

Finished Product Details	
Description	Apricot Jam
Country of Origin	UK
Recommended Labelling	Apricot Jam

Composition - Percentages calculated from Mixing Bowl								
Ingredient Name	Compound or Single	Additive 'E' Number	Function	State	Source / Derived From	Country of Manufacture	Country of Origin	%
Glucose Syrup	Single	N/A	Ingredient	Liquid	Wheat/Maize	UK, Netherlands, France, Italy, Spain, Slovakia, Lithuania, Belgium	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxemburg, Malta, Netherlands, Poland, Portugal, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, UK, Ukraine.	36.8
Granulated Sugar	Single	N/A	Ingredient	Granular	Beet/Cane	UK, Germany, France, Belgium	*See below*	36.8
Concentrated Apricot Puree	Compound	N/A	Ingredient	Puree	See Compound Breakdown	Spain, Turkey	See Compound Breakdown	13.54
Water	Single	N/A	Ingredient	Liquid	Potable Supply	UK	UK	12.26
Pectin	Compound	E440	Gelling Agent	Powder	See Compound Breakdown	Italy, Germany	See Compound Breakdown	0.53

Flavouring	Compound	N/A	Flavour	Liquid	See Compound Breakdown	UK	See Compound Breakdown	0.03
Citric Acid	Single	E330	Acidity Regulator	Crystalline	Sugar Beet or Cane	Belgium	Belgium, Austria, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Ireland, Latvia, Lithuania, Luxemburg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, UK	0.01
Trisodium Citrate	Single	E331	Acidity Regulator	Crystalline	Sugar Beet or Cane, Maize	Austria, Belgium	Austria, Belgium	0.01
								100%

*Granulated Sugar CoFo: Argentina, Barbados, Belize, Brazil, Costa Rica, Cote d'Ivoire, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Kenya, Madagascar, Malawi, Mauritius, Mozambique, Nicaragua, Reunion and African Comores, St Kitts Nevis, Surinam, Swaziland, South Africa, Tanzania, Trinidad, Uganda, Zambia, Zimbabwe, Belgium, Germany, France, Netherlands, UK

Compound Ingredients						
Compound Name	Additive 'E' Number	Function	State	Source / Derived From	Country of Manufacture	Country of Origin
Apricots	N/A	Ingredient	Puree	Apricot (Bulida, Bergeron, Moixent, Canino, Malatya, Zerdali, Tokaloğlu, Dūdai)	Spain, Turkey	Spain, Turkey

Ascorbic Acid	E300	Processing Aid: Antioxidant	Liquid	Corn	China	China
Pectin	E440	Gelling Agent	Powder	Citrus Peel & Apple Pomace	Italy, Germany	Italy, Germany
Dextrose	N/A	Standardising Agent	Powder	Maize	Italy, France, Bulgaria, Germany	Italy, France, Bulgaria, Germany
Propylene Glycol	E1520	Carrier	Liquid	Synthetic	Germany	Germany
Flavouring Substances	N/A	Flavour	Liquid	Synthetic	UK	UK

Processing Aids							
Ingredient Name	Additive 'E' Number	Nature	Function	Source / Derived From	Country of Origin	%	Present in Final Product
N/A							

Ingredient Declaration
Glucose Syrup, Granulated Sugar, Concentrated Apricot Puree, Water, Gelling Agent: Pectin; Acidity Regulators: Citric Acid, Trisodium Citrate; Flavouring.

RSPO Certification		
Supply Chain Model	Certificate Number	Expiration Date
Mass Balance, Segregated	BMT-RSPO-000185	08/01/2024
Does the Finished Product contain Palm Oil	No	
Is the Finished Product RSPO Certified	No	
Supply Chain Model Finished Product Certified to	N/A	

Chemical Standards					
Test	Target	Tolerance	Method	Frequency	Comments
pH Value	3.2	3.1 – 3.3	Electronic pH Meter	Every Pallet	pH readings taken during production and 24 hours after
Total Solids	71	69 - 73	Handheld Refractometer	Every Pallet	Solid readings taken during production and 24 hours after

