Preserves **Suffolk**

Product Specification





Thomas Ridley QC Dept. 2:55 pm, 17 Dec 2021

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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, <u>we recommend that you always carefully</u> read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

			Gene	ral In	formation					
Product Name:		Blackberry & Apple Jam								
Brand Name:	Preserves of Suffolk									
Suppliers Product Code:					9	026894				
TUC Code: / EAN Code:		0	502695	50029	9095					
Net Weight (g / kg)		Unit: 340g			2040g	Pallet:			6 Weeks	
Gross Weight (g / Kg)		Unit: 558g			3418g	Pallet:				
Shelf Life/Storage Conditions:		Days after pro		on:	2 Years	Days after open			6 Weeks	
Product Category:	Aml	pient:	Yes		Frozen:		Chil	led:		
Product Description:					Blackberry & Apple Jam					
			Dieta	ary In	formation					
Ingredient Declaration (Allergens must be highlighted in bold capital letters)		Blackberries, Apples, Sugar, Gelling Agent: Citrus Pectin.								
			-	gen Ir	formation					
	C	Contains Y/N			May Contain Y/N		Factory Handles Y/N			
Celery	Ν				N		N			
Crustaceans		Ν			N			N		
Eggs		N				N			N	
Fish	N					N			N	
Gluten		N				N N		N		
Lupin		N			N N		N			
Milk Molluscs		N N			N N		N N			
Mustard		<u> </u>			N		N			
Nuts		<u> </u>			N		N			
Peanuts		N			N		N			
Sesame Seeds		N			N		N			
Soybeans		N				N	N			
Sulphur Dioxide		N				N			N	
Product Cont					Product Suitability				-	
Artificial Antioxidants		N		Suitable for a Vegetarian		Diet: Y				
Artificial Colours :		N				e for a Vegan Diet :			N	
Artificial Flavourings	:	N				or Lactose Intolerance :			N	
Artificial Flavour Enhance					Suita	able for Coeliacs :			N	
Artificial Preservatives	::	N			Approv	ed for a Halal Di	red for a Halal Diet:		N	
Artificial Sweeteners			Ν		Approv	ed for a Kosher D	Diet:		Ν	
				_						

				Nutri	tional	Data				
					1	er 100 g/ml product	<u>, </u>			
Energy	242	kcal	KJ / Kcal Vitam		Vitam	in A	g/ml			
Fat	0.1	lg	g/m	าไ	Vitam	in C		g/ml		
 of which saturates 	0.0)g	g/m	าไ	Folate	e/Folic Acid		g/ml		
Carbohydrates	61	g	g/m	าไ	Calcium			g/ml		
- of which sugars	61	g	g/m	าไ	Iron			g/ml		
Fibre		g/n		าไ	Zinc			g/ml		
Protein	0.4	0.4g g/		าไ	Cholesterol			g/ml		
Salt	0.0	.01g g/r			Non Milk Extrinsic Sugar			g/ml		
Sodium		0	g/m			olic Strength		%vol		
			_			iensions				
			Unit	;		Case	Palle	et		
Height (mm)		100m	100mm		110mm					
	Width / Diameter (mm)		80mr	n		160mm				
Depth / Length (mm				80mm		230mm				
Weight (g /Kg)	,		218			1378g				
- 0 / 10 / - 0/			5	•	aging V					
	[Prima		סיייס י	Secondary	Terti	arv		
		In		•)	(Tray / Case)	(Pall	•		
Metal / Aluminiun	n	(Consumer Unit)			/	Y Y		cij		
Metal / Aluminium y			<u>у</u> Ү			Y				
					CARDBOARD					
Other N						Y				
Paper Y						N N				
Plastic N										
Steel N Wood N					<u>N</u>					
Wood				ditatio	mc/c					
					-	ertifications ovide copies)				
				Y/	'N			Y/N		
Best Aquaculture Practices (BAP)				Ν	٧	Northern Ireland Beef & Lamb Quality Assurance:		N		
BRC Certified Production:				Ν	٧	Organic:		N		
British Lion Mark:				Ν		Quality Meat Scotland:		N		
Fair Trade:			N		Quality Standard Mark (Beef/Lamb):		N			
Farm Assured Welsh Livestock:				Ν		Rainforest Alliance:		N		
Food for Life Supplier Scheme:				Ν	١	Red Tractor:		N		
FSSC 22000:				Ν	N	Roundtable of Sustainable Palm Oil (RSPO)		N		
IFS Food Standard:				Ν	١	RSPCA Assured:		N		
ISO 14001 (Environmental System):				Ν	N SALSA (Safe & Local Sup		plier Approval):	N		
LEAF (Linking Environment and Farming):			Ν	N	School Approved:		N			
Marine Stewardship Council (MSC):			N		Other:					
	· ·		of a proc			/ho is best to contact?				
Name:		in case of a product query				Elizabeth Hubert				
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-						17.12.2021				
Authorised By:										

By digitally signing this document you are confirming the above information is correct as of the date entered above.