

Frozen Fruit Specification

Spec No:	1.12
Initials:	JRC
Date:	03.01.2023
Issue No:	8

Ingredient Declaration: Plum 100%

Product Details: Plum 100%

Countries of Origin: UK

Varieties: Victoria

Process of Manufacture

Fruit should be picked as near as possible to maturity, inspected, dip washed in potable water, packed and frozen as soon as possible after picking (<12 hours). Fruit is inspected manually to remove any foreign matter and excessive defects before being filled into packaging and sealed. Fruit is uncalibrated.

Packaging

Unit sizes: 10kg & 400g & 500g Punnet

Type: 500g - 155mm x 174mm x 60mm Punnet & Heat Sealed Lid.
10kg - 300mm x 252mm cardboard box with food grade blue plastic liner bag and sealed with blue vinyl tape.

10kg Food grade cardboard box with blue plastic liner food grade min 30 microns

Labelling: D C Williamson Ltd, Product Description, Weight, Batch Code, Best Before Date, Storage Temperature

Storage and Shelf Life

24 months frozen **At:** -18°C

Minimum shelf life on delivery will be 3 months.

Analytical Data

Physical:	Colour:	Red / Blue
	Odour:	Typical of Plum Free from foreign odours
	Flavour:	Characteristic of Plum Free from taints

Chemical: Free from additives, preservatives and processing aids.

Pesticide Analysis: Yearly by external UKAS accredited laboratory and is available on request.

HACCP



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Microbiological

Description:

1. E Coli (in 10g)	<10	
2. Enterobacteriaceae @ 37°C 24 hour VRBGA	<100	BRIX: Min 10.0
3. Listeria (in 25g)	Absent	pH: < 4
4. S.Aureus (in 1g)	<20	
5. Salmonella (in 25g)	Absent	
6. TVC @ 30 °C 48 hour PCA	<10,000	
7. Yeast and mould	<1,000	

Defect Levels

Foreign material absent except as listed below

Avg Specification Per 5kg

<u>Defect Description:</u>	<u>Tar</u>	<u>Max</u>
Leaf <10mm	0	0
Leaf >10mm	0	0
Damaged	2	5
Mould	1	2
EVM	0	0
Foreign bodies	0	0

Quality Control

A 5 kg sample is taken at random and analysed against the specification. Frequency – minimum one sample per pallet and ALL Product is metal detected – Ferrous, Stainless Steel and Non Ferrous.

CONFORMANCE CERTIFICATES ARE AVAILABLE UPON REQUEST



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Nutritional Analysis 100g

Free From List

Energy (kJ)	81	Lactose	Yes	Artificial Flavours	Yes	Soya	Yes
Energy (kcal)	19	Egg products	Yes	Added Salt	Yes	GMO	Yes
Protein (g)	1.1	Milk products	Yes	Added preservatives	Yes	SO2	Yes
Carbohydrates (g)	3.0	Other dairy products	Yes	Yeast/Yeast extract	Yes	Mustard	Yes
Of which sugars (g)	3.0	Animal products	Yes	No Added Polols	Yes	Celery	Yes
Fat (g)	0.4	Honey	Yes	Garlic	Yes	Molluscs	Yes
Of which saturates (g)	N	Sea Food	Yes	Cafeine	Yes	Lupin	Yes
Sodium (mg)	2.0	Cereals	Yes	Nuts	Yes		
Dietary Fibre (g)	2.4	Gluten	Yes	Nut Oil	Yes		
Water	90.1	Processing aids	Yes	Seeds	Yes		
Information taken from "Composition of Foods" McCance and Widdowson 6 th Summary Edition		All added colours	Yes	Seed Oil	Yes		
		Natural colours	Yes	Min. Hydrocarbons	Yes		
		Artificial colours	Yes	Added MSG	Yes		

Suitable for Vegetarians and Vegans

General

The product complies with all relevant UK and EU food legislation in force at the time of manufacture.

Agreement

Signed on behalf of D C Williamson Limited

For Customer:

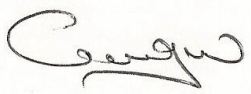
Name: D C Williamson

Name:

Position: Director

Position:

Signature:



Signature:

Date: 03.01.2023

Date:



Red Tractor Farm Assurance

