

DESCRIPTION	Strawberry Pipedream Jelly
COUNTRY OF ORIGIN	UK
RECOMMENDED LABELLING	Jelly

COMPOSITION – percentages calculated from mixing bowl.							
Ingredient Name	Compound or Single	Additive 'E' Number	Function	State	Source / Derived From	Country of Origin	Amount %
Glucose Syrup	Single	NA	Ingredient	Liquid	Wheat/Maize	UK, France, Netherlands	63.36
Water	Single	NA	Ingredient	Liquid	Potable Supply	UK	20.08
Granulated Sugar	Single	NA	Ingredient	Granular	Beet/Cane	*See below*	14.62
Carrageenan	Compound 1	E407	Gelling Agent	Powder	Seaweed	France	0.91
Citric Acid	Single	E330	Acidity Regulator	Granular	Sugar Molasses	Belgium, China	0.34
Trisodium Citrate	Single	E331	Acidity Regulator	Granular	Maize	Austria	0.20
Flavouring	Compound 2	NA	Flavour	Liquid	See compound ingredients	UK	0.16
Sunset Yellow	Compound 3	E110	Colour	Liquid	See compound ingredients	UK	0.16
Antifoam	Compound 4	NA	Processing Aid	Liquid	See compound ingredients	UK	0.09
Carmoisine	Compound 5	E122	Colour	Liquid	See compound ingredients	UK	0.08

*Granulated Sugar CoFO: Barbados, Belize, Cote d'Ivoire, Fiji, Guyana, Jamaica, Kenya, Madagascar, Malawi, Mauritius, Mozambique, Reunion and African Comores, St Kitts Nevis, Surinam, Swaziland, South Africa, Tanzania, Trinidad, Uganda, Zambia, Zimbabwe, Belgium, Germany, France, Netherlands, UK

COMPOUND INGREDIENTS					
Compound Name	Additive 'E' Number	Function	State	Source / Derived From	Country of Origin
1. Carageenan	E407	Ingredient	Powder	Seaweed	France
1.Dextrose	NA	Standardizing Agent	Powder	Maize	France, Germany, Hungary, Spain
1. Potassium Chloride	E508	Processing Aid	Powder	Mineral	Confidential
2. Monopropylene Glycol	E1520	Carrier	Liquid	Synthetic	Spain, Germany
2. Flavouring Substance	NA	Flavour	Liquid	Synthetic	Holland, UK, France, Germany, Italy

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2. Natural Flavouring Substance	NA	Flavour	Liquid	Natural Substance	Holland, UK, France, Germany, Italy
3. Water	NA	Ingredient	Liquid	Potable	UK
3. Sunset Yellow	E110	Colour	Powder	Synthetic	India
3. Citric Acid	E330	Acidity Regulator	Crystalline	Sugar Molasses	Belgium
3. Potassium Sorbate	E202	Preservative	Granular	Potassium Hydroxide	China
4. Deionised Water	NA	Diluent	Liquid	Potable	UK
4. Polydimethylsiloxane	NA	Ingredient	Semi - Solid	Synthetic	
4. Glyceryl monostearate	NA	Emulsifier	Liquid	Palm Oil	Holland
4. Polyoxyethylene 20	NA	Emulsifier	Liquid	Corn	UK
4. Carboxymethyl Cellulose	NA	Rhology Modifier	Liquid	Cotton	Netherlands
4. Silicon dioxide	NA	Ingredient	Solid	Synthetic	Belgium
4. Benzoic Acid	NA	Preservative	Crystalline	Synthetic	UK
4. Hydrogen Chloride	NA	Acidity Regulator	Gas	Synthetic	UK
4. 9-Octadecenoic Acid	NA	Surfactant	Oil	Vegetable	UK
5. Water	NA	Ingredient	Liquid	Potable	UK
5. Carmoisine	E122	Colour	Powder	Synthetic	India
5. Citric Acid	E330	Acidity Regulator	Crystalline	Sugar Molasses	Belgium
5. Potassium Sorbate	E202	Preservative	Granular	Potassium Hydroxide	China

Processing Aids

Full Name	'E' Number	N-Natural NI – Nature Identical Art - Artificial	Function	Source	Country of Origin	Present in Final Product
Antifoam	NA	Art	To prevent excessive foaming	See above compound ingredients	UK	No

Ingredient Declaration

Glucose Syrup, Water, Granulated Sugar, Gelling Agent: Carrageenan; Acidity Regulators: Citric Acid, Trisodium Citrate; Flavouring, Colours: Sunset Yellow, Carmoisine.

