



BRITANNIA SUPERFINE LTD
QUALITY MANAGEMENT SYSTEMS

PRODUCT SPECIFICATION

PRODUCT INFORMATION
CONFIDENTIAL

<p>SUPPLIER : Britannia Superfine Ltd Britannia House Chaucer Industrial Estate Dittons Road Polegate East Sussex BN26 6JF</p>	<p>Tel: 01323 485 155 Fax: 01323 483 927 E-mail: sales@britannia-superfine.com www.britannia-superfine.com</p>
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RECIPE CODE : MINICARAMEL FUDGE CUBES

DESCRIPTION : 5 mm (Nominal) cubes of fudge.

INGREDIENTS LIST

INGREDIENTS	% BREAKDOWN	COUNTRY OF ORIGIN
Sugar	28-32	EU
Full Cream Condensed Milk	18-22	EU
Fondant*	14-20	UK
Glucose Syrup	14-20	EU
Palm oil	8-12	EU
Water	1-5	UK
Emulsifier Soya Lecithin	< 1	BRAZIL, INDIA

INGREDIENTS FOR FONDANT*	% BREAKDOWN	COUNTRY OF ORIGIN
Sugar	72-74	EU
Glucose (Derived from Wheat)	15-17	EU
Water	10-12.5	UK

ALLERGENS

CONTAINS MILK, SOYA AND SULPHUR DIOXIDE

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NOTES

- ✓ Source of Suppliers: These may change from time to time in line with price and/or Quality Constraint.
- ✓ All processes and procedures are carried out under hygienic conditions and in accordance with good manufacturing practices.
- ✓ The product shall comply with the Food Safety Act 1990, Trades Description Acts, Weights and Measures Acts where appropriate and any other relevant UK or EEC Legislation.
- ✓ Mineral Hydrocarbons are not used as a processing aid or additive.

RECOMMENDED STORAGE

Store in dry cool conditions away from sources of heat and odours materials,
Temperature between 15°-20°C,
Relative Humidity inferior to 55% ,
Best Before End of 12 months after date of manufacture.

PACKAGING

10 kg one piece staple free cardboard outer with blue inner poly liner

QUALITY PARAMETERS

	FREQUENCY OF CHECK
Flavour	per batch
Colour	per batch
Metal Detection	Per box Sensitivity 2.0 mm Ferrous, 2.5 mm Non Ferrous, 3.0 mm Stainless Steel (Checked Hourly)

MICROBIOLOGICAL STANDARDS

PARAMETER	TARGET	TYPICAL
TVC	Less than 10,000 per gram	1,000 per gram
Coliforms	Not detected in 1 gram	Negative
E. Coli	Not detected in 1 gram	Not detected in 1 gram
Salmonella	Not detected in 25 gram	Not detected in 25 grams

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NUTRITIONAL INFORMATION

PARAMETER	TYPICAL VALUES PER 100 G
Energy	1723 kJ /408 kcal
Protein	1.6
Fat	13.4
Of which saturated fat	10.3
Of which mono-unsaturated	1.1
Of which poly-unsaturated	0.2
Of which trans fat	0.1
Carbohydrate	70.0
Of which sugars	57.0
Of which starch	1.5
Water	9.1
Sodium	Trace
Salt	Trace

ENVIRONMENTAL CONTROLS

- Upon receipt of raw materials these are checked, tested as required and must conform to specification and be free from pest ingress before being allowed into our premises.
- All aspects of the manufacturing areas are subject to microbiological testing. This includes the finished products and random swab testing of machinery. Contact surfaces and staff.
- Random samples are sent regularly to an external UKAS accredited laboratory for verification of our results.
- A pest control company is employed to ensure that the site is protected from rodents, insects and other common pests.

DIETARY & INTOLERANCE INFORMATION

THIS PRODUCT IS SUITABLE FOR	YES	NO
OVO-LACTO VEGETARIANS	YES	
VEGANS		NO
COELIACS	YES	
LACTOSE INTOLERANTS		NO
DIABETICS		NO
KOSHER		NO
HALAL		NO

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DOES THE PRODUCT CONTAIN	YES	NO	COMMENTS
M R M / M S M (M echanically R ecovered/S eparated M eat)		N O	
M I L K / D A I R Y P R O D U C T S o r D E R I V A T I V E S	Y E S		8% S weet C ondense d M ilk,
A N I M A L P R O D U C T S (e x c l u d i n g m i l k / d a i r y p r o d u c t s)		N O	
G E L A T I N		N O	
B E E F / B E E F P R O D U C T S		N O	
P O R K / P O R K P R O D U C T S		N O	
F I S H / M A R I N E P R O D U C T S		N O	
S H E L L F I S H		N O	
P O U L T R Y / P O U L T R Y P R O D U C T S		N O	
E G G / E G G P R O D U C T S		N O	
F R U I T / F R U I T D E R I V A T I V E S		N O	
V E G E T A B L E / V E G E T A B L E D E R I V A T I V E S	Y E S		N o n - H y d r o g e n a t e d , v e g e t a b l e f a t (p a l m o i l b l e n d)
C A F F E I N E		N O	
W H E A T / W H E A T D E R I V A T I V E S	Y E S		G l u c o s e S y r u p
R Y E / B A R L E Y / O A T S / O A T B R A N		N O	
M A I Z E / M A I Z E D E R I V A T I V E S		N O	
S O Y A / S O Y A D E R I V A T I V E S	Y E S		E m u l s i f i e r : S o y a L e c i t h i n (G M F r e e)
G E N E T I C A L L Y M O D I F I E D M A T E R I A L		N O	
G L U T E N		N O	
G L U T A M A T E S		N O	
A S P A R T A M E		N O	
B E N Z O A T E S		N O	
B H A / B H T		N O	
S U L P H U R D I O X I D E (S U L P H I T E S)	Y E S		S u g a r 1 0 m g / k g m a x . G l u c o s e 2 0 0 - 3 0 0 m g / k g (b u l k)
Y E A S T / Y E A S T D E R I V A T I V E S		N O	



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DOES THE PRODUCT CONTAIN	YES	NO	COMMENTS
COLOURS ARTIFICIAL		NO	
COLOURS NATURAL		NO	
AZO COLOURS/COAL TAR DYES		NO	
FLAVOURS ARTIFICIAL		NO	
FLAVOURS NATURAL		NO	
ADDED SALT		NO	
ADDED SWEETENERS		NO	
SEEDS / SESAME SEEDS		NO	
IRRADIATED FOODSTUFFS		NO	
ALCOHOL		NO	
PRESERVATIVES		NO	
ADDITIVES	YES		Emulsifier: Soya Lecithin
NUTS/NUT OILS	*		
SEEDS/SEED OIL		NO	

* Note: We do not use or hold nuts on our site however some of our suppliers cannot or will not guarantee their product is free from nuts due to possible cross contamination with transport vessels. Coconut oil is held on site and used in some recipes.