

NAME AND ADDRESS HEAD OFFICE

Gourmet Classic, Peartree Business Centre, Cobham Road, Ferndown Industrial Estate, Dorset BH21 7PT

NAME AND ADDRESS OF MANUFACTURING SITE

Unit 1a, Leadon Court, Fromes Hill, Ledbury, Herefordshire HR8 1HT

COMMERCIAL CONTACT

Sarah Timmins, Office Manager - Tel: +44 (0) 1202 863040

TECHNICAL CONTACT

Martin Fowke, Production - Tel: 01531 0660310

SITE BRC STATUS AND CERTIFICATE EXPIRY

SITE BRC STATUS A; CERTIFICATE EXPIRY 30/08/2014

END

PRODUCT TITLE

Cider Condiment

SUB DESCRIPTION

Cider Vinegar (4.5% Acidity)

PRODUCT BAR CODE

5	0	3	6	5	8	2	0	0	3	1	1	0	
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OUTER BAR CODE

0	5	0	3	6	5	8	2	0	0	3	3	4	9
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PACK & SIZE

3 x 2 Litre

COUNTRY OF ORIGIN

UK

COUNTRY OF FINAL MANUFACTURE/PACKING

UK

INGREDIENTS LIST:

Water, Cider (10%), Preservative (Acetic Acid), Liquid Sugar, Colour (Caramel), Cider Flavour, Thickener (Xanthan Gum).

INSTRUCTIONS FOR USE

n/a

STORAGE INSTRUCTIONS

Store in a cool, dry place out of direct sunlight

DATE MARKING

BB (DDMMYYYY)

ALLERGENS LABEL DECLARATION

n/a

POSSIBLE ALLERGENS

May Contain Sulphites

ALCOLHOL CONTENT

<5%

**END**

NUTRITIONAL INFORMATION: Typical Values

**AS SOLD INFORMATION - Laboratory Analysis**

Constituents	Portion Size g/ml
	Per 100g or ml
Energy kJ	0
Energy kcal	0
Fat	0.0
of which saturates	0.0
Carbohydrate	0.0
of which sugars	0.0
Fibre	0.0
Protein	0.0
Salt	0.0
<b>Sodium</b>	0.00
<b>Organic Acids</b>	0.0
<b>Alcohol</b>	0.0

**RECIPE DETAILS**

ITEM	PERCENTAGE	RANK
Water	82.00%	1
Cider	10.00%	2
Acetic Acid	5.60%	3
Liquid Sugar	2.00%	4
Caramel Colouring	0.50%	5
Cider Flavour	0.10%	6
Xantham Gum	0.10%	7

**SHELF LIFE (Total):**

2 years from production

**SHELF LIFE (On delivery):**

2 years from production

	MIN C	MAX C
<b>TEMPERATURE</b>	12°C	

**ORGANOLEPTIC QUALITY:**

Appearance:	Yellow, Gold, Clear and Bright Liquid
Colour:	Yellow/Gold
Flavour:	Typical of Cider
Odour:	Typical of Cider
Texture:	Similar Water

**PHYSICAL STANDARDS**

Parameter	Tolerance	Frequency	Method
Colour	Yellow /Gold Liquid		
Aroma	Typical of Cider		
Flavour	Typical of Cider		

**CHEMICAL**

Parameter	Target and Tolerances	
Brix	6 +/- 2	
Alcohol	<5%	
pH	2.5 +/- 0.3	
Total Acidity	4.5 +/- 0.5	

**MICROBIOLOGICAL**

Parameter	Tolerance	Frequency	Method
YEAST & MOULD:	negative	Yes	Yes
ENTROBACTERIACEAE:	negative	Yes	Yes
COLIFORMS:	negative	Yes	Yes
E. COLI 1:	negative	Yes	Yes
STAPHYLOCOCCUS AUREUS:	negative	Yes	Yes

**METAL DETECTION / Filtration Standards**

TEST	TOLERANCE / SENSITIVITY (mm)

Ferrous Metal	n/a
Non-Ferrous Metal	n/a
Stainless Steel	n/a
Test Frequency	ongoing
Final Sieve / Mesh Size (mm)	0.45 micron filter

**PACKAGING**

Plastic bottle with tamperproof cap and placed in a cardboard box
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**Checks on Seals**

Visual checks to check machine supplied has fitted cap correctly
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	Type	Dimensions	Weight (g)
Primary Packaging (Inner)	Plastic		139 gms (Empty);
Secondary Packaging (Outer)	Cardboard	410mm x 330mm x 185mm	340 gms
Shrink wrap etc.	Polyfilm	475mm x 35 mu	25 gms

**CODING**

Inner:	DDMMYYYY
Outer:	DDMMYYYY

**EXPLANATION OF DATE CODING SYSTEM**

6months
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**PACKAGING STATEMENT**

We declare that the above mentioned packaging materials supplied comply with the provisions of Directive 2002/72/EC relating to plastic materials and articles intended to come into contact with foodstuffs, and are suitable for contact with food. Also we confirm that our products comply with the requirements of EU regulation 1935/2004 for the traceability of food-contact materials.
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**END**

**PROCESS**

A. On receipt the tanker is QC checked

- (i) pH
- (ii) Total Acidity 6% +/- 0.5
- (iii) Brix 32 +/- 2
- (iv) So2 10 +/- 1

B. It is then unloaded into a clean tank, where it is filtered, and packed into either 2l or 5l containers. These are then capped and packed as either 3x2ltr or 3x5ltr. Finished product QC checks are carried out, once satisfactory results have been achieved product is then released for despatch.

