

Frozen Fruit Specification

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Thomas Ridley QC Dept.
3-40 pm, 15 Aug 2023
The Ridley Account of the Company of the Co

Spec No: 1.09

Initials: JRC

Date: 03.01.2023

Issue No: 7

Ingredient Declaration: Blackberry 100%

Product Details: Blackberry 100%

Countries of Origin: UK

Varieties: Loch Ness, Chester

Process of Manufacture

Fruit should be picked as near as possible to maturity and frozen as soon as possible after picking (<12 hours).

Packaging

Unit sizes: 300g - 134mm x 174mm x 55mm Punnet & Heat Sealed Lid.

10kg - 300mm x 252mm cardboard box with food grade blue plastic liner bag and sealed with blue vinyl tape

Type: Food grade punnets with heat sealed lid, or 10kg Food grade cardboard box with blue plastic liner.

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: Black/purple/Black red

Odour: Typical of Blackberry Free from foreign odours

Flavour: Characteristic of Blackberry 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

HACCP plan DCWHACCPPUR is available upon request.



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Microbiological

Description:

E Coli (in 10g)	<10	
Enterobacteriacae @ 37°C 24 hour VRBGA	<100	BRIX: Min 8
Listeria (in 25g)	Absent	pH: < 4
S.Aureus (in 1g)	<20	
Salmonella (in 25g)	Absent	
TVC @ 30 °C 48 hour PCA	<10000	
	Enterobacteriacae @ 37°C 24 hour VRBGA Listeria (in 25g) S.Aureus (in 1g) Salmonella (in 25g)	Enterobacteriacae @ 37°C 24 hour VRBGA <100 Listeria (in 25g) Absent S.Aureus (in 1g) <20 Salmonella (in 25g) Absent

<1000

Defect Levels

Yeast and mould

Foreign material absent except as listed below Avg Specification Per 5kg

Defect Description:	<u>Tar</u>
Leaf <3mm	4
Leaf >3mm	1
Blemish >5mm	0
Blemish <25% Surface area	4
EVM	0
Foreign bodies	0
Mould	2

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 and Non Ferrous.

CONFORMANCE CERTIFICATES ARE AVAILABLE UPON REQUEST



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Nutritional Analysis 100g

Free From List

Energy (kJ)	104	Lactose	Yes	Artificial Flavours	Yes	Soya	Yes
Energy (kcals)	25	Egg products	Yes	Added Salt	Yes	GMO	Yes
Protein (g)	0.9	Milk products	Yes	Added preservatives	Yes	SO2	Yes
Carbohydrates (g)	5.1	Other dairy products	Yes	Yeast/Yeast extract	Yes	Mustard	Yes
Of which sugars (g)	5.1	Animal products	Yes	No Added Polols	Yes	Celery	Yes
Fat (g)	0.2	Honey	Yes	Garlic	Yes	Molluscs	Yes
Of which saturates (g)	Trace	Sea Food	Yes	Cafeine	Yes	Lupin	Yes
Sodium (mg)	2	Cereals	Yes	Nuts	Yes		
Dietary Fibre (g)	3.1	Gluten	Yes	Nut Oil	Yes		
Water	85.0	Processing aids	Yes	Seeds	Yes		
Information taken from		All added colours	Yes	Seed Oil	Yes		
"Composition of Foods" McCance		Natural colours	Yes	Min. Hydrocarbons	Yes		
and Widdowson 6th Summary		Artificial colours	Yes	Added MSG	Yes		
Edition							

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

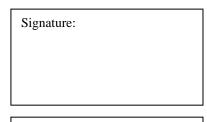
Signed on behalf of D C Williamson Limited For Cus	tomer
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Name: D C Williamson Name:

Position: Director Position:

Signature:

Date: 03.01.2023



Date:





