



The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturer. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty (whether express or implied), guarantee or representation that it is true, accurate or complete in any respect.

As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

# Product Specification

**Product Name:** Raspberry Jam

**Weight:** 340g

**Ingredients:** Sugar, Raspberries, Gelling Agent: Citrus Pectin, Acidity Regulator: Citric Acid

**Shelf life/ Storage Conditions:** 30 months. Store at ambient temperature. Keep in a cool place once opened.

**Organoleptic Attributes:**

<b>Appearance</b>	Red in colour, containing raspberry seeds
<b>Texture</b>	Soft gel
<b>Flavour</b>	Raspberry flavour

**Analytical Characteristics:**

<b>Fruit Content</b>	Prepared with 54g of fruit per 100g
<b>Total Soluble Solids</b>	Total Sugar Content 61g per 100g
<b>pH</b>	2.80 – 3.40

**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
Vegans	Y	Coeliacs	Y

**Nutritional Information:**

	Quantity	Unit	Source of Information
Energy	1071	kJoules per 100 g	Calculated
Energy	252	kcalories per 100 g	Calculated
Fat	0	g per 100 g	Calculated
of which saturates	0	g per 100 g	Calculated
Carbohydrate	61	g per 100 g	Calculated
of which sugars	61	g per 100 g	Calculated
Protein	0.6	g per 100 g	Calculated
Salt	0.02	g per 100 g	Calculated

**Packaging Information:**

<b>Pack Size</b>	6 x 340g
<b>Case Dimensions (l x w x h) mm</b>	205 x 140 x 110
<b>Case Gross Weight (kg)</b>	3.3
<b>Pallet Quantities (Standard) (Cases x Layer= Total)</b>	36 x 8 = 288
<b>Primary</b>	174g glass jar with an 8g steel twist off lid
<b>Secondary</b>	17g cardboard tray shrink wrapped with 6g clear polythene
<b>Tertiary</b>	Wooden pallet and stretch wrap

**Quality Control:**

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

Test	Frequency	Target	Minimum	Maximum
<b>TSS (°Brix)</b>	Every boil	61	60	<b>64</b>
<b>pH</b>	Every boil	3.1	2.80	<b>3.40</b>
<b>Average Weight Checks</b>	Every boil	340g	N/A	N/A
<b>Traceability Codes</b>	Every boil	Julian code and time of production	N/A	N/A
<b>Fill Temperature</b>	Every boil	85°C	80°C	<b>95°C</b>
<b>Pull Up Test</b>	Every boil	9mm	0mm	<b>18mm</b>
<b>Lid Security</b>	Every boil	5mm	2mm	<b>8mm</b>
<b>Metal detection</b>	Every 2 Hours	2.0mm Ferrous 3.5mm Non Ferrous 5.0mm Stainless Steel	N/A	N/A
<b>Vacuum (Inches of Hg)</b>	Every boil	10	7	<b>13</b>

***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: 08/05/2019

Issue Number: 02

Doc Ref Number: Specs 001

Authorized by: Rebecca McVelia


Approved by: Nihal Purdy

Reason for issue: Updated Nutritional



Produced in a "Nut Free" Factory

**FOR AND ON BEHALF OF THURSDAY COTTAGE LTD:**

<b>Signature:</b>	
<b>Print Name:</b>	<b>Nihal Purdy</b>
<b>Position:</b>	<b>Technical Manager</b>
<b>Date:</b>	<b>26/04/2018</b>

**Company Contact Details:**

Thursday Cottage Ltd.

Trewlands Farm, Tiptree, Colchester, CO5 0RF

Essex, United Kingdom

Email: jams@thursday-cottage.com

Tel: +44 (0) 1621 814529

Fax: +44 (0) 1621 814555