



James Fleming & Co Ltd

MEMBER OF THE SÜDZUCKER GROUP

PRODUCT SPECIFICATION

PRODUCT: Apricot Jam
RECIPE CODE: MP7 X
PRODUCT DESCRIPTION: Apricot Bakery Jam
For Bakery Use Only

SUPPLIER DETAILS:

	Supplier Details	Manufacturing site details
Name	James Fleming & Co Ltd	James Fleming & Co Ltd
Address	Stadium House Alderstone Road Livingston West Lothian EH54 7DN	Lockett Road Ashton In Makerfield Wigan WN4 8DE

INGREDIENTS DECLARATION:

Raw Material	%	Country of Origin
Granulated Sugar	36.96	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
Glucose Syrup	36.96	UK, France
Apricot Puree	35.48	Poland
Gelling Agent: Pectin (E440a)	0.53	Germany
Flavouring	0.03	UK
Acidity Regulator: Citric Acid (E330)	0.01	Belgium, China
Acidity Regulator: Trisodium Citrate (E331)	0.01	Austria

Total Soluble Solids: 71g per 100g

Prepared with 35.48g fruit per 100g

*Please note that countries of origin may vary subject to raw material availability

**Please note that James Fleming & Co Ltd reserves the right to alter the levels of pectin and acidity regulators in order to maintain performance characteristics

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Reason For Change: Update on to the new layout and annual review			
DOCUMENT IS CONTROLLED ONLY WHEN CARRYING A RED "CONTROLLED" STAMP			

Sugar ■ Sugar Syrups ■ Inverts ■ Fondant ■ Icing ■ Jams ■ Mince meat ■ Fruit Fillings & Toppings ■ Caramels ■ Jellies ■ Mallow



www.flemings.org.uk

Wigan Site: Lockett Road, Ashton-in-Makerfield, Wigan, Lancs WN4 8DE

Registered Office: Stadium House, Alderstone Road, Livingston EH54 7DN

Telephone +44 (0) 1506 602600 • Facsimile +44 (0) 1506 602641 • Email: sales@flemings.org.uk

Company Registration No. 131587 VAT Registration No. GB 592 8128 13





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COMPOUND INGREDIENTS:

Pectin: Pectin (E440a), Standardizing Agent: Dextrose.
Flavouring: Flavouring Substances, Carrier: Monopropylene Glycol.

LEGAL DECLARATION:


Granulated Sugar, Glucose Syrup, Apricot Puree Concentrate, Gelling Agent: Pectin (E440a); Flavouring, Acidity regulators: Citric Acid (E330), Trisodium Citrate (E331).

VALID IT INGREDIENTS:

Valid – IT List Approved
This product contains no – GM Sourced raw materials

ALLERGEN INFORMATION:

Product Contains the Following Allergens:	
Cereals containing gluten	<20ppm Gluten
Crustaceans	No
Eggs	No – Produced on a line that handles egg products – May contain Traces
Fish	No
Peanuts	No
Soyabean	No – Produced on a line that handles Soya – May contain Traces
Milk & Dairy	No – Produced on a line that handles Milk & Dairy – may contain Traces
Nuts	No – Produced on a site that handles walnuts & almonds
Sesame	No
Celery	No
Mustard	No
Sulphite >10mg/kg	No - Theoretically calculated at <10mg/kg
Molluscs	No
Lupin	No

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SUITABLE FOR:

SUITABLE FOR	YES / NO	Certified
Vegetarians	✓	N/A
Vegans	✓	N/A
Kosher	✓	×
Halal	✓	×

NUTRITIONAL DATA:

All values are typical and calculated on an approximate basis per 100gs. Information based on McCance & Widdowson "The Composition of Foods" 5th Edition.

Description	Unit	Quantity
Energy (kcal)	kcal	278.92
Energy (kj)	kj	1171.46
Fat	(g)	0.08
Of which saturates	(g)	0.00
Of which mono – unsaturates	(g)	0.00
Of which polyunsaturates	(g)	0.00
Of which trans fatty acids	(g)	0.00
Of which cholesterol	(mg)	0.00
Carbohydrate	(g)	69.26
Of which sugars	(g)	54.22
Of which polyols	(g)	0.03
Of which starch	(g)	0.21
Protein	(g)	0.30
Sodium	(mg)	16.55
Fibre	(g)	0.70
Moisture	(g)	22.58

MICROBIOLOGY TYPICAL RESULTS:

Total viable count cfu/g (30°C)	< 1000
Coliforms cfu/g (37°C)	< 100
Yeasts & moulds cfu/g (30°C)	< 100
Ecoli	< 10
Staphylococcus aureus/g	< 10
Salmonella/25g	Absent in 25g

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QUALITY CONTROL:

Tested for colour, flavour, ph, Refractometric solids and flow. Metal detector passed (1.5mm FE, 1.5mm Non FE, 2.5mm Stainless steel).

Test	Target	Reject
Ph	3.1-3.3	<3.1 or >3.3
Solids	70-72	<70 or >72
Flow	0.0-6.0cm	>6.0cm

PACKAGING:

Typically 12.5Kg or 5Kg co – polymer pail, with blue membrane seal. Packed in a protective Atmosphere. Each pail is labeled with Supplier, Product name, Product Code, Production Date (DD/MM/YYYY), Best Before Date (DD/MM/YYYY). Each Pail is filled to minimum weight.

OPTIMUM SHELF LIFE:

Product can be kept for 12 Months from Date of production in the original unopened packaging.

STORAGE CONDITIONS:

Store in Cool Dry conditions, Use on same day as opening.


COSHH:

Non-hazardous material.

OTHER:

The ingredients, packaging and any constituent parts, meet all relevant UK and EEC Regulations

The above specification has been determined by our laboratory and quality departments. Intended users should however satisfy themselves as to the suitability of the product for their specific application.

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