

### Raw Material Specification

#### Section 1 Ingredient Name

Lemon Flavoured Jelly Crystals 4 x 3.5 kg

#### Section 2 Product Code

A0123

#### Section 3 Supplier Contact Details

<b>Supplier Name &amp; Address</b>	James AS Finlay Ltd. 29 Maghaberry Road, Moira, Craigavon, BT67 0JF, Northern Ireland		
<b>Telephone Number</b>	028 9261 1300		
<b>Fax Number</b>	028 9261 1970		
<b>Technical Contact</b>	Anne McGurk	<b>Position</b>	Technical Manager
<b>Email Address</b>	<a href="mailto:anne@finlayfoods.com">anne@finlayfoods.com</a>		
<b>UK Tariff code</b>	17049065		

#### Section 4 Certification Details

Finlay's Food is certified to BRC Global Standard for Food Safety with Traded Goods.

RSPO Number **BMT- RSPO 000887**

UTZ membership number **UTZ\_CO1000009606**

#### Section 6 Declaration of Ingredients

<b>Legal Name of Ingredient</b>	Lemon Flavoured Jelly Crystals		
<b>Product Photograph</b>			
<b>Ingredient Listing (allergens highlighted)</b>	Sugar, Bovine Gelatine, Fumaric Acid, Flavouring, Acidity Regulator (Sodium Citrate), Colour (E102)		

#### Section 7 Organoleptic Standards

<b>Description of Product / Intended Use</b>	A dry blend requiring reconstitution with water to produce a dessert type table jelly with the characteristic flavour of the named fruit.
<b>Appearance</b>	A fine free flowing, hygroscopic yellow coloured powder.
<b>Flavour</b>	Sweet, lemon
<b>Odour</b>	Sweet with a notable lemon aroma
<b>Texture</b>	In powder form a fine free flowing powder, when reconstituted texture is set
<b>Other e.g. particle size</b>	No lumps, consistent particle size

#### Section 8 Ingredient Composition

Ingredient	% at mixing bowl	Country of Manufacture
Sugar	80-90	France
Gelatine	7-9	Brazil
Fumaric Acid (E297)	<2	Canada
Flavour	<1	UK
Sodium Citrate (E331)	<1	China
Colour (E102)	<1	UK

#### Section 9 Breakdown of Compound Ingredients

Compound Ingredient	Components	Source	Amount in Ingredient	Country of Origin
Sugar	n/a	Beet	100%	UK, France
Gelatine	n/a	Bovine Hide	100%	Brazil, Turkey
Fumaric Acid (E297)	n/a	Chemical	100%	Canada
Lemon Flavouring	Natural Flavouring Substances and Preparations, Silicon Dioxide E551, Ascorbyl Palmitate E304			Italy (Sicily), Benelux Region, China, France, India
Sodium Citrate	Citric Acid	Corn / Maize	100%	China
Tartrazine (E102)	n/a	Synthetic	100%	India

**Section 10 Nutritional Information**

Nutrient	Value per 100g/		Analysis / Calculation
	per 100g	made up	
Energy (kJ)	1627	272	Calculation
Energy (kCal)	382	64	Calculation
Protein	7.6	1.3	Calculation
Total Carbohydrate (g)	89	15	Calculation
Of which sugars (g)	89	15	Calculation
Total Fat (g)	nil	nil	
Of which saturates (g)	nil	nil	
Of which monosaturates (g)	nil	nil	
Of which polyunsaturates (g)	nil	nil	
Dietary Fibre (g)	nil	nil	
Moisture (g)	<5%		Calculation
Sodium (g)	0.2		Calculation

**Section 11 Allergen and Intolerance Information**

	Contains YES / NO	If Yes, please state the source
Added Colours	Yes	* Tartrazine
Colours - natural	N	
Colours - nature identical	N	
Colours - artificial	Yes	* Tartrazine
Azo and coal tar dyes	Yes	* Tartrazine
Added Flavours	Yes	Lemon Flavouring
Artificial Flavours	Yes	Lemon Flavouring
Natural Flavours	N	
Glutamates	N	
Monosodium glutamate (MSG)	N	
Added preservatives	N	
Benzoates	N	
Sulphur dioxide at concentrations of more than 10mg/kg or 10mg/litre expressed as SO <sub>2</sub>	N	
Sulphites	N	
Stabilisers	N	
Salt substitute potassium chloride	N	
Added Sugar	Yes	Sugar
Artificial Sweeteners (polyols)	N	
Aspartame	N	
A source of phenylalanine	N	
BHA / BHT	N	
Milk, lactose, milk products and derivatives	N	
Egg and egg derivatives	N	
Other Dairy products	N	
Animal fats and derivatives	N	
Meat / Meat Products	N	
Other Animal Products	Yes	Bovine Gelatine
Fish and fish products (excluding shellfish)	N	
Shellfish	N	
Crustaceans	N	
Molluscs	N	
Raw materials derived from animals fed on genetically modified animal feeds	N	
Gelatine	Yes	Bovine Gelatine
Barley and barley derivatives	N	
Maize / corn and derivatives	Yes	Sodium citrate
Soya and soya derivatives	N	
Oats and oat derivatives	N	
Rye and rye derivatives	N	
Wheat and wheat derivatives	N	
Spelt and spelt derivatives	N	
Kamut and kamut derivatives	N	
Gluten	N	
Lupin	N	
Yeast and yeast derivatives	N	
Vegetables and vegetable derivatives (excluding oil)	Yes	Sugar beet
Hydrolysed Vegetable Protein HVP	N	
Fruit and fruit derivatives	Yes	Lemon Essential Oil
Peanuts and derivatives (excluding oil)	N	
Unrefined peanut / groundnut oil	N	
Refined peanut / groundnut oil	N	
Nuts & derivatives (excluding oil) other than peanut (including	N	
Nut oils - other than peanut	N	
Pine nuts / pine kernels	N	
Seeds and seed derivatives	N	
Unrefined seed oil	N	
Refined seed oil	N	
Palm & palm derivatives	N	
Sesame Seeds and derivatives	N	
Poppy seeds	N	
Celery and derivatives	N	
Mustard and derivatives	N	
Coconut	N	
Caffeine	N	
Garlic	N	
Kiwi	N	
Possible sources of histamine	N	
Additives	Yes	Fumaric Acid(E297) ML 4000mg/kg dry powdered dessert mixes; Sodium citrate (E331) Group I, Additive ML Quantum satis; Tartrazine (E102) Group III, colours with combined maximum limit ML150mg/kg

