

Product Specification



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Thomas Ridley QC Dept. 2:08 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 soldy rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

| General Information | | | | | | | | | | | |
|---|-------|---|-------|---------|---------------------------------|------------------------------------|----------|--------------|------------|--|--|
| Product Name: | | Strawberry Jam | | | | | | | | | |
| Brand Name: | | Preserves of Suffolk 9741399 | | | | | | | | | |
| Suppliers Product Code: | | | | | 9 | 741399 | | | | | |
| TUC Code: / EAN Code: | | 5 | 50269 | 50029 | 064 | | | | | | |
| Net Weight (g / kg) | Unit: | Unit: 340g C | | | 2040g | Pallet: | | | | | |
| Gross Weight (g / Kg) | | Unit: 558g | | | 3418g | Pallet: | | | | | |
| Shelf Life/Storage Conditions: | - | Days after pro | | ion: | 2 Years | Days after opening: | | | 6 Weeks | | |
| Product Category: | Aml | Ambient: | | | Frozen: | | Chilled: | | | | |
| Product Description: | | | | | Strawberry Jam | | | | | | |
| | | | Die | tary In | formation | | | | | | |
| Ingredient Declaration (Allergens must be highlighted in bold capital letters) | | Strawberries, Sugar, Lemon Juice, Gelling Agent: Citrus Pectin. | | | | | | | | | |
| Allergen Information | | | | | | | | | | | |
| | C | Contains Y/N | | | May C | ontain Y/N | Fact | ory Ha | andles Y/N | | |
| Celery | Ν | | | | | Ν | | | N | | |
| Crustaceans | N | | | | | Ν | | | N | | |
| Eggs | Ν | | | | | Ν | | 1 | Y | | |
| Fish | Ν | | | | | N | | Ν | | | |
| Gluten | Ν | | | | N | | Y | | | | |
| Lupin | Ν | | | N | | N | | | | | |
| Milk | N | | | | N | Y | | | | | |
| Molluscs | N | | | N | | N | | | | | |
| Mustard | | N | | | N | | Y | | | | |
| Nuts | | N | | | N | | N | | | | |
| Peanuts Sesame Seeds | | N N | | | N N | | N N | | | | |
| Soybeans | | <u> </u> | | | | N | N | | | | |
| | | <u> </u> | | | | N | | Y | | | |
| Sulphur Dioxide Product Contains | | | | | Product Suitability | | | <u>I</u> | | | |
| Artificial Antioxidants | | N | | | Suitable for a Vegetarian Diet: | | | y interview. | Y | | |
| Artificial Antioxidants : Artificial Colours : | | N N | | | | Suitable for a Vegan Diet : | | | Y Y | | |
| Artificial Flavourings : | | N | | | | Suitable for Lactose Intolerance : | | _ | N | | |
| Artificial Flavour Enhance | | | | | | Suitable for Coeliacs : | | + | N | | |
| Artificial Preservatives | | N | | | Approved for a Halal Diet: | | | N | | | |
| Artificial Sweeteners : | | | | | | ed for a Kosher D | | | N | | |
| , a thick sweeteners. | | I | Ν | | | | | | | | |

| | | | | Nutri | tional | Data | | | | |
|---|----------|-----------------|-----------------|------------------|------------------------------------|---|------------------|------|--|--|
| | | | | | F | Per 100 g/ml product | | | | |
| Energy | 260 | kcal | KJ / Kcal Vitam | | Vitam | in A | g/ml | | | |
| at | 0. | 3g | g/m | g/ml Vitam | | in C | | g/ml | | |
| of which saturates | 0. | 0.0g | | | | e/Folic Acid | | g/ml | | |
| Carbohydrates | 64 | 64.9g | | l Calciu | | um | | g/ml | | |
| of which sugars | 64 | .9g | g/m | าไ | Iron | | | g/ml | | |
| ibre | 0. | 0.4g | | าไ | Zinc | | | g/ml | | |
| Protein | 0.0 | 0.01g | | | Chole | | | g/ml | | |
| Salt | | g/n | | | Non Milk Extrinsic Sugar | | | g/ml | | |
| Sodium | | | g/m | | | olic Strength | | %vol | | |
| | | 1 | | | ng Din | nensions | | | | |
| Unit | | | | Case | Pallet | | | | | |
| Height (mm) | | | 100mi | | | 110mm | | | | |
| Width / Diameter (n | | | 80mn | | | 160mm | | | | |
| Depth / Length (m | m) | | 80mn | | | 230mm | | | | |
| Weight (g /Kg) | | | 218g | | | 1378g | | | | |
| | | | - · | Packa | iging \ | | : | | | |
| | | 10 | Prima | - | | Secondary | Tertia | • | | |
| | | (Consumer Unit) | | | | (Tray / Case) Y | (Palle | -() | | |
| Metal / Aluminiu | Im | | Y | | | Y Y | | | | |
| | Glass Y | | | | | CARDBOARD | | | | |
| Other | N | | | | | Y | | | | |
| Paper Y | | | N N | | | N N | | | | |
| Plastic N Steel N | | | | | N | | | | | |
| Wood | | N | | | N | | | | | |
| 11000 | | | | ditatio | ns / C | ertifications | | | | |
| | | | | | | ovide copies) | | | | |
| | | | | Y/ | 'N | | | Y/N | | |
| Best Aquaculture Practices (BAP) | | | | Ν | ١ | Northern Ireland Beef & Lamb Quality As | | N | | |
| BRC Certified Production: | | | Ν | ١ | Organic: | | N | | | |
| British Lion Mark: | | | Ν | J | Quality Meat Scotland: | | N | | | |
| Fair Trade: | | | Ν | J | Quality Standard Mark (Beef/Lamb): | | N | | | |
| Farm Assured Welsh Livestock: | | | Ν | | Rainforest Alliance: | | N | | | |
| Food for Life Supplier Scheme: | | | N | | Red Tractor: | | N | | | |
| FSSC 22000: | | | | N | | Roundtable of Sustainable Palm Oil (RSPO) | | N | | |
| | | | | | | • | | | | |
| IFS Food Standard: | | | N | | RSPCA Assured: | | N | | | |
| ISO 14001 (Environmental System): | | | Ν | | SALSA (Safe & Local Supp | N | | | | |
| LEAF (Linking Environment and Farming): | | | Ν | 1 | School Approved: | | N | | | |
| Marine Stewardship Co | uncil (M | - | | Ν | | Other: | | | | |
| | | In case | of a proc | duct qu | uery w | /ho is best to contact? | | | | |
| Name: | | | | | | Elizabeth Hubert | | | | |
| Tel No.: | 014 | 49 7606 | 29 | Ema | il: | indulge@bett | yandmiller.co.uk | | | |
| Lanuard Dury | | | | | | Elizabeth Unbert | | | | |
| Issued By: | | | | Elizabeth Hubert | | | | | | |
| Authorised By: | | | | Elizabeth Hubert | | | | | | |
| Date of Issue: | | | 14/12/2021 | | | | | | | |
| Version No. | | | | | | 01 | | | | |
| Reason for Change: | | Request | | | | | | | | |
| | | | | | | | | | | |

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