



Product Specification

Product Name: Blood Orange Marmalade Medium Cut

Weight: 340g

Ingredients: Sugar, Blood Oranges, Concentrated Lemon Juice, Gelling Agent: Citrus Pectin

Shelf life/ Storage Conditions: 36 months. Store at ambient temperature. Keep in a cool place once opened.

Organoleptic Attributes:

Appearance	Red/ orange in colour, containing pieces of 4.5mm cut peel
Texture	Soft gel
Flavour	Sweet blood orange flavour

Analytical Characteristics:

Fruit Content	Prepared with 42g of fruit per 100g
Total Soluble Solids	Total Sugar Content 62g per 100g
pH	2.80 – 3.40

Allergen Information:

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

Dietary Suitability:

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

Vegetarians	Y	Halal / Non- certified	Y
Vegans	Y	Coeliacs	Y

Nutritional Information:

	Quantity	Unit	Source of Information
Energy	1076	kJoules per 100 g	Calculated
Energy	254	kcalories per 100 g	Calculated
Fat	0	g per 100 g	Calculated
of which saturates	0	g per 100 g	Calculated
Carbohydrate	62	g per 100 g	Calculated
of which sugars	62	g per 100 g	Calculated
Protein	0	g per 100 g	Calculated
Salt	0	g per 100 g	Calculated

Packaging Information:

Pack Size	6 x 340g
Case Dimensions (l x w x h) mm	205 x 140 x 110
Case Gross Weight (kg)	3.3
Pallet Quantities (Standard) (Cases x Layer= Total)	36 x 8 = 288
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	Target
TSS (°Brix)	60 - 64
pH	2.80 – 3.40
Average Weight Checks	340g
Traceability Codes	Julian code
Metal detection	Ferrous Non Ferrous Stainless Steel

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.

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Authorized by: Agnieszka Kusmierzak

Approved by: Urszula Masny-Zielinska

Reason for issue: Change of template



Produced in a "Nut Free" Factory

FOR AND ON BEHALF OF THURSDAY COTTAGE LTD:	
Signature:	<i>U. Masny-Zielinska</i>
Print Name:	Urszula Masny-Zielinska
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