




68 Castleham Road, Castleham Industrial Estate, St Leonards on Sea, East Sussex. TN38 9NU

<b>PRODUCT TITLE:</b>	<b>RASPBERRY COMPOTE</b>
<b>BRAND:</b>	<b>B D Foods</b>
<b>PACK SIZE:</b>	<b>1.25kg</b>
<b>SALEABLE UNIT:</b>	<b>4 x 1.25kg</b>
<b>PRODUCT CODE:</b>	<b>BRF.069</b>
<b>COUNTRY OF MANUFACTURE</b>	<b>UNITED KINGDOM</b>

PRODUCT INGREDIENT LIST	ALLERGEN INFORMATION
<p><b>Raspberries (52%), Sugar, Water, Modified Tapioca Starch, Raspberry Juice Concentrate (2%), Acidity Regulator (Citric Acid).</b></p>	<p><b>Nil</b></p>


<b>SHELF LIFE / STORAGE UNOPENED</b>	365 days from production date. Ambient-stable product. Store in a cool, dry place.
<b>SHELF LIFE / STORAGE AFTER OPENING</b>	Keep refrigerated and use within 28 days.
<b>SHELF LIFE / STORAGE AFTER DEFROSTING</b>	N/A
<b>COOKING INSTRUCTIONS</b>	N/A

### NUTRITIONAL INFORMATION

Nutritional Data (Calculated using Nutricalc)		Typical values per 100g
<b>ENERGY</b>	kJ	<b>600</b>
	kcal	<b>143</b>
<b>FAT</b>	(g)	<b>0.2</b>
of which saturates	(g)	<b>0.1</b>
<b>CARBOHYDRATE</b>	(g)	<b>32.6</b>
of which sugars	(g)	<b>30.2</b>
<b>PROTEIN</b>	(g)	<b>0.7</b>
<b>FIBRE</b>	(g)	<b>3.6</b>
<b>SALT</b>	(g)	<b>0.01</b>
<b>Sodium equivalent</b>	(mg)	<b>3</b>

## PACKAGING INFORMATION

<b>PACKAGING DETAILS</b>	The product is packed into food grade rigid polypropylene containers which are fitted with a heat induction tamper evident seal and cap. Finished units are packed within a sealed cardboard box. Printed labels* are affixed to units and boxes.
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<b>PRODUCT DETAILS GIVEN ON LABEL</b> (copy of case label)	<p><b>069 J RASPBERRY COMPOTE</b></p> <p><b>4 x 1.25kg e</b></p> <p><b>INGREDIENTS:</b> Raspberries (52%), Sugar, Water, Modified Tapioca Starch, Raspberry Juice Concentrate (2%), Acidity Regulator (Citric Acid).</p> <table border="1" style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th>NUTRITION</th> <th>Typical values / 100g</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td>600 kJ / 143 kcal</td> </tr> <tr> <td>Fat</td> <td>0.2 g</td> </tr> <tr> <td>of which saturates</td> <td>0.1 g</td> </tr> <tr> <td>Carbohydrate</td> <td>32.6 g</td> </tr> <tr> <td>of which sugars</td> <td>30.2 g</td> </tr> <tr> <td>Protein</td> <td>0.7 g</td> </tr> <tr> <td>Salt</td> <td>0.01 g</td> </tr> </tbody> </table> <p><b>Ambient-stable product. Store in a cool, dry place. Once opened, keep refrigerated and use within 28 days.</b></p> <p><b>Best Before: 30/08/19</b> <b>Batch: 30.08.18</b></p> 	NUTRITION	Typical values / 100g	Energy	600 kJ / 143 kcal	Fat	0.2 g	of which saturates	0.1 g	Carbohydrate	32.6 g	of which sugars	30.2 g	Protein	0.7 g	Salt	0.01 g
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	<p>Company contact details may be preprinted onto label</p> <p>*Information given is compliant with current labelling legislation and includes all or some of – product name, list of ingredients, declared weight, allergy advice, lot code, durability date, nutrition information, company contact address, cooking instructions, storage instructions</p>																

## MICROBIOLOGICAL STANDARD

Test	Target (cfu/g)	Reject (cfu/g)
TVC	<1,000	>10,000
Enterobacteria	<10	>100
Salmonella spp	Absent in 25 g	Present in 25 g
Listeria spp	Absent in 25 g	Present in 25 g
Yeasts / Moulds	<500	>2,000

## CHEMICAL AND PHYSICAL STANDARD

Test	Tolerance	Method	Frequency
Acidity (as acetic)	0.73 – 0.90	Titration using sodium hydroxide solution and phenolphthalein indicator	Each batch
Salt	N/A	Titration using silver nitrate solution and potassium chromate indicator	Each batch
Total soluble solids (TSS)	33.0 – 41.0	Refractometer	Each batch
pH	2.75 – 3.15	pH meter	Each batch
Viscosity	N/A	Bostwick consistometer	Each batch

## ORGANOLEPTIC STANDARD

APPEARANCE	Raspberry pieces, fragments and seeds suspended in a thick deep red glossy sauce.
AROMA	Raspberry.
COLOUR	Red.
FLAVOUR	Predominant intense fresh raspberry profile balanced with sugar sweetness and fruit acidity.
TEXTURE	Fruit fragments and pieces suspended in a glossy sauce.


PRODUCT PHOTOGRAPH	
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SUITABLE FOR	YES / NO	COMMENTS
Vegetarians	YES	
Vegans	YES	
Coeliacs	YES	
Lactose intolerants	YES	
Kosher	Not certified	
Halal	Not certified	
Halal diet	YES	Suitable but not certified

- The foodstuff, packaging and label (as appropriate) conform to all relevant UK and EU legal requirements at the time of supply.
- The product is prepared, processed, packaged and handled under strict hygiene conditions consistent with the principles of good manufacturing practice.
- The product has not been irradiated.
- The contents of this specification are confidential and should not be disclosed to a third party without approval of B D Foods Ltd

Issue date	Issue	Issued by	Reason for revision
28 <sup>th</sup> September 2017	F	Ildiko Szucs	New Product Specification Format
6 <sup>th</sup> September 2018	G	Ildiko Szucs	Added function to citric acid

<b>Approved by:</b>	
Signature: 	Name: Ildiko Szucs
Job Title: Senior QA Technologist	Date: 6 <sup>th</sup> September 2018