Physical Standards					
Test	Target	Tolerance	Method	Frequency	Comments
Flow	2-6 cm/min	No Tolerance	Bostwick Flow Meter	Every Pallet	Flow readings taken 24 hours after production

Organoleptic Standards			
Test	Target	Frequency	Comments
Colour	Straw colour, typical of Apricot	Every Pallet	Colour checks completed during production and 24 hours after
Flavour	Sweet Apricot flavour	Every Pallet	Flavour checks completed 24 hours after production
Aroma	Sweet aroma	Every Pallet	Checks completed 24 hours after production
Texture	Smooth gel	Every Pallet	Checks completed 24 hours after production

Special Interest Group Suitability Data		
Special Interest Group Suitability Data	Suitable For?	Certified
Vegetarians	Yes	NA
Vegans	No	NA
Kosher	Yes	No
Halal	Yes	No
Coeliacs	Yes	NA

Intolerance Data: Declarable Food Allergens								
The following substances are specified by EU and member state law as mandatory food allergens, which must be declared on finished goods packaging. Levels of Gluten & Sulphites are based on theoretical calculation.								
Allergen	Present in Recipe	mg/kg	Present on the same production line	Present on the same site	Is cross contamination controlled	Label Contains	Label May Contain	Free From

Cerals Containing Gluten >20mg/kg (and derivatives) (i.e Wheat / Barley / Rye / Oats / Spelt / Kamut / Triticale)	No	7.36	Yes	Yes	Yes	NO	YES	NO
Crustaceans (i.e Prawns / Crab / Lobster)	No		No	No	Yes	NO	NO	YES
Molluscs (i.e Mussels / Oysters)	No		No	No	Yes	NO	NO	YES
Eggs (and derivatives) (i.e.Albumin / Lysozyme)	No		Yes	Yes	Yes	NO	YES	NO
Fish (and derivatives)	No		No	No	Yes	NO	NO	YES
Milk (and Milk derivatives, i.e Casein, inc.Lactose)	No		Yes	Yes	Yes	NO	YES	NO
Soya (and derivatives)	No		Yes	Yes	Yes	NO	YES	NO
Mustard (Mustard Seed and derivatives) (i.e Mustard Flour / Mustard Oil)	No		No	No	Yes	NO	NO	YES
Sulphur Dioxide >10mg/kg	No	7.36	Yes	Yes	Yes	NO	YES	NO
Lupin (and derivatives)	No		No	No	Yes	NO	NO	YES
Celery / Celeriac (and derivatives)	No		No	No	Yes	NO	NO	YES
Peanuts (and derivatives including oils)	No		No	No	Yes	NO	NO	YES
Nuts (Tree Nuts i.e Almond / Hazelnut / Walnut / Cashew / Pecan / Brazil / Pistachio / Macadamia / Queensland (and derivatives including unrefined nut oils))	No		No	Yes	Yes	NO	NO	YES
Sesame (Sesame Seed and derivatives, including oils)	No		No	No	Yes	NO	NO	YES

Notes: See Flemings Zeelandia Allergen & Nut Manual for details of allergenic materials present / handled on site. Flemings Zeelandia formally risk assesses and approves its suppliers in accordance with the requirements of General Food Law (178/2002/EC) and the BRC Global Standard for Food Safety. Allergen controls are rigorously applied at Flemings Zeelandia in accordance to Codex Alimentarius HACCP Principles.

Genetically Modified (GM) Ingredients	
Relevant regulations & directives: EC Regulation No. 1829/2003 on Genetically Modified Food & Feed; EC Regulation No. 1830/2003 on Traceability and Labelling of GM ingredients	
Does this product contain ingredients, additives, processing aids or other derivatives from any of the following sources?	Yes

