

F DUERR & SONS LTD
CONFIDENTIAL

PRODUCT SPECIFICATION

SPECIFICATION NO.: CGOS

DATE OF ISSUE: 16th September 2013

TITLE: OCEAN SPRAY CRANBERRY SAUCE 2.2kg

SUPPLIED BY: F DUERR & SONS LTD
FLOATS ROAD
ROUNDTHORNE INDUSTRIAL ESTATE
WYTHENSHAW
M23 9DR
TEL:- 0161-946 0535
FAX:- 0161-945 0143

TECHNICAL MANAGER :- JULIE FALLOWS TEL:- 0161-946- 0535
julie.fallows@duerrs.co.uk

PRODUCT DESCRIPTION:-

A fairly softly set crimson coloured product, containing visible whole and broken cranberries and cranberry seeds. Flavour to be characteristic of cranberry sauce.
Contains 30% cranberries, plus additional cranberry puree extracted from cranberry skins and husks.
Free of all additives

ALLERGEN INFORMATION:

Free from nuts and nut residues and all other major allergenic substances. Free from GMO.
Suitable for vegetarians and vegans.
Gluten Free

INGREDIENTS:- In descending order:

North American Cranberries (30%)
Cranberry puree
Glucose – fructose syrup
Water
Sugar

STORAGE CONDITIONS

Ambient. Store in a cool place once opened.

SHELF LIFE

18 month from Date of Manufacture.

NUTRITIONAL DATA

Average Values per 100g:

Energy	661 kJ / 156 Kcal
Fat	0.3g
Of which saturates	0.0g
Carbohydrate	38.0g
Of which sugars	38.0g
Fibre	1.3g
Protein	0.2g
Salt	0.0g

PROCESSING DETAILS

1. Pectin is extracted from cranberry presscake, to make a cranberry puree.
2. This puree is boiled to a “finish” temperature along with whole cranberries & sugar, when soluble solids content is checked by refractometer. The finished temperature is approximately 104°C, but is dependant on atmospheric pressure. The boiling process takes between 4-6 minutes.
3. Finished product is discharged from cooking vessels and then to cooler.
4. Product is pumped to volumetric piston filler, where the clean empty tubs are filled.
5. Filled tubs are membrane sealed with steam injection to sterilise the head space.
6. Tubs are passed through the metal detector.
7. The tubs are washed then stacked, widely spread for overnight cooling.
8. The tubs are inspected for seals then packaged, two to a tray.
9. During production constant quality control checks are taken to ensure consistency of formulation and maintenance of quality.

CODING

Coded on lid with ‘L’ plus 4 figure Date Code plus Best Before Date (month and year), on a self adhesive sticker.

QUALITY ASSURANCE

- | | | |
|------|------------------------|---|
| i) | Weight | Filled to Average Weight System, 4 tubs weighed per 15 minutes, computer recorded.
Target = 2.2 kg. |
| ii) | Metal Detection | 4.0mm Ferrous and Non-Ferrous, 8.0mm Stainless Steel, challenged every 30 minutes. |
| iii) | H.A.C.C.P. | A full documented HACCP system is operated throughout the factory. |
| iv) | Quality Control | A comprehensive range of checks are done on all production and raw materials.
Analytical parameters:
T.S.S. 37 - 39%
pH 2.5 ± 0.2
Micro N/A – Product is commercially sterile |
| v) | Accreditation | F. Duerr and Sons Limited is certificated to BRC Global Std V6.
The laboratory is accredited to C.L.A.S. |

PACKAGING

- | | | |
|------|----------------------|---|
| i) | Tub | Polypropylene 1litre clear.
Self adhesive product label. |
| ii) | Lid | Polypropylene. Colour : Red |
| iii) | Membrane Seal | Lacquered, silver metallised pet laminate |

WARRANTY

This product complies with the Food Safety Act 1990, and all other current relevant EU and UK legislation.