



James Fleming & Co Ltd

MEMBER OF THE SÜDZUCKER GROUP

PRODUCT SPECIFICATION

PRODUCT: New Strawberry Tart Jelly

RECIPE CODE: FPJ068129

PRODUCT DESCRIPTION: Ready to use cold process jelly ideal for coating fruit in fruit tarts or as a flavouring for filling creams

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
Glucose Syrup	63.53	UK, France
Water	20.14	UK
Sugar	14.66	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
Thickening Agent: Carrageenan	0.90	France
Acidity Regulator: Citric Acid	0.34	Belgium, China
Acidity Regulator: Tri Sodium Citrate	0.20	Austria
Flavouring	0.09	UK
Preservative: Potassium Sorbate	0.04	China
Colour: Sunset Yellow	0.01	India
Colour: Carmoisine	0.003	UK, India
Processing Aid: Antifoam		

*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 thickening agent and acidity regulators in order to maintain performance characteristics

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Reason For Change: Update on to the new format and annual specification review			
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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:

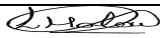
Carrageenan (E407): Carrageenan, Standardizing Agent: Dextrose; Processing Aid: Potassium Chloride (E508).
Flavouring: Carrier: Monopropylene glycol; Flavouring: Flavouring Substances, Natural Flavouring Substance
Antifoam: Diluent: Deionised water; Antifoam Component: Polydimethylsiloxane, Silicon Dioxide; Emulsifier: Glyceryl Monostearate, Polyoxyethylene 20 Sorbitan; Rheology Modifier: CarboxyMethylCellulose; Preservative: Benzoic Acid; Ph Adjustment: Hydrogen Chloride; Surfactant: 9-Octadecenoic Acid.
Potassium Sorbate (E202): Preservative: Potassium Sorbate; Water.
Sunset Yellow (E110): Colour: Sunset Yellow; Carriers: Chlorides/Sulphates (as Na salts).
Carmoisine (E122): Colour: Carmoisine; Carriers: Chlorides/Sulphates (as Na salts)

LEGAL DECLARATION:

Glucose Syrup, Water, Sugar, Thickening Agent: Carrageenan (E407); Acidity Regulators: Citric Acid (E330), Tri Sodium Citrate (E331); Flavouring, Preservative: Potassium Sorbate (E202); Colours: Sunset Yellow (E110), Carmoisine (E122)

VALID IT INGREDIENTS:

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

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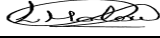
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ALLERGEN INFORMATION:

Product Contains the Following Allergens:	
Cereals containing gluten	<20ppm gluten
Crustaceans	No
Eggs	No – Produced on a site that handles egg products
Fish	No
Peanuts	No
Soyabean	No – Produced on a site that handles soya products
Milk & Dairy	No – Produced on a site that handles milk & dairy products
Nuts	No – Produced on a site that handles walnuts & almonds
Sesame	No
Celery	No
Mustard	No
Sulphite >10mg/kg	No - <10mg/kg based on theoretical calculation
Molluscs	No
Lupin	No

SUITABLE FOR:

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

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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	264.083
Energy (kj)	kj	1109.147
Fat	(g)	0.064
Of which saturates	(g)	0.000
Of which mono – unsaturates	(g)	0.000
Of which polyunsaturates	(g)	0.000
Of which trans fatty acids	(g)	0.000
Of which cholesterol	(mg)	0.002
Carbohydrate	(g)	65.814
Of which sugars	(g)	41.555
Of which polyols	(g)	0.089
Of which starch	(g)	0.000
Protein	(g)	0.064
Sodium	(mg)	84.405
Fibre	(g)	0.323
Moisture	(g)	20.195


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

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	3.4 - 3.7	<3.4 or >3.7
Solids	69 - 71	<69 or >71

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PACKAGING: Typically 12.5Kg 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) & Batch number. Each Pail is filled to minimum weight.