Common substances potentially of GM origin: Maize (& derivatives): Maize flour/starch, Glucose, Glucose Syrup, Dextrose/syrup, Fructose/syrup, Invert sugar syrup, Ascorbates (E301,E302), Aspartame, Citric acid (E330), Corn syrup, Dextrin, Ethanol, Glycerine, Lactic acid, Maltodextrin, Polydextrose, Polyols, Sorbates, Sorbitol, Xanthan Gum (E415) , Sodium/Potassium/Calcium Citrate (E331-E333), Caramelized Sugar Syrup (Caramel E150a-E150d), Glutamic Acid (E620), Mono-sodium/potassium/ammonium glutamate (E621-E624), Calcium/Magnesium diglutamate (E623, E625), Ascorbic acid (E300), Fatty Acid esters of ascorbic acid (E304). Soya (or derivatives): HVP/TVP, Soya oil/proteins, Soy extracts and concentrates, lecithin. Rice (non-EU origin): rice, rice flour, rice starch. Sugar beet (non-EU origin – USA / Canada): sugar beet, sugar, sugar beet molasses, Caramelized Sugar Syrup (Caramel E150a-E150d).
Rapeseed: rapeseed oil, Canola.
Textured vegetable protein; hydrolysed vegetable protein.
Enzymes used as processing aids in fermentation processes (i.e. brewing, vinification) or cheese production.

If Yes, Please indicate methods that ensure they are not from a Genetically Modified Source

Valid IT

Has this product or any of its ingredients been irradiated (using gamma or ionising radiation)?	No
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Microbiological Standards

Routine microbiological testing is not carried out on this product, however random microbiological testing is carried out per product category on an annual basis

Test	Target	Method
Total viable count	<1000	ISO 4833:2013
Coliforms	<100	BS ISO 4832:2006
Yeasts	<100	ISO 21527-2:2008
Moulds	<100	ISO 21527-2:2008
E.Coli	<10	BS ISO 16649-2:2001
Staphylococcus	<10	ISO 6888-1:1999
Salmonella	Absent in 25g	BS ISO 6759:2017

Nutritional Information

Routine Nutritional testing is not carried out on this product, the Nutritional Values are calculated based on Raw Material information provided by our suppliers

Parameter	Typical Analysis per 100g
Energy (kcal)	242
Energy (kj)	1015
Fat	0.06
of which saturates	0
of which mono-saturates	0
of which poly-unsaturates	0
Carbohydrate	60.06
of which sugars	47.38

of which polyols	0
of which starch	0
Fibre	0.53
Protein	0.21
Salt	0.03
Sodium (mg)	12.668

Product Protection / Food Safety			
HACCP: Flemings Zeelandia operates in accordance with strict Codex Alimentarius HACCP Principles. Please see relevant process flow and risk assessment for this product.			
Measure	Frequency	Standard / Sensitivity / Tolerances	Action if outside specification
Sieve	Beginning & End of shift and upon change of sieve size	3mm	Place on hold and investigate
Metal Detection	Beginning & End of shift, every hour and after engineers have changed the settings	1.5mm Fe, 1.5mm Non-Fe 2.5mm SS	Place on hold and investigate

Shelf life & Storage	
Shelf Life Extensions: Flemings Zeelandia are unable to extend the product shelf life, as a business we are unable to grant shelf life extensions on product that has been dispatched and not yet under our control. I can however advise that a decision can be made by yourselves based on the product quality and microbiological testing of the product. Product quality can be assessed on appearance to ensure there are no signs of mould growth present on the surface of the product. Ensure that there are no signs of syneresis and colour deterioration.	
Minimum Shelf Life on delivery	75% of unopened Shelf Life
Maximum Shelf Life (Unopened from Date of Manufacture)	12 Months
Recommended Storage Conditions	Ambient, Cool, Dry place
Shelf Life once opened	Once opened keep refrigerated (<5°C) and use within 4 weeks. To prevent spoilage use clean utensils at all times
Suitable for Freezing	Freeze thaw product testing to be carried out by yourselves to determine.
Durability Coding	Best Before: DD/MM/YYYY

Available Packaging Formats					
Pack Size	5kg Pail	12.5kg Pail	500kg TPS	1000kg TPS	1000kg Tank
Pallet Formation		5kg		12.5kg	
Number of pails per layer		24		18	
Number of layers per pallet		5		4	
Total per pallet		120		72	
Maximum Pallet Height		339mm		1175mm	

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Amendment Details: Moved onto Excel and Document Reference code changed