RSPO Certification

Supply Chain Model	Certificate Number	Expiration Date
Mass Balance, Segregated	BMT-RSPO-000185	08/01/2024
Is this product RSPO Certified		No

CHEMICAL STANDARDS

Test	Target	Tolerance	Method	Frequency	Comments
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Ph value	3.7	3.5-3.9	Electronic ph meter	Every container	Ph readings taken during production and 24 hours after
Total Solids	70	69-71	Handheld refractometer	Every container	Solid readings taken during production and 24 hours after

PHYSICAL STANDARDS

Test	Target	Tolerance	Method	Frequency	Comments
Flow	NA	No tolerance	Bostwick Flow Meter	Every container	Flow readings taken 24 hours after production

ORGANOLEPTIC STANDARDS

Appearance	Smooth Jelly Red in colour				
Colour	Red in colour				
Flavour	Typical of Strawberry				
Aroma	Sweet				
Texture	Smooth Jelly				

MICROBIOLOGICAL STANDARDS

Routine microbiological testing is not carried out on this product, however random microbiological testing is carried out per product category on an annual basis

Test	Target	Method
Total viable count	<1000	ISO 4833:2003
Coliforms	<100	BS ISO 4832:2006
Yeasts	<100	ISO 21527-2:2008
Moulds	<100	ISO 21527-2:2008
E.Coli	<10	BS ISO 16649-2:2001
Staphylococcus aureus	<10	ISO 6888-1:1999
Salmonella	Absent in 25g	ISO 6579:2002 SOLUS

NUTRITIONAL INFORMATION

Parameter	Typical Analysis per 100g	Source of Data
Energy (kcal)	263	Calculated from Raw Material Information
Energy (kj)	1105	Calculated from Raw Material Information
Fat	0.06	Calculated from Raw Material Information
Of which saturates	0.00	Calculated from Raw Material Information
Of which mono-unsaturates	0.00	Calculated from Raw Material Information
Of which poly-unsaturates	0.00	Calculated from Raw Material Information

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Carbohydrate	65.55	Calculated from Raw Material Information
Of which sugars	41.31	Calculated from Raw Material Information
Of which polyols	0.16	Calculated from Raw Material Information
Of which starch	0.00	Calculated from Raw Material Information
Fibre	0.44	Calculated from Raw Material Information
Protein	0.06	Calculated from Raw Material Information
Salt	0.56	Calculated from Raw Material Information

SPECIAL INTEREST GROUP SUITABILITY DATA		
Special Interest Group	Suitable For?	Certified
Vegetarians	Yes	NA
Vegans	Yes	NA
Kosher	No	No
Halal	Yes	No
Coeliacs	Yes	NA

INTOLERANCE DATA: DECLARABLE FOOD ALLERGENS				
The following substances are specified by EU and member state law as mandatory food allergens, which must be declared on finished goods packaging. Relevant regulation(s) & directive(s): The Food Information Regulations (Reg. (EU) 1169/2011 (Annex II))				
MANDATORY FOOD ALLERGEN	Present in product?	Present at Flemings Zeelandia?	Handled on same Line?	Comments
CEREALS CONTAINING GLUTEN >20 mg/kg (and Derivatives) (i.e. Wheat / Barley / Rye / Oats / Spelt / Kamut / Triticale)	No	Yes	No	
CRUSTACEANS (i.e. Prawns / Crab / Lobster)	No	No	No	
MOLLUSCS (i.e. Mussels / Oysters)	No	No	No	
EGGS (and Egg Derivatives, i.e. Albumin, Lysozyme)	No	Yes	No	
FISH (and Fish Derivatives)	No	No	No	
MILK (and Milk Derivatives, i.e. Casein) inc. Lactose	No	Yes	No	

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SOYA (and Derivatives)	No	Yes	No	
MUSTARD (Mustard Seed and Derivatives, i.e. Mustard Flour / Mustard Oil)	No	No	No	
SULPHUR DIOXIDE >10 mg/kg	No	Yes	No	
LUPIN (and Lupin Derivatives)	No	No	No	
CELERY / CELERIAC (and Derivatives)	No	No	No	
PEANUTS (and Derivatives, including oils)	No	No	No	
NUTS ('Tree Nuts', i.e. Almond / Hazelnut / Walnut / Cashew / Pecan / Brazil / Pistachio / Macadamia / Queensland) (and derivatives, including unrefined nut oils)	No	Yes	No	
SESAME (Sesame Seed and Derivatives, including oils)	No	No	No	

Notes: See Flemings Zeelandia current Allergen Manual for details of allergenic materials present / handled on site. Flemings Zeelandia formally risk assesses and approves its suppliers in accordance with the requirements of General Food Law (178/2002/EC) and the BRC Global Standard for Food Safety. Allergen controls are rigorously applied at Flemings Zeelandia in accordance to Codex Alimentarius HACCP principles.

