



COOMBE CASTLE
GREAT BRITISH DAIRY EXPORTERS
TECHNICAL SPECIFICATION

SPEC REF	SPC 078	ISSUE #	8
AUTHOR	A Piper	ISSUE DATE	02/05/2023

1. PRODUCT INFORMATION

PRODUCT	Double Cream			
ITEM CODE	7060			
SIZE (g)	170			
EAN 7000	UNIT	5060088250006	CASE	95060088252942
EAN 7039	UNIT	5060088250396	CASE	95060088252942
UPC	UNIT	034463000109	CASE	10034463000106
HEALTH MARK	GB WQ 208			
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 suitable for freezing			
PREP / COOKING	Ready to eat			
APPEARANCE	Creamy white consistent colour, slight crust may be present			
FLAVOUR	Slight caramelised notes, no off flavours			
AROMA	Fresh, milky, no off aromas			
TEXTURE	Quite thick but spoonable			

2. INGREDIENT DECLARATION

INGREDIENT LIST:	Pasteurised Cream (from Cow's Milk)
ALLERGENS:	Milk
INGREDIENT BREAKDOWN	% IN RECIPE
Pasteurised Cream (from Cow's Milk)	100

3. Analytical Factors

	%
Moisture	47
Fat	48
Fat in Dry Matter	91
pH	6.7
Salt	0.05

4. NUTRITIONAL INFORMATION

UK / EU

Typical values per 100g	
Energy (kJ)	1849
Energy (kcal)	449
Total Fat (g)	48
of which Saturated Fat (g)	30.5
Carbohydrates (g)	2.6
of which Sugars (g)	2.6

Fibre (g)	0
Protein (g)	1.7
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	450		130	
Total Fat (g)	48	62%	13	17%
Saturated Fat (g)	31	155%	9	45%
Trans Fat (g)	1.8		0.5	
Cholesterol (mg)	137	46%	40	13%
Sodium (mg)	20	1%	5	0%
Total Carbohydrate (g)	3	1%	<1g	0%
Dietary Fiber (g)	0	0%	0	0%
Total Sugars (g)	3		<1g	
Including Added Sugars (g)	0	0%	0	0%
Protein (g)	2		0	
Vitamin D (µg)	0	0%	0	0%
Calcium (mg)	49	4%	13.72	0%
Iron (mg)	0	0%	0	0%
Potassium (mg)	65	0%	18.2	0%

CANADIAN			
	Typical values per 100g	Typical Values per Serving (g)	DV%
		30	
Calories	450	130	
Fat / Lipides (g)	48	14	19%
Saturated / saturés (g)	31	9	48%
Trans / trans(g)	2	0.5	
Carbohydrate / Glucides (g)	3	1	
Fibre / Fibres (g)	0	0	0%
Sugars / Sucres (g)	3	1	1%
Protein / Protéines (g)	2	1	
Cholesterol (mg)	135	40	
Sodium (mg)	20	5	0%
Potassium (mg)	75	20	0%
Calcium (mg)	50	10	1%
Iron / Fer (mg)	0	0	0%

5. Allergen Declaration

CONTAINS	Y / N	COMMENTS
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 refined 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	Y	
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 Sweeteners	Y	
Added Sugars	Y	
Added Salt	Y	
Added MSG	Y	
Added Phenylalanine	Y	
Garlic or Garlic derivatives	Y	
Yeast or Yeast derivatives	Y	
Caffeine	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 - hydrolyzed 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 produced by an RSPO certified (sustainable palm oil) Plantation?	Y	
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7. Special Interest Suitability / Intolerance Information

	Suitable Y / N	Comments
Organic	N	
Coeliac	Y	
Lactose Intolerant	N	
Lacto - Ovo Vegetarian	Y	
Vegan	N	
Halal	Y	
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
Unit Quantity	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	
Date:	03/05/2023	

11. Customer Agreement

Unsigned copies of this specification are deemed as agreed after

Company:		Signature:
Name:		

Positon:		
Date:		