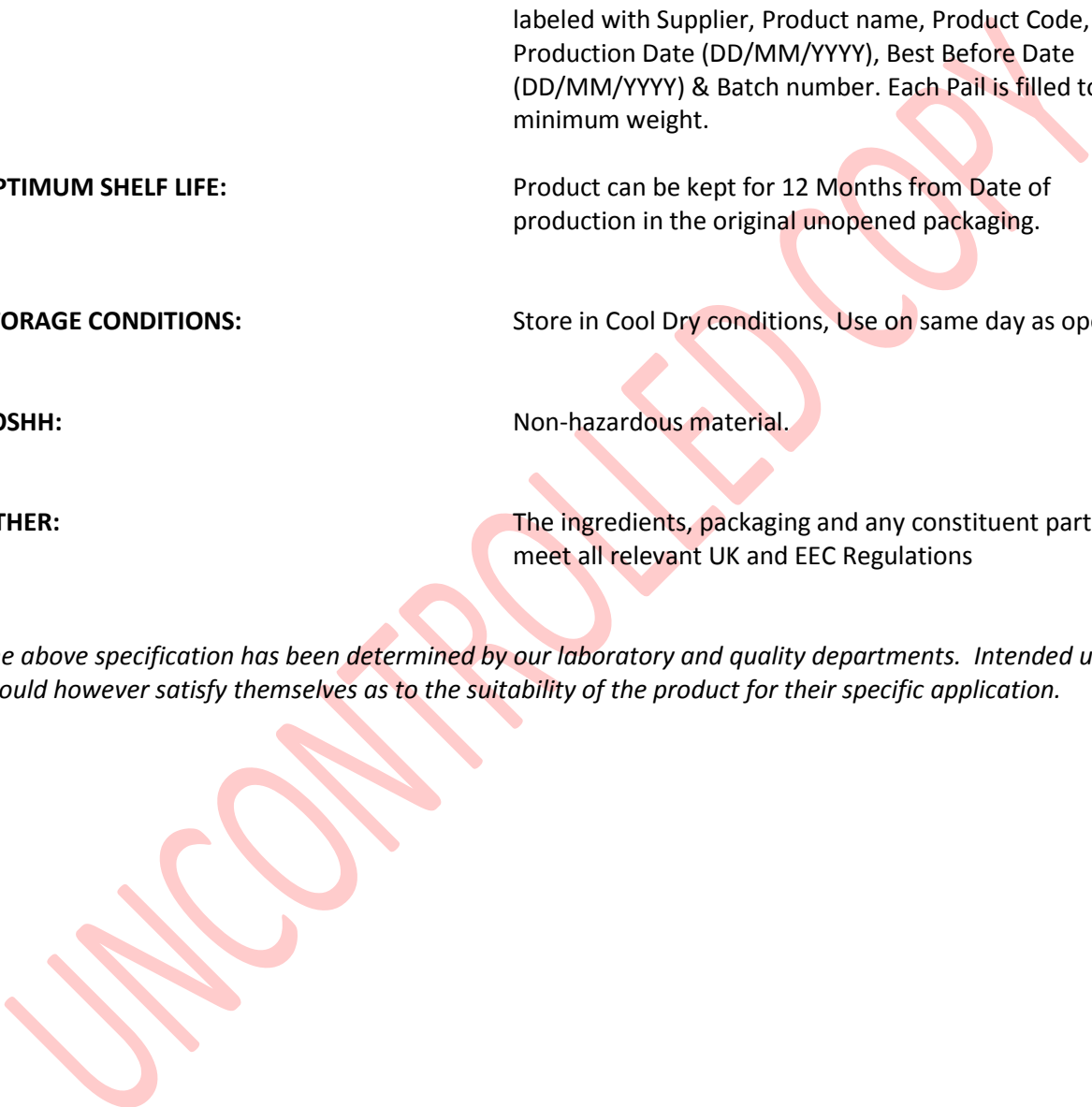
OPTIMUM SHELF LIFE: Product can be kept for 12 Months from Date of production in the original unopened packaging.


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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