

Frozen Fruit Specification

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Spec No: 1.05

Initials: JRC

Date: 03.01.2023

Issue No: 8

Ingredient Declaration: Redcurrant 100%

Product Details: British Redcurrant IQF

Countries of Origin: UK

Varieties: Jonkheer VT, Rovada

Process of Manufacture

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

Packaging

Unit sizes: 400g,- 155mm x 174mm x 60mm Punnets with Heat sealed Lid.

10kg or 12kg - 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: Red

Odour: Typical of Redcurrant Free from foreign odours

Flavour: Characteristic of Redcurrant 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 DCWHACCPFRO is available upon request.



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Microbiological

Description:

 1. E Coli (in 10g)
 <10</td>

 2. Enterobacteriacae @ 37°C 24 hour VRBGA
 <100</td>
 BRIX: Min 9.0

 3. Listeria (in 25g)
 Absent
 pH: <4</td>

 4. S.Aureus (in 1g)
 <20</td>

 5. Salmonella (in 25g)
 Absent

<10,000

7. Yeast and mould <1,000

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

Defect Description: EVM					
Leaf >10mm	4				
Leaf <10mm	12				
Blemish <25% surface area	4				
Mould	4				
Foreign bodies	0				

TVC @ 30 °C 48 hour PCA

SIZE: Min 4mm

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 Fr

Free	From	List
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Energy (kJ)	191.8	Lactose	Yes	Artificial Flavours	Yes	Soya	Yes
Energy (kcals)	56	Egg products	Yes	Added Salt	Yes	GMO	Yes
Protein (g)	1.3	Milk products	Yes	Added preservatives	Yes	SO2	Yes
Carbohydrates (g)	7.9	Other dairy products	Yes	Yeast/Yeast extract	Yes	Mustard	Yes
Of which sugars (g)	7.9	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)	1.4	Cereals	Yes	Nuts	Yes		
Dietary Fibre (g)	3.5	Gluten	Yes	Nut Oil	Yes		
Water	83.9	Processing aids	Yes	Seeds	Yes		
		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 I) C	Williamson Limited	For Customer:

Name: D C Williamson Name:

Position: Director Position:

Signature:

Date: 03.01.2023





Signature:

Date:

