

Finished Product Details	
Description	Smooth Jelly Red in Colour
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 Manufacture	Country of Origin	%
Glucose Syrup	Single	N/A	Ingredient	Liquid	Wheat, Maize	The Netherlands, France, Italy, Spain, Slovakia, UK, Lithuania, Belgium	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, UK, Ukraine.	63.53
Water	Single	N/A	Ingredient	Liquid	Potable	UK	UK	19.94
Granulated Sugar	Single	N/A	Ingredient	Granular	Sugar Cane, Beet	UK, Germany, France, Belgium	* See Below	14.66
Carrageenan	Compound	E407	Gelling Agent	Powder	See Compound Breakdown	France	See Compound Breakdown	0.90

Citric Acid	Single	E330	Acidity Regulator	Crystalline	Sugar Beet, Cane, Corn	Belgium, China	Belgium, Austria, Bulgaria, China, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Ireland, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, UK	0.34
Trisodium Citrate	Single	E331	Acidity Regulator	Crystalline	Sugar Beet, Cane, Maize	Austria, Belgium	Austria, Belgium	0.20
Sunset Yellow	Compound	E110	Colouring	Liquid	See Compound Breakdown	UK	See Compound Breakdown	0.13
Antifoam	Compound	N/A	Processing Aid	Liquid	See Compound Breakdown	UK	See Compound Breakdown	0.10
Flavouring	Compound	N/A	Flavouring	Liquid	See Compound Breakdown	UK	See Compound Breakdown	0.09
Carmoisine	Compound	E122	Colouring	Liquid	See Compound Breakdown	UK	See Compound Breakdown	0.07
Potassium Sorbate	Compound	E202	Preservative	Powder	See Compound Breakdown	China, Germany	See Compound Breakdown	0.04
							Total	100

\*Granulated Sugar CofO: Argentina, Barbados, Belize, Brazil, Costa Rica, Cote d'Ivoire, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Kenya, Madagascar, Malawi, Mauritius, Mozambique, Nicaragua, 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 Manufacture	Country of Origin
Carrageenan	E407	Ingredient	Powder	Seaweed	Philippines, Indonesia, Tanzania, Chile, Canada.	Philippines, Indonesia, Tanzania, Chile, Canada.
Dextrose	N/A	Standardizing Agent	Powder	Maize	Germany, Italy, Spain and France.	Germany, Italy, Spain and France.
Potassium Chloride	E508	Gelling Agent	Powder	Mineral	Germany, France, Belgium, Italy, Austria, Netherlands, Spain, Israel and Unites States.	Germany, France, Belgium, Italy, Austria, Netherlands, Spain, Israel and Unites States.
Water (deionised)	N/A	Ingredient	Liquid	Mains water	UK	UK
Sunset Yellow	E110	Colouring	Powder	Sytnthetic	India	India
Citric Acid	E330	Acidity Regulator	Powder	Sugar beet or cane, corn	Belgium, China	Belgium, China, Egypt, El Salvador, France, Germany, India, The
Potassium Sorbate	E202	Preservative	Powder	Chemical	China	China
Deionised Water	N/A	Diluent	Liquid	Potable	UK	UK
Polydimethylsiloxane	N/A	Ingredient	Semi - Solid	Synthetic	Variable	Variable
Glyceryl monostearate	N/A	Emulsifier	Liquid	Palm Oil	Holland	Holland
Polyoxyethylene 20	N/A	Emulsifier	Liquid	Corn	UK	UK
Carboxymethyl Cellulose	N/A	Rheology Modifier	Liquid	Cotton	Netherlands	Netherlands
Silicon Dioxide	N/A	Ingredient	Solid	Synthetic	Belgium	Belgium
Benzoic Acid	N/A	Preservative	Crystalline	Synthetic	UK	UK
Hydrogen Chloride	N/A	Acidity Regulator	Gas	Synthetic	UK	UK
9-Octadecenoic Acid	N/A	Surfactant	Oil	Vegetable	UK	UK
Propylene Glycol	E1520	Carrier	Liquid	Synthetic	Germany	Germany
Flavouring Substances	N/A	Flavour	Liquid	Synthetic	UK	UK
Natural Flavouring Substances	N/A	Flavour	Liquid	Natural Substance	UK	UK
Water	N/A	Carrier	Liquid	Mains Water	UK	UK
Carmoisine	E122	Colouring	Powder	Synthetic	Germany	Germany

Potassium sorbate	E202	Preservative	Powder	Sorbic acid	China	China
Citric acid	E330	Acidity Regulator	Powder	Sugar beet or cane	Belgium	Belgium

Processing Aids							
Ingredient Name	Additive 'E' Number	Nature	Function	Source / Derived From	Country of Origin	%	Present in Final Product
Antifoam	N/A	Artificial	To prevent excessive foaming	See above compound ingredients	UK	0.10	No

