



James Mackle Ltd

Manufacturers of Fruit Pie Fillings

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SPECIFICATION F8

1. SCOPE

This specification relates to diced Bramley apple for use in Apple Pie Filling, namely 16mm diced Apple Pie Filling.

Raw material: Bramley Seedling apples

Raw material

Properties:

Origin: UK / ROI

Size: 68 - 100mm diameter apple

Quality: Sound, clean, whole and ripe apple grown in compliance with EEC directive 76/895/EEC (as amended) and not otherwise chemically contaminated.

Growing and Processing

The Bramley apple is harvested during August - October and bought by ourselves. It is supplied in large wooden bins to the site and stored in regulated chilled chambers.

2. General Requirements

2.1 All products and packaging must conform to current UK/EU legislation including codes of practice.

2.2 Only prime quality ingredients must be used.

2.3 Products must be free from agricultural residues and contaminants.

2.4 Products and packaging must be clean, sound and undamaged at delivery to the store and/or warehouse.

2.5 Any problems likely to result in consumer dissatisfaction must be notified to management immediately.

2.6 Any alteration to specification details must be agreed in writing.

2.7 Diced or Kitchen cut apple must be used for processing into pie filling within 24 hours of production.

3. DETAILS OF MANUFACTURE

3.1 Machine peeling and coring followed by hand trimming and inspection.

3.2 Diced to the required size through an Urschel dicer.

3.3 Immersed in a solution of sodium metabisulphite (E223). Sulphur dioxide level in final filling to be <100ppm. Calcium may be added to a maximum of 2% to achieve the level of firmness required in the apple.

- 3.4 Passed through a metal detector and transferred to the apple pie filling area or to chill storage.
- 3.4 Diced apple is metal detected in a detector that is challenged hourly with 3.0mm Fe, 3.5mm non Ferrous and 5.5mm Stainless Steel test pieces. Apple is metal detected in the apple pie room using a detector that is checked hourly with test pieces 2.0mm fe, 2.5mm non fe and 3.0mm stainless steel.
- 3.5 Added to a pre mixed gel and mixed until the apple is evenly dispersed.
- 3.6 Pumped through a metal detector and filled directly into a clean blue plastic container. Each container to hold 10kg. Sealed with a blue lid.
- 3.7 Labeled and date coded with a best before of up to 7 weeks from the date of production. The date code information will include batch traceability information.
- 3.8 Transferred to chill storage. Do not store in direct sunlight or warm areas.

4. COMPOSITION

Apple - Sugar – Water - Starch - Potassium Sorbate (E202) - Sodium Metabisulphite (E223)

5. INGREDIENTS

Ingredient	%
Apple	74.04
Water	9.76
Sugar	12.2
Starch	3.90
Potassium Sorbate	0.1

Preservative: Sodium Metabisulphite (E223)

6. GENERAL, PHYSICAL AND ANALYTICAL CHARACTERISTICS

- 6.1 Chemical - Potassium Sorbate (E202) 0.1%
Sodium Metabisulphite <100 ppm (E223)
- 6.2 Physical - Visual inspection per 1 kilo sample
- Pips, pieces of core: Max 9
 - Bruised or discoloured/pieces of peel: Max 50
 - Stalks : nil (Tolerance 1)
 - EVM: nil
- 6.3 General - Product must conform to food standard regulations
- 6.4 Flavour - Characteristic of Bramley apple
- 6.5 Micro biological Standards
- | | Target | Tolerance | Action |
|---------------------|------------------------|------------------------|-------------------------|
| TVC (cfu/g) | <5.0 x 10 ² | <9.0 x 10 ³ | ≥ 9.0 x 10 ³ |
| Yeast/Mould (cfu/g) | <5.0 x 10 ² | <9.0 x 10 ³ | ≥ 9.0 x 10 ³ |

6.6 Nutritional Information

Energy KJ	371
K/Cal	88
Protein	0.3%
Fat	0.4%
Moisture	78.0%
Ash	0.3%
Carbohydrate	20.4%
Fibre	0.6%
Salt	0.1%
Saturates	0.1g/100g
Sodium	110 ppm
Total Sugar	18.8%

7. ALLERGEN DATA

COMPOUND	PRESENT/ABSENT
Wheat/Wheat derivatives	Absent
Rye/ barley/oats	Absent
Soya/soya products	Absent
Egg/egg products	Absent
Milk/milk products	Absent
Fish/Molluscs/Crustaceans	Absent
Mustard	Absent
Celery	Absent
Lupin	Absent
Sesame	Absent
Poultry/poultry products	Absent
Artificial colours	Absent
Added natural colours	Absent
Added Flavours	Absent
MSG	Absent
GMO's	Absent
Nuts/nut derivatives	Absent
MRM	Absent
Spices	Absent
Waxy Maize (starch)	Present
Sulphites	Present
Preservatives	Present
Additives	Present

This product is suitable for vegetarians and vegans.

8. PACKAGING WEIGHTS

N.B. These weights are for a 10 kilo container.

Product: Apple Pie Filling

Net Weight	Gross Weight	Plastic	Metal (Steel)	Other
10.0 kilos	10.488	0.488	0.00	Nil

9. MATERIAL SAFETY DATA

Health and Safety Information

Product:	Bramley apple pie filling
Composition: metabisulphite.	Apple, sugar, water, starch, potassium sorbate, sodium
Physical form:	Semi-solid
Inflamability:	Combustible
Explosive hazard:	None
Corrosive characteristics:	None
Storage precautions:	Store in chilled conditions
Handling precautions:	Observe food handling and manual handling regulations
Special fire fighting instructions:	None
Other precautions:	Small spillage may be washed to waste with soap and water
Emergency treatment recommended:	Skin: Rinse with soap and water Eyes: Irrigate well with water. If discomfort persists seek medical attention

10. SALES ORDER DETAILS

Direct sales telephone number:	028 8778 4774
Lead time:	5 working days

11. CONFORMANCE

The product and its constituent parts meet all relevant UK and EU regulations and does not contain irradiated or genetically modified materials.

Signed: John Donnelly

Position: Operations Manager
Date: 05/01/2015
Review: Jan 2018