



# James Mackle Ltd

## *Manufacturers of Fruit Pie Fillings*

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### Sliced Bramley Apple **SPECIFICATION F2**

#### **1. SCOPE**

This specification relates to sliced Bramley apple for use in Apple Pie Filling.

Raw material: sliced 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 Sliced 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 Sliced through an automatic slicer to give individual slices.

3.3 Immersed in a solution of sodium metabisulphite (E223). Filling SO<sub>2</sub> level 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 that is challenged hourly with 2.0mm Fe, 2.5mm non-Fe and 3.0mm Stainless Steel test pieces.

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 poly lined cardboard box holding 15 kg or 10kg plastic pail.

3.7 Labelled 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. Avoid storage in direct sunlight or warm areas.

#### 4. COMPOSITION

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

#### 5. INGREDIENTS

Ingredient	%
Apple	80.00
Water	8.8
Sugar	} 11.1
Starch	
Potassium Sorbate	0.1

#### 5.1 Nutrition /100g

Energy KJ	372
K/Cal	88
Protein	0.3%
Fat	0.4%
Moisture	78.0%
Ash	0.3%
Carbohydrate	20.4%
Fibre	0.6%
Saturates	0.1g/100g
Sodium	110 ppm
Total Sugar	18.8%

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 4
- Bruised or discoloured/pieces of peel: Max 30
- 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 <sup>2</sup>	<9.0 x 10 <sup>3</sup>	≥9.0 x 10 <sup>3</sup>

Yeast/Mould <5.0 x 10<sup>2</sup>      <9.0 x 10<sup>3</sup>      ≥9.0 x 10<sup>3</sup>  
(cfu/g)

## 7. FREE FROM 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.

## 8. MATERIAL SAFETY DATA/PRODUCT SAFETY

### Health and Safety Information

Product:	Bramley apple pie filling
Composition:	Apple, sugar, starch, potassium sorbate, sodium metabisulphite.
Physical form:	Semi-solid
Inflamability:	Combustible
Explosive hazard:	None
Corrosive characteristics:	None
<b>Storage precautions:</b>	<b>Store in a chilled area.</b>
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

## 9. SALES ORDER DETAILS

Direct sales telephone number: 028 8778 4345  
Lead time: 5 working days

## 10. CONFORMANCE

The product and its constituent parts meet all relevant UK and EU regulations and does not contain irradiated or genetically modified materials. All growers in England follow the Assured Produce Quality System (crop specific protocol) Feb 2007.

Signed: *Diana Jarczok - Stec*

Position: Quality/Technical Manager

Date: 26/10/2022

**Review Oct 2025**