

F D U E R R & S O N S L T DC O N F I D E N T I A LP R O D U C T S P E C I F I C A T I O NS P E C I F I C A T I O N N O .: TTCCD A T E O F I S S U E: 16/01/13T I T L E: F I N E C U T O R A N G E M A R M A L A D E (2 x 3 k g)S U P P L I E D B Y:

F D U E R R & S O N S L T D
 F L O A T S R O A D
 R O U N D T H O R N I N D U S T R I A L E S T A T E
 W Y T H E N S H A W E
 M A N C H E S T E R M 23 9 D R
 T E L : 0 1 6 1 - 9 4 6 0 5 3 5
 F A X : 0 1 6 1 - 9 4 5 0 1 4 3

T E C H N I C A L M A N A G E R :-

J U L I E F A L L O W S T E L :- 0 1 6 1 - 9 4 6 0 5 3 5
julie.fallows@duerrs.co.uk

P R O D U C T D E S C R I P T I O N :-

A uniform dispersion of Thin Cut Seville Orange pulp in a stable sugar/acid gel, suitable for a variety of uses. Peel size is 1.5mm thick, cut to random length.

Flavour to be characteristic of Thin Cut marmalade.

Prepared with 20g of fruit per 100g. Sugar content 64g per 100g.

A L L E R G E N I N F O R M A T I O N :

Free from nuts and nut residues. Free from G M O .

Suitable for vegetarians and vegans. Contains no dairy or egg products.

Gluten Free

I N G R E D I E N T S :- In descending order:

R a w M a t e r i a l	
G l u c o s e - F r u c t o s e S y r u p	
O r a n g e s	
G e l l i n g A g e n t : P e c t i n	
S u g a r	
A c i d i t y	R e g u l a t o r :
S o d i u m C i t r a t e	
A c i d i t y R e g u l a t o r : C i t r i c	
A c i d	
P r o c e s s i n g	A i d :
D i m e t h y p o l y s i l o x a n e	

L A B E L D E C L A R A T I O N :

G l u c o s e - F r u c t o s e S y r u p , O r a n g e s , G e l l i n g A g e n t : P e c t i n , S u g a r , A c i d i t y R e g u l a t o r s : C i t r i c A c i d , S o d i u m C i t r a t e .

Prepared with 20g fruit per 100g. Total sugar content 64g per 100g.

S T O R A G E C O N D I T I O N S

A m b i e n t . S t o r e i n a c o o l p l a c e . O n c e o p e n e d k e e p r e f r i g e r a t e d .

S H E L F L I F E

1 4 m o n t h s f r o m D a t e o f M a n u f a c t u r e .

NUTRITIONAL DATA

Average Values per 100g:

Energy	1091 kJ / 257 Kcal
Protein	0.2 g
Carbohydrate	64.0 g
Of which Sugars	64.0 g
Fat	Less than 0.1 g
Of which Saturates	Less than 0.1 g
Fibre	0.4 g
Sodium	Trace

PROCESSING DETAILS

- All ingredients (except pectin) are pre-weighed and transferred into cooking vessels.
- Ingredients are heated to a pre-determined temperature, 8.5°C below the finished temperature, when pectin is added.
- Ingredients are boiled to a "finish" temperature when soluble solids content is checked by refractometer. The finished temperature is approximately 106°C, but is dependant on atmospheric pressure. The boiling process takes between 10 - 12 minutes.
- Finished product is discharged from cooking vessels and then to cooler. Citric acid and sodium citrate solutions are added during discharge.
- Product is pumped to volumetric piston filler, where the clean empty buckets are filled.
- Filled buckets are membrane sealed.
- The buckets are then stacked, widely spread for overnight cooling.
- The buckets are inspected for seals then lidded and palletised.
- 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 End (month and year), on a self adhesive sticker.

QUALITY ASSURANCE

- | | | |
|------|------------------------|--|
| i) | Weight | Filled to Average Weight System, 4 tubs weighed per 20 minutes.,
Target = 3 kg |
| ii) | Metal Detection | 4.0 mm Ferrous and Non-Ferrous and 8.0 mm 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. 63 - 66%
pH 2.95 - 3.35 |
| v) | Accreditation | F. Duerr and Sons Limited is accredited to BRC Grade A. The laboratory is accredited to C.L.A.S. |

PACKAGING

- | | | |
|------|------------------------|---|
| i) | Tub | 3 kg: polypropylene 2.5 litre White, with a printed self adhesive label.
White polypropylene handle. Dimensions: 120 mm H x 194 mm D |
| ii) | Lid | Polypropylene. Colour: Green. |
| iii) | Membrane Seal | Lacquered, silver metallised pet laminate |
| iv) | Shrinkwrap Film | High Yield SWS |
| v) | Pallet Stacking | 120 cases per pallet (1 case = 2 tubs)
8 layers x 15 cases per layer |

WARRANTY

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

ISSUED BY: Melanie Armes, Technical Systems Technologist

DATE: 16/01/14