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

RSPO Certification		
Supply Chain Model	Certificate Number	Expiration Date
Mass Balance, Segregated	BMT-RSPO-000185	08/01/2024
Does the Finished Product contain Palm Oil	Yes	
Is the Finished Product RSPO Certified	No	
Supply Chain Model Finished Product Certified to	NA	

Chemical Standards					
Test	Target	Tolerance	Method	Frequency	Comments
pH Value	3.4 - 3.7	3.4 - 3.7	Electronic pH Meter	Every Batch	pH readings taken during production
Total Solids	69-71%	69 - 71%	Handheld Refractometer	Every Batch	Solid readings taken during production

Physical Standards					
Test	Target	Tolerance	Method	Frequency	Comments
Flow	N/A	No Tolerance	Bostwick Flow Meter	Every Batch	Flow readings taken 24 hours after production

Organoleptic Standards			
Test	Target	Frequency	Comments
Colour	Red in colour	Every Batch	Colour checks completed during production and 24 hours after

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Flavour	Typical of Strawberry	Every Batch	Flavour checks completed 24 hours after production
Aroma	Sweet	Every Batch	Checks completed 24 hours after production
Texture	Smooth Jelly	Every Batch	Checks completed 24 hours after production

Special Interest Group Suitability Data		
Special Interest Group Suitability Data	Suitable For?	Certified
Vegetarians	Yes	NA
Vegans	Yes	NA
Kosher	Yes	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. Levels of Gluten & Sulphites are based on theoretical calculation.								
Allergen	Present in Recipe	mg/kg	Present on the same production line	Present on the same site	Is cross contamination controlled	Label Contains	Label May Contain	Free From
Cerals Containing Gluten >20mg/kg (and derivatives) (i.e Wheat / Barley / Rye / Oats / Spelt / Kamut / Triticale)	No	12.71	No	Yes	Yes	NO	NO	YES
Crustaceans (i.e Prawns / Crab / Lobster)	No		No	No	Yes	NO	NO	YES
Molluscs (i.e Mussels / Oysters)	No		No	No	Yes	NO	NO	YES
Eggs (and derivatives) (i.e.Albumin / Lysozyme)	No		No	Yes	Yes	NO	NO	YES
Fish (and derivatives)	No		No	No	Yes	NO	NO	YES
Milk (and Milk derivatives, i.e Casein, inc.Lactose)	No		No	Yes	Yes	NO	NO	YES
Soya (and derivatives)	No		No	Yes	Yes	NO	NO	YES

Allergen	Present in Recipe	mg/kg	Present on the same production line	Present on the same site	Is cross contamination controlled	Label Contains	Label May Contain	Free From
Mustard (Mustard Seed and derivatives) (i.e Mustard Flour / Mustard Oil)	No		No	No	Yes	NO	NO	YES
Sulphur Dioxide >10mg/kg	No	7.82	No	Yes	Yes	NO	NO	YES
Lupin (and derivatives)	No		No	No	Yes	NO	NO	YES
Celery / Celeriac (and derivatives)	No		No	No	Yes	NO	NO	YES
Peanuts (and derivatives including oils)	No		No	No	Yes	NO	NO	YES
Nuts (Tree Nuts i.e Almond / Hazelnut / Walnut / Cashew / Pecan / Brazil / Pistachio / Macadamia / Queensland (and derivatives including unrefined nut oils))	No		No	Yes	Yes	NO	NO	YES
Sesame (Sesame Seed and derivatives, including oils)	No		No	No	Yes	NO	NO	YES

Notes: See Flemings Zeelandia Allergen & Nut 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.

<b>Genetically Modified (GM) Ingredients</b>	
Relevant regulations & directives: EC Regulation No. 1829/2003 on Genetically Modified Food & Feed; EC Regulation No. 1830/2003 on Traceability and Labelling of GM ingredients	
Does this product contain ingredients, additives, processing aids or other derivatives from any of the following sources?	Yes
Common substances potentially of GM origin: Maize (& derivatives): Maize flour/starch, Glucose, Glucose Syrup, Dextrose/syrup, Fructose/syrup, Invert sugar syrup, Ascorbates (E301,E302), Aspartame, Citric acid (E330), Corn syrup, Dextrin, Ethanol, Glycerine, Lactic acid, Maltodextrin, Polydextrose, Polyols, Sorbates, Sorbitol, Xanthan Gum (E415) , Sodium/Potassium/Calcium Citrate (E331-E333), Caramelized Sugar Syrup (Caramel E150a-E150d), Glutamic Acid (E620), Mono-sodium/potassium/ammonium glutamate (E621-E624), Calcium/Magnesium diglutamate (E623, E625), Ascorbic acid (E300), Fatty Acid esters of ascorbic acid (E304). Soya (or derivatives): HVP/TVP, Soya oil/proteins, Soy extracts and concentrates, lecithin. Rice (non-EU origin): rice, rice flour, rice starch. Sugar beet (non-EU origin – USA / Canada): sugar beet, sugar, sugar beet molasses, Caramelized Sugar Syrup (Caramel E150a-E150d). Rapeseed: rapeseed oil, Canola. Textured vegetable protein; hydrolysed vegetable protein. Enzymes used as processing aids in fermentation processes (i.e. brewing, vinification) or cheese production.	
If Yes, Please indicate methods that ensure they are not from a Genetically Modified Source	
Valid IT	

