



James Mackle Ltd

Manufacturers of Fruit Pie Fillings

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SPECIFICATION F5

1. SCOPE

This specification relates to fresh diced Bramley apple for use in Apple Pie Filling, namely 10mm diced Bramley Apple Pie Filling.

Raw material: Fresh 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. Dicer settings adjusted to a 10mm cube.

3.3 Immersed in a solution containing 150 ± 25 ppm sodium metabisulphite (E223). 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. Diced apple is metal detected in a detector that is challenged hourly with 2.5mm Fe,

3.5mm non Ferrous and 5.5mm Stainless Steel test pieces. Apple is metal detected in the apple pie room using metal detectors that are checked hourly with test pieces 2.0mm fe, 2.5 mm 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. Sealed with a yellow 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.

4. COMPOSITION

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

5. INGREDIENTS

| Ingredient | % |
|-------------------|------|
| Apple | 74.6 |
| Water | } |
| Sugar | } |
| Dextrose | } |
| Starch | } |
| Potassium Sorbate | 0.1 |

Preservative: Sodium Metabisulphite (E223)

6. GENERAL, PHYSICAL AND ANALYTICAL CHARACTERISTICS

6.1 Chemical - Potassium Sorbate (E202) 0.1%
Sodium Metabisulphite 150 ± 25 ppm (E223)

6.2 Physical - Visual inspection per 5 kilo sample
- Pips, pieces of core: Max 10
- Bruised or discoloured/pieces of peel: Max 250
- 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 | 100g |
| Energy KJ | 367 |
| Kcal | 87.5 |
| Protein | 0.3g |
| Fat | 0.4g |
| <i>Saturates</i> | 0.1g/100g |
| Carbohydrate | 20.4g |
| <i>Sugar</i> | 18.8g |
| Fibre | 0.6g |
| Salt | 0.1g |
| Saturates | 0.1g |
| Sodium | 110 ppm |

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/fish products | 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 |
| Preservatives | Present |
| Additives | Present |

This product is suitable for vegetarians.

8. PACKAGING WEIGHTS

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

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: | Apple, water, sugar, starch, potassium sorbate, sodium metabisulphite. |
| Physical form: | Semi-solid |
| Inflamability: | Combustible |
| Explosive hazard: | None |
| Corrosive characteristics: | None |
| Storage precautions: | Store in a chilled area. |
| 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: 31/01/14
Review: Jan 2017