

# Product Specification

**Product Name:** Ginger Curd

**Weight:** 310g

**Ingredients:** Sugar, Pasteurised Free Range **Egg**, Pasteurised Free Range **Egg** Yolk, Ginger (10%), Butter (**Milk**, Salt), Concentrated Lemon Juice, Ginger Ground (0.2%), Gelling Agent: Citrus Pectin, Acidity Regulator: Citric Acid

For allergens, see ingredients in **bold**

**Shelf life/ Storage Conditions:** 18 months. Store at ambient temperature. Refrigerate once opened and consume within 4 weeks

## **Organoleptic Attributes:**

<b>Appearance</b>	Yellow in colour
<b>Texture</b>	Smooth paste
<b>Flavour</b>	Ginger flavour

## **Analytical Characteristics:**

<b>Total Soluble Solids</b>	>65 °Brix
<b>pH</b>	2.80 – 3.40

## **Allergen Information:**

ALLERGENS	Present in product	Comments
<b>Cereals containing gluten</b>	NO	
<b>Crustaceans</b>	NO	
<b>Eggs</b>	YES	
<b>Fish</b>	NO	
<b>Peanuts</b>	NO	Nut free factory
<b>Soybeans</b>	NO	
<b>Milk</b>	YES	
<b>Nuts</b>	NO	Nut free factory
<b>Celery</b>	NO	
<b>Mustard</b>	NO	
<b>Sesame seeds</b>	NO	
<b>Sulphur dioxide and Sulphites at level above 10mg/kg</b>	NO	
<b>Lupin</b>	NO	
<b>Molluscs</b>	NO	

## **Dietary Suitability:**

The product is **SUITABLE** for the following diets:-

Vegetarians	<b>Y</b>	Halal / Non- certified	<b>Y</b>
Vegans	<b>N</b>	Coeliacs	<b>Y</b>

**Nutritional Information:**

	Quantity	Unit	Source of Information
Energy	1520	kJoules per 100 g	Calculated
Energy	361	kcalories per 100 g	Calculated
Fat	13.0	g per 100 g	Calculated
of which saturates	6.5	g per 100 g	Calculated
Carbohydrate	57	g per 100 g	Calculated
of which sugars	56	g per 100 g	Calculated
Protein	3.6	g per 100 g	Calculated
Salt	0.3	g per 100 g	Calculated

**Packaging Information:**

Pack Size	6 x 310g
Case Dimensions (l x w x h) mm	(205 x 140 x 110)
Case Gross Weight (kg)	3.1
Pallet Quantities (Standard) (Cases x Layer= Total)	36 x 8 = 288
Pallet Quantities (Euro) (Cases x Layer= Total)	29 x 8 = 232
Primary	174g glass jar with an 8g steel twist off lid
Secondary	17g cardboard tray shrink wrapped with 6g clear polythene
Tertiary	Wooden pallet and stretch wrap

**Quality Control:**

All our products are positively released following the quality and sensory checks.

Test	Frequency	Target	Minimum	Maximum
TSS (°Brix)	Every boil		65	69
pH	Every boil	3.0	2.80	3.40
Average Weight Checks	Every boil	310g	N/A	N/A
Traceability Codes	Every boil	Julian code and time of production	N/A	N/A
Fill Temperature	Every boil	85°C	80°C	95°C
Pull Up Test	Every boil	9mm	0mm	18mm
Lid Security	Every boil	5mm	2mm	8mm
Metal detection	Every 2 Hours	2.0mm Ferrous 3.5mm Non Ferrous 5.0mm Stainless Steel	N/A	N/A
Vacuum (Inches of Hg)	Every boil	10	7	13

***We warrant that all the products supplied by Thursday Cottage Ltd:***

- *Shall comply in all respects with this specification, shall be clean, sound, non-injurious to health and shall be fit for the purpose for which they are intended.*
- *Shall comply with all aspects with the Food Safety Act 1990, and with associated regulations, and with all other relevant United Kingdom and European Union legislation, regulations, standards and codes of practice. Packaging shall comply with legal requirements for Food Contact Materials.*
- *Shall be of the nature, substance and quality described and shall not be presented in such a way which may mislead the purchaser.*
- *Shall be stored, stacked, handled and transported under suitable conditions so as to maintain safety and quality at all times.*
  - *Shall be fully traceable back to the place and time of manufacture, and to the ingredients used.*
- *Customers are advised to determine the suitability of products for their specific application, and to store and use products according to this specification. It will not normally be possible to provide a life extension on products once delivered to customers' premises.*
  - *Customers must notify any damage or defects immediately on arrival.*

***Genetic Modification:***

*None of the ingredients or processing aids used in manufacture of our products is genetically modified. Additionally, no such materials are used in the manufacture of any products at our site. All possible precautions are taken to ensure that materials that may be genetically modified are sourced from non-genetically modified sources.*

*Issue Date: 13/02/2019*

*Issue Number: 01*

*Doc Ref Number: Specs 001*

*Authorized by: Hristina Williams*


*Approved by: Nihal Purdy*

*Reason for issue: New Product*



*Produced in a "Nut Free" Factory*

**FOR AND ON BEHALF OF THURSDAY COTTAGE LTD:**

<b>Signature:</b>	
<b>Print Name:</b>	<b>Nihal Purdy</b>
<b>Position:</b>	<b>Technical Manager</b>
<b>Date:</b>	<b>13/02/2019</b>

**Company Contact Details:**

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