



RECEIVED

Thomas Ridley QC Dept.
3:21 pm, 5 Jan 2024

The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturer. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty (whether express or implied), guarantee or representation that it is true, accurate or complete in any respect.

As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully 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.

PRODUCT SPECIFICATION

Product Name: Riverdene Redcurrant Jelly 2.72kg

Product Code: A90049

General Information

Legal Product Name	Redcurrant Jelly 2.72kg
Product Description	Riverdene Premium Redcurrant Jelly
Pack Weight	2.72kg
Packaging Format	Tub / Wrap-around label
Produced In	Italy
Ingredient Declaration	Sugar, Glucose-fructose syrup, Water, Redcurrant juice concentrate, Gelling agent: Pectin, Acidity Regulators (Citric Acid & Trisodium citrate), Elderberry juice concentrate

Ingredient Information

Ingredient	Function	% in Final product	Country of Origin
Sugar		34	
Glucose fructose syrup		32	
Water		27	
Redcurrant juice concentrate		5.4	
Gelling agent: Pectin		1	
Citric Acid and Trisodium citrate	Acidity Regulators	0.6	
Elderberry juice concentrate		0.3	

Tel: 01992 641641

Email: sales@martinmathew.co.uk

www.martinmathew.co.uk





Process Details

Raw materials are pre weighed. Transferred to vacuum pans. Mixture is brought to temperature. QC checked, hot filled into cleaned new buckets, the seal is applied and lids are added.

Finished Product Characteristic

Organoleptic

Appearance	Uniform set jelly. Translucent.
Flavour /Odour	Sharp taste of red fruit with acid notes. Subtle floral aroma on opening.
Texture	Set jelly texture.
Composition	Brix 60 PH 3.1 +/- 0.2 Fruit content - 45g/100g

Defects

General	May contain pieces of stone
---------	-----------------------------

Quality Process

pH	3.1
Brix	60

Nutritional Information Per 100g (g)

Energy (Kcal / kJ)	247/1049
Fat	0.1
of which saturates	0.0
Carbohydrate	60.0
Of which sugars	55.0
Fibre	0.5
Protein	0.2
Salt	0.1



Microbiological

TVC < 500/g Pathogens Absent/g
 Yeasts ND Coliforms Absent/g
 Moulds ND

Allergen Information

Allergen	Contains	Source	Allergen	Contains	Source
Cereals Containing gluten	N		Peanuts	N	
Crustaceans	N		Soy Beans	N	
Eggs	N		Milk	N	
Fish	N		Nuts	N	
Celery / Celeriac	N		Sulphur Dioxide	N	
Mustard	N		Lupin	N	
Sesame	N		Molluscs	N	

Other Information

	Contains	Source		Contains	Source
Yeast	N		Colour: Natural	N	
Additives	Y	Acidity Regulators	MSG (Mono Sodium Glutamate)	N	
Preservatives	N		HVP (Hydrolysed veg. protein)	N	
Colour: Artificial	N		Fruit & Derivatives	Y	
Honey	N		Animal Products: Lamb	N	
Garlic	N		Animal Products Poultry	N	
Animal Products: Beef	N		Animal Products: Other	N	
Animal Products: Pork	N		GM	N	

Suitable For

Vegetarians	Y	Kosher Certified	N
Vegans	Y	Halal Certified	N
Coeliacs	Y	Organic	N



Storage Information

Shelf Life	18 months
Storage Conditions	Dry ambient

Packaging Details

Primary	Patch label on each bucket
---------	----------------------------

Pack Options

Pack/ Stock Code	Pallet Quantity	Outer/ Layer	Gross Weight	Carton Dimensions L x W x H (mm)	Label Barcode	Outer/ Carton Barcode	Net Weight of Tub	Drained Weight
1 x 2.72kg A90049	240	40	3kg	170 x 170 x 165mm	5017482001284	N/A	2.72kg	N/A

Packing Weight Information

Primary

Material	Weight
Plastic bucket and lid PP (4)	300g
Label (plastic) or litho print	6g

Secondary

Material	Weight
Case (cardboard)	sold singly
Plastic	

Other

Material	Weight



Terms and Conditions

It is warranted that:

- The foodstuff, packaging and label (as appropriate) conform with all relevant UK and EU legal requirements at the time of supply.
- The customer will be notified of any changes to the specification, including any changes to the status of manufacturing sites, e.g. BRC accreditation or allergens handled on site.
- The product is prepared, processed, packaged and handled under strict hygiene conditions consistent with the principles of good manufacturing practice.
- The contents of this specification are confidential and should not be disclosed to a third party without prior approval.
- Materials are transported in clean vehicles of a high standard suitable for transportation of food. They are free from infestation and contamination and provide appropriate temperature conditions.

Issue Date	Issue No.	Issued By	Reason for new revision
10/2023	1	Kevin Hogan	New Product

Approved by Technical Manager: (for internal purposes)

Signature: _____

Name: Kevin Hogan _____

Date: 13.10.23 _____

Customer

Specification Approved by:

Signed on behalf of: _____

Name: _____

Position: _____

Date: _____

Tel: 01992 641641

Email: sales@martinmathew.co.uk

www.martinmathew.co.uk

