



Product Technical Specification

Supplier product code	05522		
Version	0019		
Issue date	20.10.2020		
Range	Renshaw Food Service		
Product title	Luxury Caramel CP023 SG (+bag) [NH]		
Product description			
A smooth viscous brown caramel, with a distinct milky toffee flavour.			
Pack size:	12.5Kg e		
Contacts			
Customer Services	Email:	sales@jfrenshaw.co.uk	
Specifications queries	Email:	specifications@realgoodfoodplc.com	
	Telephone:	0151 706 8200	
	Address:	229 Crown Street Liverpool Merseyside L8 7RF	
Applications information	Web address:	https://www.renshawbaking.com	
	Contact:	info@renshawbaking.com	
Legal Compliance			
This product, it's hygienic manufacture, food safety, ingredients, packaging, labelling, storage and transportation within our control, conform to all relevant UK/EU legislation in force at the date of manufacture.			
The product is warranted as per the statement included in the sales documentation at time of purchase.			
GFSI Certification			
BRC	https://www.brcdirectory.com/InternalSite//Site.aspx?BrcSiteCode=1060562		
Completed on behalf of JF Renshaw Ltd (A Real Good Food PLC company):			
Signed:			
Name:	Sarah Cheetham		
Position:	Specifications Technologist		

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Legal name
Caramel
Ingredients list
Sweetened Condensed Skimmed Milk , Glucose Syrup (Sulphites), Invert Sugar Syrup, Palm Oil, Butter (Milk), Sugar, Emulsifier: Mono- and Di-Glycerides of Fatty Acids, Stabiliser: Pectin, Salt, Natural Flavouring.
Allergens: Please see the ingredients in bold text.
Made in a factory that handles nut ingredients (Almonds)

Composition	Typical figures %	Countries of origin
Sweetened Condensed Skimmed Milk	45 - 55	Netherlands, UK
Glucose Syrup	15 - 20	UK, Netherlands
Invert Sugar Syrup	10 - 15	UK
Palm Oil	10 - 15	Papua New Guinea, Solomon Islands, Malaysia, Indonesia
Butter (Sweetcream Salted Butter)	5 - 10	UK, Ireland
Sugar	1 - 5	Angola, Australia, Barbados, Belize, Benin, Brazil, Burkina Faso, Colombia, Costa Rica, Dominican Republic, El Salvador, Ethiopia, Fiji, France, Guadeloupe, Guatemala, Guyana, Honduras, Ivory Coast, Jamaica, Kenya, Laos, Madagascar, Malawi, Mauritius, Mozambique, Nepal, Nicaragua, Panama, Reunion, Suriname, Swaziland, Tanzania, United Kingdom, Zambia
Emulsifier: Mono- and Di-Glycerides of Fatty Acids (E471)	<1	Indonesia, Papua New Guinea, Malaysia, Solomon Islands (Manufactured in Spain)
Stabiliser: Pectin (E440)	<1	Germany
Salt	<1	UK
Natural Flavouring	<1	UK

Colour pigment	
N/A	N/A

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Palm oil details	
Contains components sourced from Palm Oil/Palm Kernel Oil and/ or derivatives	Palm Oil and E471 derived from palm oil
RSPO information	Palm Oil and E471 - RSPO Segregated certified sustainable Finished product is RSPO SG supply chain certified.

Nutritional	
Method: Calculated	Typical figures per 100 g
Energy (kJ/kcal)	1641 / 391
Fat (g)	16.6
of which saturates (g)	9.6
Carbohydrates (g)	55.9
of which sugars (g)	55.9
Protein (g)	4.6
Salt (g)	0.50

Dietary information		
	Suitable for	Comments
Vegetarians	Yes	
Vegans	No	
Kosher	No	
Halal	Yes	Certified. Certificate available on request.

Genetically modified materials
To the best of our knowledge, this product is not made from genetically modified material and does not use processing aids or additives which are genetically modified. A GM policy is available on request.