GENETICALLY MODIFIED (GM) INGREDIENTS

Does this product contain ingredients, additives, processing aids or other derivatives from any of the following sources? **No**

Has this product or any of its ingredients been irradiated (using gamma or ionising radiation)? **No**

PRODUCT PROTECTION / FOOD SAFETY

Measure	Frequency	Standard / Sensitivity / Tolerances	Action if outside specification
Metal Detection	Beginning and End of shift and every hour there after	1.5mm Non- Fe 1.5mm Fe 2.5mm SS	Place on hold and investigate
HACCP: Flemings Zeelandia operates in accordance with strict Codex Alimentarius HACCP Principles. Please see relevant process flow and risk assessment for this product.			
MSDS / COSHH: Not Applicable as this is a non-hazardous product			

SHELF – LIFE & STORAGE

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Maximum Shelf – Life from (unopened from Date of Production)	11 months		
Minimum Shelf – Life on delivery	8.25 months		
Shelf – Life once opened	Use on same day as opening		
Durability Coding:	Best Before: DD/MM/YY		
Recommended Storage Conditions	Minimum	Maximum	Optimum
Ambient, Cool, dry place	3°c	25°c	15°c
Suitable for Freezing	Freeze thaw product testing to be carried out by yourselves to determine.		
Shelf Life Extensions: Flemings Zeelandia are unable to extend the product shelf life, as a business we are unable to grant shelf life extensions on product that has been despatched and not under our control. I can however advise that a decision can be made by yourselves based on the product quality and microbiological testing of the product. Product quality can be assessed on appearance to ensure there are no signs of mould growth present on the surface of the product. Ensure that there are no signs of syneresis and colour deterioration.			

PACKAGING FORMATS – PACKED IN A PROTECTIVE ATMOSPHERE					
	PACK SIZE	COMPONENTS	MATERIAL	WEIGHT	RECYCLABLE
Primary Packaging	5kg	Pail & Lid	Polypropylene Co-Polymer	0.212g	Yes
Primary Packaging	12.5kg	Pail & Lid	Polypropylene Co-Polymer	0.330g	Yes
Tertiary Packaging		Pallet Liner	-	-	-
		Stretch Wrap	-	-	-
Pallet Type		Standard	Wood	Average 22kg	Yes
Pallet Formation					
Number of pails per layer:			24 / 18		
Number of layers per pallet:			5 / 4		
Total per pallet:			120 / 72		
Maximum pallet height:			339mm / 1175mm		
Filling method used for weight check:			Minimum		
Labelling					
Pallet:			None		
Food – contact container:			Self-adhesive label with black print		
Supplier Details		Plant	Product Code		Product Description
Production Date		Best Before	Batch		Unit Weight (nett)
Traceability Systems – Required information (as detailed on packaging): Please see highlighted in yellow					

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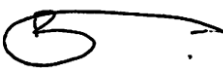
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LEGISLATION & WARRANTY





This specification has been determined by our Technical Department. It contains all available and relevant information pertaining to the product described, and is to the best of our knowledge complete and accurate. Intended users should however satisfy themselves as to the suitability of the product for their specific application. This specification should be treated as confidential and shall not be shared with any third party without Flemings Zeelandia specific permission. The product described herein is produced and packed under strict sanitary conditions in accordance with Good Manufacturing Practices, and complies with all current relevant UK & EC Legislation in respect of Food Safety & Legality, Contaminants in Food Regulations, and Packaging Standards. Flemings Zeelandia maintains the following Food Safety and Quality Systems accreditations: BRC Global for Food Safety

This product is manufactured by Flemings Zeelandia with the sole purpose for bakery items and should not be used for any other purpose. It shall be within the stated specification parameters, and free from all foreign matter. It shall not have been subjected to irradiation: and shall be free from genetically modified ingredients.

The product shall be similar in flavour, aroma and appearance to a previously supplied batch or sample (allowing for natural variations as may occur).

Specification completed on behalf of Flemings Zeelandia	Authorised on behalf of Flemings Zeelandia	Agreed on behalf of:
Signature: 	Signature: 	Signature:
Print Name: Helen Benson	Print Name: Becky Marsh	Print Name:
Position: Technical Manager	Position: Technical Manager	Position:
Date: 12/03/2020	Date: 12/03/2020	Date:

Specifications must be signed and returned by customers to the emails below, Flemings Zeelandia will deem specifications as approved if a signed copy is not received within 7 days of sending. This specification supersedes all other previously issued copies and is subject to review.

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