

QAR 6-05a ROWSE SPECIFICATION

Product:	Buckwud Maple Syrup 620g	Product Code:	92410
Spec Version No:	8	Specification Issue Date:	06/07/2022

1.0 SUPPLIER INFORMATION

Supplier Name	Rowse Honey Ltd / Valeo Foods UK				
	(Valeo Foods UK is a trading name of Rowse Honey Limited)				
Supplier Address	Moreton Avenue, Wallingford, O	xfordshire, OX10 9DE			
Phone Number	01491 827 400				
Contacts	Technical	Commercial	Specifications		
Contact Name	Gordon Wood / Ina Kalinina	Hanenne Madi	Rob Cooper		
Phone Number	07730696958 (Gordon) / 07919255205 (Ina)	01491 827458	01491 827400		
E-Mail Address	gordon.wood@valeofoods.co. uk / Ina.kalinina@valeofoods.co.uk	Hanenne.Madi@valeofo ods.co.uk	Specification.technologist @valeofoods.co.uk		
Emergency Contact Details	Gordon Wood gordon.wood@valeofoods.co.uk 07730696958	ζ			

2.0 PRODUCT INFORMATION

Product Title	Buckwud Maple Syrup
Sub Text / Marketing Text	Back of Pack Marketing Sub-text
	Long long ago the first people of the land that is now Canada discovered that when they pierced the bark of the maple tree, a sticky, sweet liquid trickled out. They tasted it. "Its Gud" they thought. "Sinzibuckwud" which means "drawn from the woods".
	For a tasty twist drizzle over root vegetables, sausages, chicken & bacon. Or pour over pancakes, waffles and ice-cream.
Strength Guide	N/A
Label Barcode	5011273024100
Outer Case Label Barcode	05011273624102
Unit Weight	620g
Origin Declaration	Produce of Canada. Packed in the UK.
Date Code Location	Ink jet date code at the neck of bottle, above back label
Product Coding Format	MMM/YYYY, 4 Digit Production code, line ID and packing time
	Example: AUG 2022 1712011B 10:17

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Product Life From Packing	BBE 24 months				
Minimum Life On Delivery	13.5 months				
Storage Conditions	Ambient 18- 24 °C, away from direct sunlight and strong odours.				
Product Life Once Opened	Use within 4 weeks				
Post Opening Storage	Refrigerate after opening and use within 4 weeks				
Conditions					
Suitable For Freezing	No				
Delivery Conditions	Clean dry area, delivered in ambient 18 – 24 °C				

3.0 RECIPE & INGREDIENTS

Ingredient	Sub ingredient (if ingredient is a compound material)	% in compou nd	Function (if applicable)	% in recipe	Supplier	Country of manufacture	Country of origin
Maple Syrup	N/A	N/A	N/A	100%	Rowse Approved Supplier	UK	Canada
Ingredient Declaration	N/A				·		

4.0 NUTRITIONAL INFORMATION

NUTRIENT	per 100g	Source of Data
Energy kJ	1150	
Energy kcals	271	
Fat (g)	<0.5	
of which saturates (g)	<0.1	
Carbohydrate (g)	67	Analysis
of which sugars (g)	64	
Fibre (g)	<0.5	
Protein (g)	<0.5	
Sodium (mg)	12.0	
Salt (sodium x 2.5) (g)	0.03	

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5.0 ALLERGENS AND SENSITIVE INGREDIENTS

5.1 Allergens

ALLERGEN	PRESENT IN PRODUCT (Yes/No)	PRESENT ON SITE (Yes/No)	CONTAMINATIO N RISK PRESENT (Yes/No)	DETAILS
Cereals containing gluten (e.g. wheat, spelt, rye, barley, oats etc)	No	No	No	
Crustaceans (e.g. prawns, crab, lobster, crayfish)	No	No	No	
Egg	No	Yes	No	
Fish	No	No	No	
Peanuts	No	No	No	
Nuts; namely almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut, macadamia nut	No	No	No	
Soybeans	No	Yes	No	
Milk (including lactose)	No	Yes	No	
Celery (including celeriac)	No	No	No	
Mustard	No	No	No	
Sesame	No	No	No	
Sulphur dioxide / sulphites, where added and at a level above 10ppb in the finished product.	No	Yes	No	
Lupin	No	No	No	
Molluscs (e.g. mussels, clams, oysters, scallops, snails and squid	No	No	No	

5.2 Contains

INGREDIENT	PRESENT IN PRODUCT (Yes/No)	PRESENT ON SITE (Yes/No)	CONTAMINATION RISK PRESENT (Yes/No)	DETAILS
Maize	No	Yes	No	
Additives (declared additives or processing aids)	No	Yes	No	

