



Product Technical Specification

Supplier product code	01402
Version	0025
Issue date	06.06.2019
Range	Renshaw
Product title	Macaroona
Product description	
A macaroon paste manufactured from almonds, sugar and egg whites. Suitable for the production of all types of macaroon products.	
Pack size:	12.5Kg e
Contacts	
Specifications queries	Email: Specifications@realgoodfoodplc.com
Manufacturing Site Head of Technical	Name: Samuel Wynne
	Email: samuel.wynne@jfreishaw.co.uk
	Telephone: 0151 706 8200
	Mobile: 07738422219
	Address: 229 Crown Street Liverpool Merseyside L8 7RF
Applications information	Web address: https://www.renshawbaking.com
	Contact: info@renshawbaking.com
Sales queries	Email: sales@jfreishaw.co.uk
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
Reviewed and approved on behalf of JF Renshaw Ltd (A Real Good Food PLC company):	
Signed:	
Name:	Samuel Wynne
Position:	Site Head of Technical - JF Renshaw



Product Technical Specification

Legal name
Almond paste
Ingredients list
Sugar, Almonds (Nuts) (28%), Water, Dried Egg White.
Allergens: Please see the ingredients in bold text.

Composition	Typical figures %	Countries of origin
Sugar	55 - 60	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
Bitter Almonds	4	Morocco
Sweet Almonds	24	USA, Australia, Spain
Water	15 - 20	UK
Dried Egg White	1 - 5	Italy

Colour pigment
N/A

Palm oil details	
Contains components sourced from Palm Oil/Palm Kernel Oil and/ or derivatives	No
RSPO information	N/A

Product Technical Specification

Nutritional	
Method: Calculated	Typical figures per 100 g
Energy (kJ/kcal)	1691/ 402
Fat (g)	15.9
of which saturates (g)	1.2
Carbohydrates (g)	55.1
of which sugars (g)	55.1
Protein (g)	9.6
Salt (g)	0.10

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

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
5 months from date of manufacture.
Shelf life: opened
Once opened, material should 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.

Product Technical Specification

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	Exempt from allergen labelling
	No	Yes	Yes	
Crustaceans and products thereof	No	No	No	
Eggs and products thereof	Yes	Yes	Yes	Dried Egg White
Fish and products thereof	No	No	No	
Peanuts and products thereof	No	No	No	
Soybeans and products thereof	No	No	Yes	Lecithins
Milk and products thereof, including lactose	No	No	Yes	Milk, butter, and other derivatives
Nuts: Almonds; hazelnuts; walnuts; cashews; pecan nuts; Brazil nuts; pistachio nuts; macademia	Yes	Yes	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	No	No	Yes	Present in some glucose syrup at >10mg/kg
Lupin and products thereof	No	No	No	
Molluscs and products thereof	No	No	No	

Product Technical Specification

Microbiological testing		
At the time of manufacture		
Organism	Target	Maximum
TVC	<1000 cfu/g	10000 cfu/g
Yeasts & Moulds	<100	250 cfu/g
Enterobacteraceae	<10 cfu/g	50 cfu/g
Salmonella	Not detected in 25g	N/A
Osmophiles	<20 cfu/g	100 cfu/g
CLAS accredited methodology used. Test frequency based on risk assessment (JF Renshaw Ltd, in-house lab)		

Chemical		
Test	Method	Standard
Moisture	Karl Fischer titration	14.0 - 16.0%
Almonds used have been tested for Aflatoxins and comply with Regulations 1881/2006: 165/2010.		

Physical		
Test	Method	Standard
Appearance	Organoleptic	Creamy brown in colour with flecks of brown visible.
Flavour	Organoleptic	Typical of almond
Texture	Organoleptic	Smooth to slightly grainy due to the almond particles when thinly spread.
Aroma	Organoleptic	Typical of almond

Product Technical Specification

Brief process description

Sweet almonds are blanched, mixed with pre-blanched bitter almonds, chopped and mixed with sugar and water. The mixture is refined and roasted before onward mixing with the other ingredients. The paste 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: 4.0mm Ferrous, 4.5mm Non-Ferrous, 5.0mm Stainless Steel test pieces.

Sieves

Not appropriate for this product type.

Packaging

A white PP pail and lid with a blue LDPE disc on the surface of the product. Label applied to each pail.

12 pails per layer, 4 layers high, 48 pails per pallet. All pallets shrink/stretched wrapped.

Recycling information

Pail - Plastic not currently recycled

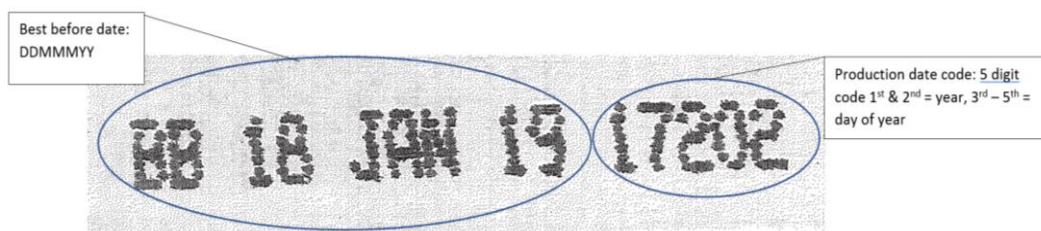
Lid - Plastic not currently recycled

Disc - Plastic not currently recycled

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:



Product Technical Specification

Health & safety data		
Physical Appearance		Creamy brown almond paste.
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. Contains nut allergen.
	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.

Product Technical Specification

Macaroona handling and usage instructions

A macaroona paste that is manufactured from almonds; other ingredients may include sugar, water, egg albumen and preservative.

Possible applications:

Macaroon biscuits, congress tarts, slice lines, used in cake batters for almond flavour, Danish pastry fillings.

Recommended storage

Recommended maximum storage temperatures of macaroona paste should be 18°C. Macaroona paste should be stored in dry and cool conditions, away from heat sources and odorous materials. The shelf life of macaroona paste 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 macaroona paste lasts for the required shelf life of their end products.

Recommended handling and processing:

a) Opening

Once opened, macaroona paste material should not be exposed to air for prolonged periods as product will harden and also potentially become prone to microbiological contamination.

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 be scraped down to the bottom of the pail, the plastic disc cover replaced; and stored appropriately for later use.

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

Things to be aware of:

Under normal circumstances macaroona paste is not subject to spoilage from yeasts or moulds due to its high sugar content.

However low levels of yeast and mould may be present, under certain circumstances these yeasts or mould may result in spoilage, demonstrated by fermentation or surface mould growth. Normally spoilage can be seen; visible mould or swelling bags from gas production.

Product Technical Specification

Circumstances which can contribute to yeasts or mould growth and create spoilage include:
Incorrect storage temperature of macaroon paste, e.g. too hot above 18°C.
Incorrect storage conditions, e.g. high humidity.
Incorrect establishment as to whether the macaroon paste will last for the required shelf life of users finished products.
Use of macaroon paste that has been exposed to air for prolonged periods.
Cross contamination from other ingredients (e.g. flour) and unhygienic equipment when weighing out material (e.g. scrappers or spoons).
It should be noted that this is not a full and exhaustive list of factors that can affect yeast or mould growth in macaroon pastes but they are the ones of main concern.