

Frozen Fruit Specification

Spec No:	1.14
Initials:	JRC
Date:	03.01.2023
Issue No:	7

Ingredient Declaration: Mixed Berry 100%

Product Details: Blackberry 25%, Raspberry 25%, Redcurrant 25%, Blackcurrant 25%

Countries of Origin: UK

Varieties: Loch Ness, Chester, Ample, Maravilla, ,Rovada, Ben Hope, Ben Garin

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: 350g - 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/Red	
Odour:	Typical of Mixed Berry	Free from foreign odours
Flavour:	Characteristic of Mixed Berry	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 DCWHACCPUR is available upon request.



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Microbiological

Description:

- | | |
|--|--------|
| 1. E Coli (in 10g) | <10 |
| 2. Enterobacteriaceae @ 37°C 24 hour VRBGA | <100 |
| 3. Listeria (in 25g) | Absent |
| 4. S.Aureus (in 1g) | <20 |
| 5. Salmonella (in 25g) | Absent |
| 6. TVC @ 30 °C 48 hour PCA | <10000 |
| 7. Yeast and mould | <1000 |

Each fruit must be within AIJN Spec

BRIX: Min

pH: < 4

Defect Levels

Foreign material absent except as listed below

Avg Specification Per 5kg

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

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)	114	Lactose	Yes	Artificial Flavours	Yes	Soya	Yes
Energy (kcal)	27	Egg products	Yes	Added Salt	Yes	GMO	Yes
Protein (g)	1.0	Milk products	Yes	Added preservatives	Yes	SO2	Yes
Carbohydrates (g)	5.4	Other dairy products	Yes	Yeast/Yeast extract	Yes	Mustard	Yes
Of which sugars (g)	5.4	Animal products	Yes	No Added Polols	Yes	Celery	Yes
Fat (g)	0.2	Honey	Yes	Garlic	Yes	Molluscs	Yes
Of which saturates (g)	0	Sea Food	Yes	Cafeine	Yes	Lupin	Yes
Sodium (mg)	0	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 "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.

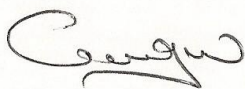
Agreement

Signed on behalf of D C Williamson Limited

Name: D C Williamson

Position: Director

Signature:



Date: 03.01.2023

For Customer:

Name:

Position:

Signature:

Date:

