
Mac Neice Fruit Ltd.

Address East, Portadown, County Armagh, BT62 1SQ

Tel: 028 38 851381... Fax: 028 38 852224 ... email info@macneicefruit.com

Raw Material Specifications

Product Name Address S/P Bramley Apple (6 x A10)	Contact Name Greg MacNeice Managing Director	Product Code H/CA/SP/AA
Supplier Mac Neice Fruit Ltd		Production Site Address East, Portadown

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- **Section A:** Product Description and Manufacturing Information
 - **Section B:** Technical information
 - **Section C:** Packing Information
 - **Section D:** Storage and Distribution Information
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Warranty: For Third Party Ingredient Suppliers & Co- packers.

It is warranted that:

- The foodstuff, packaging and label (hereinafter called “*the product*”) conforms to all European Community and local regulatory requirements and complies with all safety, quality and hygiene regulations.
- The product will not deviate from the listed specification unless agreed in writing with supplier.

N.B Would customer please sign below customer approval section and fax this page back to MacNeice Fruit Ltd for our Quality system records. If the signed customer approval section of specification is not returned within 7 days, MacNeice will assume that this has been approved unless a written query has been received by MacNeice within the 7 day timescale.

Authorisations	
Product Safety Evaluation Approval	
<u>Supplier Approval</u>	<u>Customer Approval</u>
NameTERRY MCGARRY.....	Name
TitleTECHNICAL MANAGER.....	Title
Signature.....	Signature.....
Date	Date

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Section A

Product Description:

Unsweetened, cored, peeled, sliced Bramley apples, in water and canned.

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Ingredient Breakdown:

Ingredient	Batch kg/litres	% in Final Product	Supplier	Country of Origin
Apple	2.612 kg	95 %	Mac Neice Fruit Ltd.	Ireland
Water	0.137 kg	5 %	Mains	Ireland

Manufacturing Information: (see attached HACCP table for further detail)

- Bramley apple, machine peeled, cored and sliced.
- Apple slices further processed through sprayer washer
- Inspected and further sorted on moving belt line
- Screened through a metal detector
- After final inspection the apple slices are stored in a 1-2% salt water solution until ready for further processing
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- Apple slices blanched at min. temperature 88 degree Celsius for three minutes before proceeding to automatic can filling machine
- Sterilised empty can receives 130 / 140 grams of boiling water
- Cans machine filled with blanched apple slices
- Cans individually checked for proper weight and corrected where necessary
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- Can machine seamed with lid. Random checks on seams hourly
- Exterior of can washed through sprayer washer before proceeding to continuous cooker
- Cans cooked at 85oC > for greater time than 1 minute time equivalent for the centre can temperature
- Cans are cooled to approximately 40 degrees Celsius in chlorine treated water
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- Cooled cans stamped with the factory code and stacked for 10 days to complete incubation period
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- At the end of the incubation period cans are labelled and checked for damage before being packed in cardboard cartons (6 cans per carton)
- Cartons are labelled , and assembled on wooden pallets which are shrink wrapped for complete protection

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Section B: Technical Information

Analytical Standards:

pH	2.9 - 3.5	Eclipse Labs
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Microbiological Standards:

Yeasts	< 1000 cfu per gram
Moulds	< 1000 cfu per gram
Coliforms	NIL
Salmonella	NIL
E.Coli	NIL

Physical / Standards:

Size	1 - 3 inches
Colour	Uniform bright pale cream / yellow. Not discoloured
Texture	Firm yet flexible
Taste	Natural Bramley flavour
Physical Defects	Removal of – skin – core – peel
Free from Pests	All scabs removed
Free from Disease	All moulds removed
Free from Rancidity	The product must be free from unnatural or unpleasant odours
Damage / Breakage	A minimum of 60% of slices (by weight) should be intact within size parameters
Foreign Objects	Free from any foreign matter

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Annual Monitoring of Patulin/Pesticides/Tin Migration: Standard Limits

Patulin Test at end of Season Storage	≤ 50mg/kg apple
Pesticide Test at commencement of Season Storage	MRL Carbendazim ≤ 0.2mg/kg
Tin Migration at end of 2 year shelf life	≤ 100 mg/kg

Nutritional Information:

Analysis per / 100g (McCance & Widdowson)

Protein	0.3g		
Carbohydrates	8.1g	Of which sugar	8.1g
Fat	0.1g	Of which saturates	Trace
		Of which polyunsaturated	0.1
		Of which mono-unsaturated	Trace
		of which Cholesterol	0

Energy Value	151KJ per 100g 35 kcal per 100g
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Special Declarations:

Food Additives: Including any none-declared additives (i.e. processing aids)

