



SLEAFORD QUALITY FOODS LTD

Woodbridge Road, East Road Industrial Estate, Sleaford, Lincolnshire, NG34 7JX
Tel: 01529 305000 Fax: 01529 413720 e-mail: sqf@sleafordqf.com

SFQD 37-7
12/10/14

PRODUCT SPECIFICATION

Specification Number	Product	Issue Number	Original Issue Date	Current Issue Date									
JCBC14	BLACKCURRANT FLAVOUR JELLY CRYSTALS	10	30/04/1997	06/09/2018									
Description	A dry blend consisting of coloured and flavoured crystals which, on reconstitution as instructed, will produce firm jelly.												
Ingredients	Dextrose, Sugar, Bovine Gelatine, Acidity Regulators: Citric Acid, Trisodium Citrate, Colours (Beetroot Red, Anthocyanin), Natural Flavouring												
Allergens	Allergy Advice: See Ingredients In Bold												
Instructions	<table border="0"> <tr> <td>Jelly Crystals</td> <td>Boiling Water</td> <td>Cold Water</td> </tr> <tr> <td>175g</td> <td>400ml</td> <td>500ml</td> </tr> <tr> <td>1kg</td> <td>2285ml</td> <td>2855ml</td> </tr> </table> <ol style="list-style-type: none"> The Jelly Crystals should be completely dissolved in the required amount of boiling water. Add the cold water and stir. Pour into moistened moulds and stand in a cool place to set. 				Jelly Crystals	Boiling Water	Cold Water	175g	400ml	500ml	1kg	2285ml	2855ml
Jelly Crystals	Boiling Water	Cold Water											
175g	400ml	500ml											
1kg	2285ml	2855ml											
Sensory	Appearance	Dry: A free flowing purple powder, free from lumps. Reconstituted: Clear medium set purple jelly.											
	Flavour & Aroma	Typical of blackcurrant. Free from foreign odours or taints.											
	Texture	Medium set spoonable texture.											
Analytical	Moisture	12% maximum											
Microbiological	E. coli	<10/g											
	Salmonella	Absent in 25g											
Physical	Foreign Matter	Absent											
	Metal Detection	3.0mm Ferrous 3.5mm Non Ferrous 4.0mm Stainless Steel.											
Typical Nutritional Information per 100g	Energy	369 kcal											
	Energy	1567 kJ											
	Fat	0.01 g											
	of which: saturates	0.00 g											
	Carbohydrate	85.34 g											
	of which: sugars	84.07 g											
	Fibre	0.00 g											
	Protein	7.10 g											
	Salt	0.11 g											
	Sodium	42.59 mg											
	Nutritional information calculated from dry ingredients.												
Labels	Product name, net weight, ingredient declaration, batch code and best before date.												
Storage	Store in a cool, dry place, free from the risk of contamination and ingress of moisture.												



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Shelf Life 12 months under correct storage conditions.

Pack Size 4x3.5kg

Additional Information Manufactured in the UK

Approved by:	Natalie Morris
Position:	Technical Supply Co-ordinator
Date Printed:	18/02/2021

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Specification Amendments

Previous Issue	Previous Issue Date	Current Issue	Current Issue Date	Category Changed	Details Changed
9	12/08/2015	10	06/09/2018	Specification Review	Ingredient declaration updated, sensory, nutritional and allergen information updated



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SFQD75-8
10/03/09

ALLERGY INFORMATION

PRODUCT: BLACKCURRANT FLAVOUR JELLY CRYSTALS

Specification Number: JCBC14

Allergy Issue Date: 06/09/2018

Allergy Issue No.: 10

Does the product contain any of the following:	Status	Additive or Ingredient Present
Wheat and Wheat Derivatives	No	
Rye	No	
Barley	No	
Oats / Oat Bran	No	
Triticale	No	
Gluten	No	
Maize and Maize Derivatives	Yes	Dextrose produced by maize starch, Citric Acid derived from maize
Soya / Soya Products	No	
Modified Starches	No	
Egg and Egg Derivatives	No	
Dairy and Dairy Derivatives (incl. lactose)	No	
Beef Products (from all sources)	Yes	Bovine Gelatine
Beef Products (from UK sources)	No	
Pork Products	No	
Lamb / Mutton Products	No	
Crustacea and Shellfish	No	
Fish	No	
Gelatine	Yes	
Any other Animal Products	No	
Artificial Colours (incl. azo dyes)	No	
Added Natural Colours	Yes	Red Beet Juice E162, Anthocyanin E163
Artificial Flavours	No	
Natural or NI Flavours	Yes	
BHA / BHT and Other Antioxidants	No	
Benzoates	No	
Sulphites >10mg/kg	No	
Other Preservatives	No	



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Does the product contain any of the following:	Status	Additive or Ingredient Present
Added MSG	No	
Glutamates	No	
Other Additives	Yes	Citric Acid E330, Trisodium Citrate E331
Yeast / Yeast Extract	No	
HVP / TVP	No	
Aspartame	No	
Caffeine	No	
Phenylalanine	No	
Peanuts / Peanut Derivatives	No	
Other Nuts / Nut Derivatives	No	
Nut Oil / Nut Oil Derivatives	No	
Sesame / Sesame Seed Derivatives	No	
Poppy Seeds	No	
Mustard	No	
Other Seeds	No	
Vegetable Oil / Seed Oil	No	
Legumes (or derivatives of)	No	
Celery	No	
Garlic	No	
Lupin	No	
Molluscs	No	
Added Salt	No	
Added Sugar	Yes	



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Is the product suitable for:	Status	Comments
Ova-lacto Vegetarians	No	
Vegans	No	
Orthodox Jewish Diet (Kosher)	No	
Kosher Certified	No	
Muslim Diet (Halal)	No	
Halal Certified	No	

Is the product:	Status	Details
Free from Genetically Modified ingredients.	Yes	

Approved by: Natalie Morris
Position: Technical Supply Co-ordinator
Date: 18/02/2021