

3.8.14 Finished Product Specification Heritage Plum Jam 210g

Document Ref & Name: 3.8.14 Finishes Product Specifications Heritage Plum Jam 210g
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: | 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: | saalexander@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 |

DESCRIPTION OF PRODUCT

| | |
|--------------|--|
| Description: | A combination of heritage plum varieties from abandoned orchards such as the Yellow Egg, Purple Pershore & Laxton's Cropper cooked in the traditional way. |
| Name: | Heritage Plum Jam |
| Legal Name: | Heritage Plum Jam |

RECIPE

| Ingredients | % | Supplier | Country of Origin |
|------------------------|-------|----------------------|-------------------|
| Plum | 56.52 | Fruits of the Forage | UK |
| Granulated white sugar | 43.48 | Kent Foods | UK |

INGREDIENT DECLARATION & QUID

| |
|--|
| Plums (71%), Sugar. May contain occasional fruit stones. |
|--|

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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 | |
| Sesame | No | |
| Milk | No | |
| Soya | No | |
| Celery (inc. celeriac) | No | |
| Mustard | No | |
| 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 |
| Product is GM free? | Yes |

NUTRITIONAL INFORMATION

| Serving Size (g/ml) | |
|------------------------|-----------------|
| | Amount per 100g |
| Energy Kcals* | 250 |
| Energy Kj* | 1059 |
| Fat (g)* | 0.0 |
| of which | |
| - Saturates (g)* | <0.1 |
| - mono-unsaturates (g) | <0.1 |
| - polyunsaturates (g) | <0.1 |
| Carbohydrate* | 61.0 |
| of which | |
| - sugars (g)* | 60.0 |
| Fibre (g) | 1.6 |
| Protein (g)* | 0.5 |
| Salt (g)* | 0.00 |

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PACKAGING & SHELF LIFE

| | |
|--------------------------------------|---|
| Delivery format: | Pallet |
| Number of units per delivery format: | 432 cases of 6 per full pallet or 216 cases of 12 |
| Weight per delivery format: | 210g glass jar |
| Primary packaging: | Glass jar |
| Secondary packaging: | Shrink wrapped cardboard tray or cardboard case |
| Tertiary packaging: | Pallet wrap |
| Method of closure: | Pop cap lid |
| Number of units per pack: | 6/12 |
| Coding format: | Batch Number / Best before DDMMYY |
| Total shelf life: | 2.5 years |
| Traceability coding on pack: | 21/306 |

STORAGE

| | |
|-----------------------------------|-----------------------|
| Storage conditions on delivery: | Ambient |
| Storage conditions after opening: | Refrigerate below 8°C |
| Minimum life on delivery: | 1 year |
| Shelf life after defrost: | NA |
| Shelf life after opening: | 6 weeks |

PREPARATION

| |
|--------------|
| Ready to eat |
|--------------|

FINISHED PRODUCT STANDARDS

| Physical | | | |
|----------|--------------|--|-----------------|
| Test | Method | Specification limits | Frequency |
| Visual | Organoleptic | Semi translucent 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 | <4.3pH | Once per batch |

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| | | | |
|------|-----------------------|----------|----------------|
| BRIX | Electronic BRIX meter | >59 BRIX | Once per batch |
|------|-----------------------|----------|----------------|

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

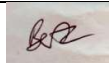
| Criteria | Acceptable | Unacceptable |
|---------------------|--|---|
| Texture | Soft gel | Loose not gel |
| Visual / Appearance | Reddish/purplish/orange, varies on type and blend of plum used. | Brown |
| Flavour / Aroma | Tart/sweet flavour typical of plums. | Any other off flavour/aroma |
| Packaging | 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 | <4.3pH | 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: | Bertie Thorneycroft | Signature: |  |
| Position: | Operations Manager | Date: | 2/10/2019 |

On behalf of the customer:

| | | | |
|-------|--|------------|--|
| Name: | | Signature: | |
|-------|--|------------|--|

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| | | | |
|-----------|--|-------|--|
| 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: | 2/10/2019 | | |
| Review date | Version | Amendment | Next Review (min 3 yearly) |
| 23/06/2020 | 1 | NA | 23/06/2020 |
| 16/05/2023 | 2 | Packaging spec changed | 16/05/2026 |