



Product Specification

Product Name: J & S Hot Pear Chutney

Weight: 285g

Ingredients: Pear (31%), Onion, Cider Vinegar, Brown Sugar, Sugar, Chillies (0.8%), Root Ginger, Coriander Leaf, Ground Ginger, Ground Cloves.

Shelf life/ Storage Conditions: Shelf life: 36 months. Store in a cool dry place. Warning: This product contains Chillies and should be used with caution.

Organoleptic Attributes:

Appearance	Brown in colour containing pieces of diced pear and onion with finely chopped coriander leaves.
Texture	Diced pieces of pear and onion in a smooth base
Flavour	Spicy, fruity pear and onion flavour with some chilli heat.

Analytical Characteristics:

Total Soluble Solids	45-47
pH	3.00-3.80

Allergen Information:

ALLERGENS	Present in product	Comments
Cereals containing gluten	NO	
Crustaceans	NO	
Eggs	NO	
Fish	NO	
Peanuts	NO	Nut free factory
Soybeans	NO	
Milk	NO	
Nuts	NO	Nut free factory
Celery	NO	
Mustard	NO	
Sesame seeds	NO	
Sulphur dioxide and Sulphites at level above 10mg/kg	NO	
Lupin	NO	
Molluscs	NO	

Dietary Suitability:

The product is **SUITABLE** for the following diets:-

Vegetarians	Y	Halal / Non- certified	Y
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Vegans	Y	Coeliacs	Y
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Nutritional Information:

	Quantity	Unit	Source of Information
Energy	904	kJoules per 100 g	Calculated
Energy	213	kcalories per 100 g	Calculated
Fat	0	g per 100 g	Calculated
of which saturates	0	g per 100 g	Calculated
Carbohydrate	48	g per 100 g	Calculated
of which sugars	47	g per 100 g	Calculated
Protein	1	g per 100 g	Calculated
Salt	0.04	g per 100 g	Calculated

Packaging Information:

Pack Size	6 x 285 g
Case Dimensions (l x w x h) mm	(210 x 150 x 90): (l x w x h)
Case Gross Weight (kg)	3.3
Pallet Quantities (Standard) (Cases x Layer= Total)	26 x 8 = 232
Primary	229g glass jar with an 8g steel twist off lid
Secondary	18g cardboard tray shrink wrapped with 6g clear polythene Wooden pallet and stretch wrap

Quality Control:

All our products are positively released following the quality and sensory checks.

Test	Frequency	Target	Minimum	Maximum
TSS (°Brix)	Every boil	47	44	48
pH	Every boil		3.00	3.80
Average Weight Checks	Every boil	285g	N/A	N/A
Traceability Codes	Every boil	Julian code and time of production	N/A	N/A
Fill Temperature	Every boil	85°C	80°C	95°C
Pull Up Test	Every boil	9 mm	0 mm	18mm
Lid Security	Every boil	5mm	2mm	8mm
Metal detection	Every 2 Hours	2.0mm Ferrous 3.5mm Non Ferrous 5.0mm Stainless Steel	N/A	N/A

We warrant that all the products supplied by Thursday Cottage Ltd:

- *Shall comply in all respects with this specification, shall be clean, sound, non-injurious to health and shall be fit for the purpose for which they are intended.*
- *Shall comply with all aspects with the Food Safety Act 1990, and with associated regulations, and with all other relevant United Kingdom and European Union legislation, regulations, standards and codes of practice. Packaging shall comply with legal requirements for Food Contact Materials.*
- *Shall be of the nature, substance and quality described and shall not be presented in such a way which may mislead the purchaser.*
- *Shall be stored, stacked, handled and transported under suitable conditions so as to maintain safety and quality at all times.*
 - *Shall be fully traceable back to the place and time of manufacture, and to the ingredients used.*
- *Customers are advised to determine the suitability of products for their specific application, and to store and use products according to this specification. It will not normally be possible to provide a life extension on products once delivered to customers' premises.*
 - *Customers must notify any damage or defects immediately on arrival.*

Genetic Modification:

None of the ingredients or processing aids used in manufacture of our products is genetically modified. Additionally, no such materials are used in the manufacture of any products at our site. All possible precautions are taken to ensure that materials that may be genetically modified are sourced from non-genetically modified sources.

Issue Date: 07.11.19

Issue Number: 02

Authorized by: Hristina Williams


Approved by: Nihal Ozbay

Reason for issue: Updated format and Nutritional Info



Produced in a "Nut Free" Factory

FOR AND ON BEHALF OF THURSDAY COTTAGE LTD:

Signature:	
Print Name:	Nihal Ozbay
Position:	Technical Manager
Date:	09/10/2017

Company Contact Details:

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