

3.8.4 Finished Product Specification Mulled Plum Jam

Document Ref & Name: 3.8.4 Finished Product Specification Mulled Plum Jam

Date: 27/04/2023

Version: 3

Author: Ruth Shaw Consulting Ltd

Approved By: B. Thorneycroft

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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

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:	Aldi Ltd
Address:	Aldi Stores, Holly Lane, Atherstone, Warwickshire CV9 2SQ
Telephone Number:	0800 042 0800
Emergency Contact Number:	0800 042 0800
Technical Contact Name:	TBC
Technical Email Address:	customer.service@aldi.co.uk
Technical Phone Number:	0800 042 0800

Company Name:	Fine Food Specialist Ltd
Address:	New Covent Garden Market, Nine Elms, London SW8 5JX
Telephone Number:	020 7627 2553
Emergency Contact Number:	0207 627 2553

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Technical Contact Name:	Tom Rogers
Technical Email Address:	tom@finefoodspecialist.co.uk
Technical Phone Number:	0207 627 2553

DESCRIPTION OF PRODUCT

Description:	Wonderfully warming heritage plum jam with hogweed spiced mulled wine, the taste of yule tidings.
Name:	Mulled Plum Jam
Legal Name:	Mulled Plum Jam

RECIPE

Ingredients	%	Supplier	Country of Origin
Plums	48.65	Fruits of the Forage	UK
Red Wine	4.89	Aldi	Spain
Orange juice from concentrate	2.17	Aldi	Spain
Orange Zest	0.15		
Hogweed Seed	0.05	Fruits of the Forage	UK
Allspice	0.03	Amato	Mexico
Cloves	0.01	Amato	Indonesia/Sri Lanka/India
Cinnamon	0.04	Amato	Madagascar/Indonesia/Vientnam/China
Ground Ginger	0.38	Amato	Nigeria/India
Ground Mixed spice	0.03	Amato	Various countries
Ground Cinnamon	0.04	Amato	Madagascar/Indonesia/Vientnam/China
Sugar	43.57	Kent Foods Ltd	UK

INGREDIENT DECLARATION & QUID

Plums (63%), Sugar, Red Wine (**Sulphites**)(6%), Orange juice from concentrate, Spices(Hogweed 0.07%).

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	

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Allergen Information	'Contains' Allergens (Yes/No)	'May Contain' Allergen (through cross contamination) (Yes/No)
Mustard	No	
Lupin	No	
Molluscs	No	
Sulphur dioxide or Sulphites ($\geq 10\text{ppm}$)	Yes	

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/ml
Energy Kcal*	238
Energy Kj*	1011
Fat (g)*	1.4
of which	
- Saturates (g)*	0.45
- mono-unsaturates (g)	<0.1
- polyunsaturates (g)	0.92
Carbohydrate*	56.2
of which	
- sugars (g)*	55.0
Fibre (g)	0.5
Protein (g)*	0.2
Salt (g)*	0.03

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

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STORAGE

Storage conditions on delivery:	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

FINISHED PRODUCT STANDARDS

Physical			
Test	Method	Specification limits	Frequency
Colour	Visual assessment	Colour may vary depending on plums used from dark purple/red to lighter brown/red/purple.	Per batch
Presence of plum stones	Visual assessment	Not more than one per jar	Per jar

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	>60 BRIX	Once per batch

QUALITY ATTRIBUTES

Criteria	Acceptable	Unacceptable
Texture	Semi firm gel	Loose liquid not gelled
Visual / Appearance	Dark purple/red/brown	Other colours

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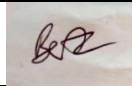
Flavour / Aroma	Spiced plum and ginger aroma and flavour.	Any other flavour.
Presence of plum stones	Occasional plums stones may be present a maximum of one per jar	More than one plum stone per jar
Packaging	Lid sealed properly secure and tight. Label applied without bubbles.	Lid not tight, loose with 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 at the start and end of depositing each 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:	2/10/2019

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:	2/10/2019		
Review date	Version	Amendment	Next Review (min 3 yearly)
2/10/2019	1	NA	2/10/2022
22/6/2020	2	QUID, nutritional info, suppliers	22/6/2023
27/04/2023	3	Changed packaging spec	27/04/2026

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