Has this product or any of its ingredients been irradiated (using gamma or ionising radiation)?	No
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**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 4833:2013
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	<10	ISO 6888-1:1999
Salmonella	Absent in 25g	BS ISO 6759:2017

**Nutritional Information**

Routine Nutritional testing is not carried out on this product, the Nutritional Values are calculated based on Raw Material information provided by our suppliers

Parameter	Typical Analysis per 100g
Energy (kcal)	264
Energy (kj)	1107
Fat	0
of which saturates	0
of which mono-saturates	0
of which poly-unsaturates	0
Carbohydrate	65.69
of which sugars	41.43
of which polyols	0.09
of which starch	0
Fibre	0.44
Protein	0.06
Salt	0.11
Sodium (mg)	43.423

**Product Protection / Food Safety**

HACCP: Flemings Zeelandia operates in accordance with strict Codex Alimentarius HACCP Principles. Please see relevant process flow and risk assessment for this product.

Measure	Frequency	Standard / Sensitivity / Tolerances	Action if outside specification
Sieve	Beginning and end of shift and every batch	250 micron, 3mm, 7mm	Place on hold and investigate

Metal Detection	Beginning & End of shift, every batch and after engineers have changed the settings	1.5mm Fe, 1.5mm Non-Fe, 2.5mm SS	Place on hold and investigate
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### Shelf life & Storage

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 dispatched and not yet 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.

Minimum Shelf Life on delivery	75% of unopened Shelf Life
Maximum Shelf Life (Unopened from Date of Manufacture)	12 Months
Recommended Storage Conditions	Ambient, Cool, Dry place
Shelf Life once opened	Use on same day as opening
Suitable for Freezing	Freeze thaw product testing to be carried out by yourselves to determine.
Durability Coding	Best Before: DD/MM/YYYY

### Available Packaging Formats

Pack Size	12.5kg Pail		
<b>Pallet Formation</b>	5kg	11kg	12.5kg
Number of units per layer	24	18	18
Number of layers per pallet	5	4	4
Total per pallet	120	72	72
Maximum Pallet Height	339mm	1175mm	1175mm
Packed in a Protective Atmosphere	Yes	Yes	Yes
Filling Method used for weight check	Minimum		

### Packaging Information

5kg Pail	Components	Material	Weight	Recyclable
Primary Packaging	Pail & Lid	Polypropylene Co-Polymer	0.170g	Yes
Secondary Packaging	Membrane Seal	12µ Polyester / 75µ CCP	0.004g	No
Tertiary Packaging	Pallet Liner & Stretch Wrap	NA	NA	No
Pallet Type	Standard	Wooden	Average 22kg	Yes - Reusable
11kg, 12.5kg Pail	Components	Material	Weight	Recyclable
Primary Packaging	Pail & Lid	Polypropylene Co-Polymer	0.330g	Yes
Secondary Packaging	Membrane Seal	12µ Polyester / 75µ CCP	0.008g	No
Tertiary Packaging	Pallet Liner & Stretch Wrap	NA	NA	No
Pallet Type	Standard	Wooden	Average 22kg	Yes - Reusable

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Labelling & Traceability	
Required information for Traceability (as detailed on packaging); Product Code, Production Date, Best Before and Container Number if applicable	
Pallet	None
Pail	Self - Adhesive label with Black Print affixed directly onto the pail
TPS	Self - Adhesive label with Black Print placed onto a laminating pouch, affixed to the outside of the container

Legislation & Warranty
<p>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.</p> <p>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 &amp; EC Legislation in respect of Food Safety &amp; Legality, Contaminants in Food Regulations, and Packaging Standards. Flemings Zeelandia maintains the following Food Safety and Quality Systems accreditations: BRC Global for Food Safety.</p> <p>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.</p> <p>The product shall be similar in flavour, aroma and appearance to a previously supplied batch or sample (allowing for natural variations as may occur).</p> <p>*Please note that countries of origin may vary subject to raw material availability. **Please note that James Fleming &amp; Co Ltd reserves the right to alter the levels of pectin and acidity regulators in order to maintain performance characteristics.</p>

All Specifications to be agreed & signed, on behalf of the customer and returned within 10 working days of receipt, if specifications are not sent back this will be deemed as approved		
Specification completed on behalf of Flemings Zeelandia	Authorised on behalf of Flemings Zeelandia	Agreed on behalf of (Customer)
Signature: T Heath	Signature: 	Signature:
Print Name: Tony Heath	Print Name: Helen Benson	Print Name:
Position: Specifications Technologist	Position: Compliance Team Leader	Position:
Date: 22/03/2023	Date: 30/03/2023	Date:

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