Amended By: HB

Spec Issue Number: 18

Spec Issue Date: 15/02/2023



Amendment Details: Specification Review

Packed in a Protective Atmosphere	Yes	Yes
Filling Method used for weight check	Minimum	

Packaging Information				
5kg Pail	Components	Material	Weight	Recyclable
Primary Packaging	Pail & Lid	Polypropylene Co-Polymer	0.170g	Yes
Secondary Packaging	Membrane Seal	12µ Polyester / 75µ CCP	0.004g	No
Tertiary Packaging	Pallet Liner & Stretch Wrap	NA	NA	No
Pallet Type	Standard	Wooden	Average 22kg	Yes - Reusable
12.5kg Pail	Components	Material	Weight	Recyclable
Primary Packaging	Pail & Lid	Polypropylene Co-Polymer	0.330g	Yes
Secondary Packaging	Membrane Seal	12µ Polyester / 75µ CCP	0.008g	No
Tertiary Packaging	Pallet Liner & Stretch Wrap	Card and LLDPE	Liner 125g, Wrap variable	Card Yes, Wrap No
Pallet Type	Standard	Wooden	Average 22kg	Yes - Reusable
500kg TPS	Components	Material	Weight	Recyclable
Primary Packaging	TPS Liner	Virgin Grade polyethylene - 3 layer	Average 1kg	No
Secondary Packaging	TPS Container	Metal	Average 67kg	Yes - Reusable
1000kg TPS	Components	Material	Weight	Recyclable
Primary Packaging	TPS Liner	Virgin Grade polyethylene - 3 layer	Average 2kg	No
Secondary Packaging	TPS Container	Metal	Average 135kg	Yes - Reusable
1000kg Stainless Steel Tank	Components	Material	Weight	Recyclable
Primary Packaging	Tank	Stainless Steel	Average 147kg	Yes - Reusable

Labelling & Traceability	
Required information for Traceability (as detailed on packaging); Product Code, Production Date, Best Before and Container Number if applicable	
Pallet	None
Pail	Self - Adhesive label with Black Print affixed directly onto the pail
TPS	Self - Adhesive label with Black Print placed onto a laminating pouch, affixed to the outside of the container
Stainless Steel Tank	Self - Adhesive label with Black Print placed onto a laminating pouch, affixed to the outside of the container

Legislation & Warranty
<p>This specification has been determined by our Technical Department. It contains all available and relevant information pertaining to the product described, and is to the best of our knowledge complete and accurate. Intended users should however satisfy themselves as to the suitability of the product for their specific application. This specification should be treated as confidential and shall not be shared with any third party without Flemings Zeelandia specific permission.</p> <p>The product described herein is produced and packed under strict sanitary conditions in accordance with Good Manufacturing Practices, and complies with all current relevant UK & EC Legislation in respect of Food Safety & Legality, Contaminants in Food Regulations, and Packaging Standards. Flemings Zeelandia maintains the following Food Safety and Quality Systems accreditations: BRC Global for Food Safety</p> <p>This product is manufactured by Flemings Zeelandia with the sole purpose for bakery items and should not be used for any other purpose. It shall be within the stated specification parameters, and free from all foreign matter. It shall not have been subjected to irradiation: and shall be free from genetically modified ingredients.</p> <p>The product shall be similar in flavour, aroma and appearance to a previously supplied batch or sample (allowing for natural variations as may occur). *Please note</p> <p>that countries of origin may vary subject to raw material availability.</p> <p>**Please note that James Fleming & Co Ltd reserves the right to alter the levels of pectin and acidity regulators in order to maintain performance characteristics.</p>

All Specifications to be agreed & signed, on behalf of the customer and returned within 10 working days of receipt, if specifications are not sent back this will be deemed as approved		
Specification completed on behalf of Flemings Zeelandia	Authorised on behalf of Flemings Zeelandia	Agreed on behalf of (Customer)
Signature: 	Signature: 	Signature:
Print Name: Helen Benson	Print Name: Helen Benson	Print Name:
Position: Compliance Team Leader	Position: Compliance Team Leader	Position:
Date: 15/02/2023	Date: 15/02/2023	Date:

Document Ref:
SPEC02

Specification Code: MP7X
Description: Apricot Jam



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