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INGREDIENT	PRESENT IN PRODUCT (Yes/No)	PRESENT ON SITE (Yes/No)	CONTAMINATION RISK PRESENT (Yes/No)	DETAILS
Antioxidants	No	No	No	
Natural Colourings	No	No	No	
Artificial Colourings (incl. NI)	No	No	No	
Natural Flavourings	No	Yes	No	
Artificial Flavourings (incl. NI)	No	No	No	
Flavour Enhancers	No	No	No	
Preservatives	No	Yes	No	
Sweeteners	No	No	No	
Alcohol (abv %)	No	Yes	No	

5.3 Other Considerations

	Yes / No	Details if Yes
Is the product packaged in Modified Atmosphere?	No	
Is this product treated using ionising radiation?	No	
Does this product contain Genetically Modified	No	
Ingredients?		
Is this product a possible source of phenylalanine?	No	
Is this product a possible source of histamines?	No	
Does the product contain hydrogenated fats?	No	
Does the product contain palm oil?	No	

6.0 SUITABILITY DATA

	Yes / No	Declared	Details
Suitable for Vegetarians	Yes	No	
Suitable for Vegans	Yes	No	
Halal Certified	No	No	
Kosher Certified	Yes	No	
Suitable for Coeliacs	Yes	No	Naturally gluten free however not tested for it
Organic Certified	No	No	

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7.0 PACKAGING

7.1 Packaging details

Packaging Item / Level	Specification	Dimension (mm)	Material	Weight (g)	% Recycled Content	Recyclable (Yes/No)
Primary / Bottle	Clear plastic bottle 500ml Deodecagon shaped	Height 182.0 +/- 1.3 Width 68.0 +/-0.7	PP	35	30	Yes
Primary / Cap	31mm Silver Flip top cap with tamper evidence sealed inside the cap	Height 19.7 Diameter 33.4	PP	3.98	0	Yes
Primary / Label	Self Adhesive wrap around pre printed label	102 x 76	Paper	1.5	0	Yes
Secondary / Tray	Cartonboard folded trays. Litho print method	127 x 187	Card board	35	97	Yes
Secondary/ Outer pack label	Self adhesive white pack label for trays	102 x 76	Self adhesive paper	4	0	Yes
Secondary	Shrink wrap for trays. Colour: Clear	350mm (w) x 30 μm	Plastic LDPE	5	30	Yes

7.2 Palletisation Information

Units per outer	6
Outers per layer	39
Layers per pallet	4
Cases per pallet	156

8.0 FINISHED PRODUCT STANDARDS

8.1 Organoleptic Evaluation

	Acceptable	Unacceptable
Appearance	 The maple syrup is of a consistent uniform, clear medium amber colour. The fill should be level and above the bottom of the tamper evident seal sleeve. Air bubbles may be present in the shoulder of the jar, which may look like slight foaming. The ring of bubbles should be no more than 2mm thick. There should be no particles. The viscosity is similar to light oils. 	 Excessive aeration on shoulder of jar. Aeration: 5mm or more above the maple fill level. Very pale or very dark Mould growth. Particles evident.

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Texture	 It dissolves easily in the mouth and is not tacky. The maple syrup is smooth and not grainy with a thin fluid, pourable consistency. 	CrystallisedParticles present.
Aroma	Sweet, burnt aroma caramel typical maple syrup.	 Uncharacteristic off smell. A musty fermenting smell Lack of characteristic maple syrup smell.
Flavour	 Sweet with a slightly burnt aftertaste. Butter and caramel notes should dominate. 	Uncharacteristic off taste or taints.Burnt.

8.2 **Quality Analysis**

Test	Frequency	Method	Accept	Reject
Brix	Every batch	Refractometer	66-68	<66 or >68

8.3 <u>Microbiological Analysis</u>

Test	Method	Frequency	Units	Target	Reject
TVC	TP4100	Quarterly	Cfu/g	<10000	>10000
Yeast	TP4109	Quarterly	Cfu/g	<1000	>1000
Mould	TP4109	Quarterly	Cfu/g	<1000	>1000
Salmonella	TP4120	Quarterly	g	Not present in 25g	Detected in 25 g
Listeria	TP4152	Quarterly	g	Not present in 25g	Detected in 25g

8.4 <u>Other</u>

Certificate of Conformance:	An annual certificate of conformance can be supplied
	upon request.
Laboratory Details:	Internal: CLAS Accredited / External: UKAS
	Accredited

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9.0 AUTHORISATION

NAME	SIGNATURE	POSITION	DATE
Caroline Thirkell	Charles .	Specifications Technologist	06/07/2022

SUMMARY OF SPECIFICATION CHANGES

SPEC VERSION NO	DATE	SUMMARY OF AMENDS
3	20/01/2017	Specification transfer into new template
4	21/03/2018	Specification revision
5	19/03/2021	Specification revision
6	23/08/2021	Specification revision including correction of micro analysis tolerance
		range
7	14/02/2022	Full specification review. Amend Cap Colour.
8	07/07/2022	Contacts updated, Shrink wrap for trays added to packaging details.

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