Irradiated materials
This product does not contain any ingredients that have been treated with ionising radiation.

Nanomaterials
This product does not contain any engineered nanomaterials.

Shelf life: unopened
7 months from date of manufacture.

Shelf life: opened
Once opened, it is the responsibility of our customers to establish the maximum permitted time until all material should be used. This will depend on their specific environment, practices and procedures.

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Free From claims

We do not make any "Free From" claims for our products as we do not conduct any validation testing.

Substances or products causing allergies or intolerances

Substance	Product ingredient contains?	Used on same production line?	Used in same Factory	Comments
Cereals containing gluten, wheat; rye; barley; oats; spelt; kamut and products thereof, except: wheat based glucose syrups including dextrose.	No	No	No	
	Yes	Yes	Yes	Exempt from allergen labelling
Crustaceans and products thereof	No	No	No	
Eggs and products thereof	No	No	Yes	Dried Egg White
Fish and products thereof	No	No	No	
Peanuts and products thereof	No	No	No	
Soybeans and products thereof	No	Yes	Yes	Lecithins
Milk and products thereof, including lactose	Yes	Yes	Yes	Milk, butter, and other derivatives
Nuts: Almonds; hazelnuts; walnuts; cashews; pecan nuts; Brazil nuts; pistachio nuts; macademia	No	No	Yes	Almonds
Celery and products thereof	No	No	No	
Mustard and products thereof	No	No	No	
Sesame seeds and products thereof	No	No	No	
Sulphur dioxide and sulphites > 10 mg/kg	Yes	Yes	Yes	Present in finished product at 25 - 45 ppm (by analysis)
Lupin and products thereof	No	No	No	
Molluscs and products thereof	No	No	No	

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Microbiological testing		
At the time of manufacture		
Organism	Target	Maximum
TVC	<1000 cfu/g	10000 cfu/g
Yeasts & Moulds	<100 cfu/g	500 cfu/g
Enterobacteraceae	<10 cfu/g	100 cfu/g
Salmonella	Not detected in 25g	N/A

CLAS accredited methodology used. Test frequency based on risk assessment (JF Renshaw Ltd, in-house lab)

Chemical		
Test	Method	Standard
Water Activity	Water activity meter	0.71 +/- 0.1
TSS	By digital bench refractometer	78 - 80%

Physical		
Test	Method	Standard
Appearance	Organoleptic	A brown, thick caramel.
Flavour	Organoleptic	Milky toffee.
Texture	Organoleptic	Smooth, viscous.
Aroma	Organoleptic	Sweet creamy caramel.

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Brief process description

The ingredients are blended together and cooked. The mix is packed, checkweighed and metal detected.

Overview of HACCP - available upon request

Metal detection

Checked at start up, every hour and end of each packing run: 1.5mm Ferrous, 2.0mm Non-Ferrous, 2.5mm Stainless Steel test pieces.

Sieves

Checked at start & end of each shift: 500 micron or 250 micron and 1mm.

Packaging

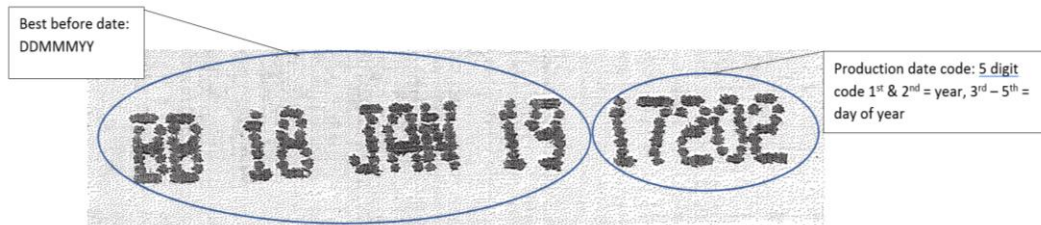
A blue 45µm MDPE liner inside a white PP pail with a red PP lid. Label applied to each pail. 16 pails per layer, 3 layers high, 48 pails per pallet. All pallets shrink/stretched wrapped.