HACCP		
STEP	HAZARD	CONTROLS
1. TANKER RECEIPT	WRONG PRODUCT DELIVERED	LOAD PLAN TANKER NUMBERS not a hazard relating to food safety
2. TANKER UNLOADING	SPILLAGE OR LOSS OF PRODUCT	USE CLEAN FITTINGS AND WASHERS USE CORRECT PIPE FITTINGS not a hazard relating to food safety
	CONTAMINATION FROM FOREIGN BODY Y-N-N	PIPEWORK STORED CORRECTLY SEALED LINES DURING TRANSFER TANKS CLEANED AND SEALED
	CONTAMINATION FROM CHEMICALS Y-Y-Y	TANKS RINSED AFTER CHEMICAL CLEANING PIPES RINSED AFTER CHEMICAL CLEANING
	PRODUCT OUT OF SPECIFICATION Y-Y-N-N	ANALYSIS OF PRODUCT PRIOR TO UNLOADING
3. COARSE FILTRATION	LEAKS OR LOSS OF PRODUCT N	CLEAN FITTINGS AND WASHERS CORRECT PIPE CONNECTIONS not a hazard relating to food safety
	FILTER TAINT N	FILTERS RINSED PRIOR TO USE not a hazard relating to food safety
	FILTER FAILURE	FILTER DISCARDED AND REPLACED
STEP	HAZARD	CONTROLS
4. STERILE FILTRATION	FILTER NOT INTEGRAL Y-Y-Y	DAILY INTEGRITY TEST
	MEMBRANE NOT STERILE Y-Y-Y	TIMING OF STEAM APPLICATION
	MEMBRANE BLOCKING DIFFERENTIAL PRESSURE TOO HIGH	PRESSURE GAUGES





## GM Statement

	Yes/No
Does the product or any of its ingredients <b>contain, or are derived from species</b> which have been approved and released according to directive	No
Does the product or any of its ingredients <b>contain</b> any genetically modified <b>protein or DNA</b> ?	No
Are any of the ingredients of this product <b>produced</b> from possible genetically modified material?	No
Have genetically modified organisms been used in connection with the production of the material or any of its ingredients or components (including enzymes, micro-organisms, growing substrates, additives, processing aids, etc.).	No
Do you have an 'Identity Preserved' system based on full traceability of your raw materials + regular PCR-testing, proving the non-genetically modified origin of the species which have been approved and released according to directive 90/220/EEC?	No
Does this ingredient require labelling according to EC regulations 1829/2003 and 1830/2003?	No

**DIETARY INFORMATION (Product Contains): YES / NO**

<b>ITEM</b>	<b>Yes/No</b>	<b>Cross Contamination</b>
Wheat & Wheat Derivatives	No	
Gluten <20ppm	No	
Gluten >20ppm	No	
Soya/ Soya Products	No	
Rye	No	
Barley	No	
Oats	No	
Garlic	No	
Meat & Meat Products (including gelatine)	No	
Pork Products	No	
Lamb Products	No	
Egg/Egg Products	No	
Cows Milk & Milk Products	No	
Cheese	No	
Lactose	No	
Added Sugar	Yes	
Added Salt	No	
Animal Fat	No	
Fish Products	No	
Beef Products	No	
Poultry Products	No	
Caffeine	No	
Casein	No	
Celery	No	
Cocoa	No	
Crustaceans / Shellfish	No	
Molluscs	No	
Lupin	No	
Peanuts	No	
Nuts	No	
Unrefined Nut Oils & Derivatives	No	

MRRM	No	
Additives	Yes	
Azo Dyes	No	
Artificial Colour	Yes	
Maize	No	
Mustard	No	
Poultry	No	
Rennet	No	
Sesame	No	
Other Seeds	No	
Whey	No	
Yeast and derivatives	No	
Sulphites	No	Yes - <10ppm
Benzoates	No	
Irradiated Material	No	
Hydrolysed Vegetable Protein (HVP)	No	
Added Natural Colour	No	
Artificial Preservatives	Yes	
BHA / BHT	No	
Lecithin	No	
Hydrogenated / Artificial Trans Fats	No	
Alcohol	Yes	
Artificial Sweeteners	No	
MSG (monosodium glutamate)	No	

#### SUITABLE FOR

Vegetarians	Yes
Vegans	Yes
Coeliacs (Gluten Free)	Yes
Kosher (Certified: Please attach copy of certificate)	No
Halal (Certified: Please attach copy of certificate)	No
Low Salt Diet	Yes
Nut Allergy Sufferer	Yes
Lactose Intolerant Diet	Yes

COMPANY	Gourmet Classic Ltd
TECHNICAL CONTACT NAME	Sarah Timmins
POSITION	Office Manager
CONTACT PHONE NUMBER	01202 863040 01202 891367
E-MAIL ADDRESS	<a href="mailto:sarahtimmins@gourmetclassics.com">sarahtimmins@gourmetclassics.com</a>
DATE	
Specification Issue Number (1 for initial spec)	

**TECHNICAL APPROVAL**

NAME	Nicola Robinson
POSITION	Technical Assistant
DATE	05/02/2014