Name	Function	In which Ingredient	Quantity	Country of Origin
Salt	Processing Aid	Apple Slices	Trace	UK
Calcium (CaCl ₂)	Processing Aid	Apple Slices	Trace	USA

Product Quality Control Procedures:

(See HACCP quality systems schedule)

Weight Controls:

Unit Weight	2.75 kg per can, net weight
Minimum Weight	2.75 kg per can
Frequency of Weight Checks	4 Per Hour

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Metal and Foreign Body Detection:

Metal Detector	Loma Superscan S
Level of sensitivity	Fe. 2.5mm - non fe. 3.18mm 4.0mm Stainless Steel
Frequency of checks	1 ½ hours
Type of reject system	Line stops on detection, alarm sounds. Product manually inspected
Metal detection on line	Prior to storage in brine

Other foreign body detection: Visual inspections to insure absence of extraneous matter. All objectionable material removed prior to canning.

Shelf Life:

24 months from date of manufacture.

Section C: Packaging Information (See HACCP Manual)

- ✓ Cans individually labelled using automated labelling machine
- ✓ Label positioning checked on-line by operator
- ✓ Can label displays best before date, bar code, net weight and product description
- ✓ 6 Cans are packed into a cardboard carton
- ✓ Carton label displays batch code, bar code and gross weight
- ✓ Carton label checked for proper positioning
- ✓ Cartons stacked on pallets uniformly to ensure proper shape and number
- ✓ Random pallet checks carried out to ensure correct labelling and content
- ✓ Cartons stacked on pallets to allow for efficient handling

Pre-requisite Controls:

- ✓ Pesticide program is applied and monitored carefully to ensure conformance with “ Pesticides in Food” regulations for NI
- ✓ Premises registered under – Food Premises (registration) regulations NI
- ✓ Regular inspections carried out by Dep. Agriculture NI & Environmental Health Offices
- ✓ Pest control program under contract to Truly Nolen
- ✓ Cleaning schedules implemented to comply with HACCP manual specifications

Direct Contact Food Packaging:

Type	Supplier
A10 Can (Sealed)	Kleemann

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Outer Packaging:

Type	Supplier
Cardboard (6 X A10)	Diamond Corrugated

Palletisation:

All pallets are checked for infestation, chemicals, splinters, foreign matter or any item, which could damage or contaminate the product.

Number of Packs per Pallet	56 cartons	336 cans
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Pallet Identification:

Each pallet is shrink-wrapped and labelled on each side with the same label as showing on the carton

Section D: Storage and Distribution Information

Outside vehicles are used. All vehicles are checked for infestation, chemicals, splinters, foreign matter or any item, which could damage or contaminate the product. The use of open vehicles is not permitted

All vehicles are subjected to a regular cleaning and maintenance schedule.

General:

The product shall comply with the Food Safety Act, Trades Description Act, Weights and Measures Act where appropriate and any other relevant UK or EEC legislation e.g. The Food (Miscellaneous Amendment and Revocation) NI 2013.

No changes will be made to this specification without the written consent of the customer

Shelf life is 2 years from production date.

This product is GMO free.

This product has no gluten containing ingredients.

Storage:

Store unopened cans in a cool, dry place out of direct sunlight. Once opened unused product should be transferred to a plastic / ceramic container closed or covered and stored in a refrigerator and used within 2 days.

ALLERGEN DECLARATION

Supplier Name: MACNEICE FRUIT LTD	Product Name: SOLID PACK APPLE	Product Code: H/CA/SP/AA
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The following list of allergens is in accordance with the European Food Labelling Directive 2007/68/EC. Please complete this questionnaire for the above named product taking into consideration all the raw materials you produce or handle on site and not just those supplied.

Allergen	Are any of the following Allergens intentionally present on your site as single ingredient or within a compound ingredient?		What raw materials contain the intentional allergen?	Does the above named product contain any of the intentional allergens?		Is there any risk of cross contamination from other intentional allergens on site to this product i.e. Products produced on the same line or using same equipment etc. Please Detail.
	YES	NO		YES	NO	
			Please List			
Peanuts		√			√	
Nuts		√			√	
Sesame		√			√	
Crustaceans		√			√	
Fish		√			√	
Molluscs		√			√	
Milk		√			√	
Egg		√			√	
Celery		√			√	
Mustard		√			√	
Cereals containing gluten	√				√	NONE
Soya		√			√	
Lupin		√			√	
Sulphur Dioxide/Sulphites	√				√	NONE

We agree to inform our Customer of any changes to the above allergen declaration within this product.			
	MacNeice Fruit		Customer
Name:	Terry McGarry	Name:	
Title:	Technical Manager	Title:	
Signature:		Signature:	
Date:	21/1/13	Date:	