Recycling information

Liner - Plastic not currently recycled
Lidded Pail - Plastic recyclable

Production date code

5 digit code. 1st & 2nd = year; 3-5 = day of the year e.g 26/08/2016 = 16238
In the event of any issues, please quote information as per example below:



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Health & safety data		
Physical Appearance	Smooth viscous caramel.	
Ingredients	See ingredients section of the specification.	
Intended use	For bakery use.	
Storage & Handling	See specification.	
Occupational exposure hazards	None, under normal conditions of use at room temperature. Avoid eye contact.	
Fire/explosion hazard	The product will burn if ignited, but under normal conditions of use, will present no fire risk.	
First Aid	Eyes:	Flush with plenty of water. Seek medical advice if needed.
	Skin:	Wash with soap and water.
	Ingestion:	No hazard under normal conditions of use.
	Inhalation:	No hazard under normal conditions of use.
Spillage	Wash area with detergent and water to avoid slip hazard.	
Disposal of waste	Normal waste disposal in accordance with local and national laws.	
Other hazards	None known.	
Protective clothing	Normal for food handling.	

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Caramel handling and usage instructions

Caramel is a cooked confectionery product; typical ingredients include sweetened condensed milk, sugar, glucose syrup, invert syrup, vegetable oil, butter, emulsifier, pectin, salt and flavouring. (Refer to the ingredients list).

Possible applications:

Layering. E.g, suitable for layering caramel short cakes and brownies etc. There are also injectable and low water activity caramels available. Please ensure you have the correct one for your application.

Recommended storage

Caramel should be stored in dry conditions between 5°C and 18°C, away from heat sources and odorous materials. The shelf life of caramel is recommended provided the packaging remains unopened and product is stored correctly. It is the responsibility of our customers to carefully consider and establish that the caramel lasts for the required shelf life of their end products.

Recommended handling and processing:

a) Opening

Once opened, caramel should not be exposed to air for prolonged periods, in order to prevent product from graining.

Once opened, material should ideally be used in its entirety. It is the responsibility of our customers to establish the maximum permitted time until all material should be used. This will depend on their specific environment, practices and procedures.

b) Unused material

Any unused material should immediately have its packaging material resealed and stored appropriately for later use.

It is the responsibility of our customers to carefully consider and establish that any re-sealed material is fit for purpose when using it.

c) Handling

When using caramel ensure product has been heated to a suitable handling temperature that enables layering, dipping, enrobing etc.

Avoid over heating or further cooking of material.

d) Cross Contamination

Cross contamination from other products, ingredients and unhygienic equipment such as scoops, depositors should be avoided.

Always ensure equipment used in handling caramels is clean and free from contaminants, otherwise mould growth may occur.

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Things to be aware of:

a) Moisture

Caramels can become sticky if exposed to moisture or high humidity conditions during storage, handling or in the final product.

The imbalance of water activity between the various components of a bakery or confectionery product will cause moisture migration to or from the caramel layer. This can lead to softening of biscuit layers or drying out of caramel in finished products. There are specific caramels for certain types of process.

b) Viscosity Variation

Viscosity of caramels will vary; if inconsistent handling temperatures are used, caramel is overheated or further cooked when handling.

c) Grittiness

The formation of sugar crystals will give caramel an undesirable gritty texture. Sugar crystals can form in caramel, this can occur if the caramel is exposed to air for prolonged periods, caramel is stored incorrectly or from cross contaminants such as sugar or water during handling.

d) Fat Migration

Fat migration can lead to fat oiling out in finished product; this can occur if caramel is stored incorrectly, the fats used in the various components of a bakery or confectionery product are incompatible or if incorrect handling temperatures are used during manufacture of finished products.

e) Colour Variation

During manufacture best practices are carried out to ensure that there is little or no variation in caramel colour.