

Woodbridge Road, East Road Industrial Estate, Sleaford, Lincolnshire, NG34 7JX Tel: 01529 305000 Fax: 01529 413720 e-mail: <a href="mailto:technical@sleafordqf.com">technical@sleafordqf.com</a>

### **PURCHASING SPECIFICATION**

Specification Number	Product	Issue Number	Original Issue Date	Current Issue Date			
CCMI14R	CUSTARD MIX CHEF WILLIAM	6	15/01/2004	04/01/2024			
Description	A blend of dry ingredients to produce a custard mix.						
Ingredients	Sugar, Maize Starch, Whey Powder ( <b>Milk</b> ), Skimmed <b>Milk</b> Powder, Natural Flavouring, Salt, Cream Powder ( <b>Milk</b> ), Rapeseed Oil, Modified Waxy Maize Starch, Ascorbic Acid E300, Colour: Annatto Norbixin						
	Allergy Advice: See Ingredients In Bold						
Allergens	Milk.						
Instructions	200g of custard to 200ml of cold water to 800ml of boiling water. Measure required amount of cold water with the custard mix in a bowl mix gently to make a smooth paste. Bring the remaining water to the boil and add to the paste stirring continiously. Simmer for 1 minute and serve.						
Sensory	Appearance	A blend of dry ingredients.		Thomas	RECEIVE Thomas Ridley QC D		
	Flavour & Aroma	Free from foreign odours or tail	nts.	FOODSERVICE =	3:46 pm, 4 Apr 20		
				by the respective product manuf check this information and ensur	y Thomas Ridley Foodservice has been p facturer. Whilst we use reasonable endea re its accuracy, we do not give any warrar arantee or representation that it is true, a		
Analytical	Moisture	12% maximum		or complete in any respect.  As product information, ingredie	nts, nutritional guides and dietary or aller time, we recommend that you always ca		
				read the product label prior to u	sing or consuming any such products. You information we provide and make your o or otherwise of any given product.		
Microbiological	E. coli	10/g maximum					
	Salmonella	Absent in 25g					
Physical	Foreign Matter	Absent.					
	Metal Detection	3.5mm Ferrous 4.0mm Non Ferrous 5.0mm Stainless Steel					
	Francis	074 lead					
Typical Nutritional	Energy Energy	374 kcal 1587 kJ					
Information	Fat	0.90 g					
per 100g	of which: saturates	0.26 g					
	monounsaturates	0.32 g					
	polyunsaturates	0.16 g					
	Carbohydrate	88.63 g					
	of which: sugars	52.92 g					
	Fibre	0.00 g					
	Protein	2.89 g					
	Salt	0.92 g					
	Sodium 366.90 mg						
	Nutritional information calculated from dry ingredients. Carbohydrate value is representative of total carbohydrate.						
Labels	Product name, net weight, batch code and best before date.						
Storage	Store in a cool, dry place, free from the risk of contamination and ingress of moisture.						





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#### **PURCHASING SPECIFICATION**

Specification NumberProductIssue NumberOriginal Sue DateCurrent Issue DateCCMI14RCUSTARD MIX CHEF WILLIAM615/01/200404/01/2024

**Shelf Life** 12 months under correct storage conditions.

Additional Information

Manufactured in the UK

Approved by: Natalie Morris

Position: Technical Supervisor

**Date Printed:** 19/01/2024

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#### **Specification Amendments**

Previou Issue	Previous Issue Date	Current Issue	Current Issue Date	Category Changed	Details Changed
5	17/05/2017	6	04/01/2024		Product description, ingredient declaration, sensory, nutritional and allergen information updated





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### **ALLERGY INFORMATION**

PRODUCT: CUSTARD MIX CHEF WILLIAM

Specification Number: CCMI14R Allergy Issue Date: 04/01/2024 Allergy Issue No.: 6

Does the product contain any of the	Status	Additive or Ingredient Present
following:		<b>3</b> 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
Wheat and Wheat Derivatives	No	
Rye	No	
Barley	No	
Oats / Oat Bran	No	
Triticale	No	
Gluten	No	
Maize and Maize Derivatives	Yes	
Soya / Soya Products	No	
Modified Starches	No	
Egg and Egg Derivatives	No	
Dairy and Dairy Derivatives (incl. lactose)	Yes	Whey Powder, Skimmed Milk Powder, Cream Powder
Beef Products (from all sources)	No	
Beef Products (from UK sources)	No	
Pork Products	No	
Lamb / Mutton Products	No	
Crustacea and Shellfish	No	
Fish	No	
Gelatine	No	
Any other Animal Products	No	
Artificial Colours (incl. azo dyes)	No	
Added Natural Colours	Yes	Annatto E160b(ii)
Artificial Flavours	No	
Natural or NI Flavours	Yes	
BHA / BHT and Other Antioxidants	No	
Benzoates	No	
Sulphites >10mg/kg	No	
Other Preservatives	No	





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### **ALLERGY INFORMATION**

PRODUCT: CUSTARD MIX CHEF WILLIAM

Specification Number: CCMI14R Allergy Issue Date: 04/01/2024 Allergy Issue No.: 6

Does the product contain any of the following:	Status	Additive or Ingredient Present
Added MSG	No	
Glutamates	No	
Other Additives	Yes	Anti-caking Agent E535 in Salt, Ascorbic Acid E300
Yeast / Yeast Extract	No	
HVP / TVP	No	
Aspartame	No	
Caffeine	No	
Phenylalanine	No	
Peanuts / Peanut Derivatives	No	
Other Nuts / Nut Derivatives	No	
Nut Oil / Nut Oil Derivatives	No	
Sesame / Sesame Seed Derivatives	No	
Poppy Seeds	No	
Mustard	No	
Other Seeds	No	
Vegetable Oil / Seed Oil	Yes	Rapeseed Oil
Legumes (or derivatives of)	No	
Celery	No	
Garlic	No	
Lupin	No	
Molluscs	No	
Added Salt	Yes	
Added Sugar	Yes	





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PRODUCT: CUSTARD MIX CHEF WILLIAM

Specification Number: CCMI14R Allergy Issue Date: 04/01/2024 Allergy Issue No.: 6

Is the product suitable for:	Status	Comments	
Ova-lacto Vegetarians	Yes		
Vegans	No		
Orthodox Jewish Diet (Kosher)	Yes		
Kosher Certified	No		
Muslim Diet (Halal)	Yes		
Halal Certified	No		

Is the product:	Status	Details
Free from Genetically Modified ingredients.	Yes	

Approved by: Natalie Morris

Position: Technical Supervisor

**Date:** 19/01/2024