	China
Ground Ancho chilli	0.02	Amato	Spain
Cloves	0.02	Amato	Indonesia, Sri Lanka, India (UK Ground), Madagascar (UK Ground)

INGREDIENT DECLARATION & QUID

Plums (30.4%), Distilled Malt Vinegar (Malt Vinegar, Salt) (**Barley**), Pears (17.2%), Chopped Dates (Dates, Rice flour) (12.2%), Water, Raw Cane Sugar, Tomato puree, Kibbled Onion, Natural Smoke Essence, Salt (0.11%), Spices (**Mustard**). For allergens see ingredients in **bold**.

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	
Sesame	No	
Milk	No	
Soya	No	
Celery (inc. celeriac)	No	
Mustard		Yes
Lupin	No	
Molluscs	No	
Sulphur dioxide or Sulphites ($\geq 10\text{ppm}$)	No	

SUITABILITY INFORMATION

Product is suitable for	Yes/ No
Vegetarians	Yes
Vegans	Yes
Halal	No
Kosher	No

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Product is GM free?	Yes
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NUTRITIONAL INFORMATION

Serving Size (g/ml)	
	Amount per 100g
Energy Kcal*	480
Energy Kj*	113
Fat (g)*	<0.5
of which	
- Saturates (g)*	<0.1
- mono-unsaturates (g)	<0.1
- polyunsaturates (g)	<0.1
Carbohydrate*	25
of which	
- sugars (g)*	25
Fibre (g)	2.2
Protein (g)*	1
Salt (g)*	0.14

PACKAGING & SHELF LIFE

Delivery format (pallet, case, basket):	Cardboard case
Number of units per delivery format:	12
Weight per delivery format:	250g glass jar
Primary packaging:	Glass bottle with black pop cap lid
Secondary packaging:	Shrink wrapped cardboard tray
Tertiary packaging:	Pallet wrap
Method of closure (tape, glue etc):	N/A
Number of units per pack:	12
Coding format:	Best before/ use by/ best before end
Total shelf life:	2.5 years
Traceability coding on pack:	27/388

STORAGE

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Storage conditions on delivery: (Please include temperature range)	Ambient
Storage conditions after opening:	Refrigerate below 8°C
Minimum life on delivery: (include days/ months from production/ despatch/ slaughter):	1 year
Shelf life after defrost:	NA
Shelf life after opening:	8 weeks

PREPARATION

Ready to eat.

FINISHED PRODUCT STANDARDS

Physical			
Test	Method	Specification limits	Frequency
Visual	Organoleptic	Opaque reddish soft set gel with occasional plum stones. Not more than one plum stone per jar.	Once per batch.

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	<4.5pH	Once per batch
BRIX	Electronic BRIX meter	>30 BRIX	Once per batch

QUALITY ATTRIBUTES (please insert quality attribute description and photo where possible)

Criteria	Acceptable	Unacceptable
Texture	Smooth puree	Large pieces of onion etc

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Visual / Appearance	Brownish purple	Other colours
Flavour / Aroma	Sweet spiced, smoky plum flavour	Any other 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	<4.5pH	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:	Bertie Thorneycroft	Signature:	
Position:	Operations Manager	Date:	01/02/2021

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:	01/02/2021		
Review date	Version	Amendment	Next Review (min 3 yearly)