**Section 12 Mandatory Allergens**

	Present in Product	Used on the line	Used in Factory	Held in the Warehouse
Cereals Containing Gluten *	No	No	Yes	Yes
Crustaceans	No	No	No	No
Fish	No	No	No	No
Egg	No	No	Yes	Yes
Peanuts	No	No	No	Yes
Soya	No	No	No	Yes
Milk	No	Yes	Yes	Yes
Tree Nuts **	No	No	No	Yes
Celery	No	No	No	No
Mustard	No	No	No	No
Sesame Seeds	No	No	No	Yes
Sulphites >10mg/kg	No	Yes	Yes	Yes
Molluscs	No	No	No	No
Lupin	No	No	No	No

\* Wheat, Rye, Barley, oats, Spelt, Kamut or their hybridised strains

\*\* Almond, Brazil, Cashew, Hazelnut, Macadamia Nut, Pecan, Pistachio, Walnut

**Section 13 Suitability Information**

Suitable For	Yes / No	If no, please state reason
Ovo-Lacto Vegetarians	No	Bovine Gelatine
Vegans	No	Bovine Gelatine
Diabetics	No	Sugar
Coeliacs	Yes	
Lactose Intolerant	Yes	
Nut Allergies	Yes	
Kosher	No	Not certified
Halal	No	Not certified
*Tartrazine		E102 may have an adverse effect on activity and attention in children

**Section 14 Physical Analysis / Chemical Analysis**

Analysis	Target	Limit	Method	Frequency
pH	3.4	3.3-3.5	pH meter	Every Batch
Total Dissolved Solids	18% @ 68°F (15°C - 18°C)		Refractometer	Every Batch
Aw	0.405			N/A
Colour	As per photographic standard	n/a	Visual	Every Batch

**Section 15 Recipe Makeup**

Reconstitute using 200grams of the powder in 1 litre (or multiples of) of hot water (82°C - 93°C). Allow to set for 16 hours to create a firm, gelatine type set, free from off colours and odours. A set time of 3 - 4 hours may be achieved using part hot / cold water and refrigerate <8°C.

**Section 16 Microbial Analysis**

Analysis	Target	Limit	Method	Frequency
Presumptive Coliforms	<10 cfu/g	100 cfu/g	SP035 Based on ISO 4832 (2006)	Annual
Aerobic Colony Count	<1000 cfu/g	5000 cfu/g	SP 048 Based on ISO 4833-1: 2013	Annual
E. Coli	<10 cfu/g	10 cfu/g	SP049 based on ISO16649-2 (2001)	Annual
Presumptive Coliforms	<10 cfu/g	100 cfu/g	SP035 Based on ISO 4832 (2006)	Annual
Staph Aureus	<20 cfu/g	100 cfu/g	SP036 based on ISO 6888-1 (1999)	Annual
Yeast	<100 cfu/g	500 cfu/g	SP133 based on ISO 21527-1 (2008)	Annual
Mould	<100 cfu/g	500 cfu/g	SP133 based on ISO 21527-1 (2008)	Annual
Salmonella	Absent in 25g	Absent in 25g	SP102 based on Solus ELISA	Annual

Lab Name & Accreditation

ALS (INAB 166T)

**Section 17 Shelf Life & Storage Conditions**

Shelf Life from Manufacture	12 months (dry powder product). Reconstituted : Maximum 72 hours at ambient; 7 days if stored at <4°C.
Storage Conditions	Closed Pack - store product in a cool dry place away from damp or humid conditions. Store at 15-18°C maximum. Store away from strong odours and direct sunlight. Open pack - Re-seal pack completely and store as above. If stored in optimum conditions, shelf life should not be affected.
Delivery Temperature / Conditions	Ambient
Shelf life on Delivery	9 months
Shelf Life on Opening	End of shelf life if stored as above.
Storage Conditions Once Opened	Reseal and follow storage conditions above until end of shelf life

**Section 18 Weight Control**

Description of Packaging Unit	4 x printed side weld bag packed in a cardboard carton
Minimum or Average Weight Control	Minimum
Drained Weight	n/a

**Section 19 Packaging Information**

	Primary	Secondary	Tertiary
Packaging Type	Printed sideweld bag	Printed Green and White corrugated cardboard carton	Pallet
Material Type	Natural LDPE	Cardboard	Wood
Dimensions	307mm x 406mm	395L x 291W x 151H	1200mm x 1000mm
Weight	74g	355g	26.5Kg
Method of Closure	Heat sealed	Tape	Shrink wrap
Batch Coding Information	P Code = Y + DDD + Batch No. DDD based on Julian Code e.g. P 9001 2019 1st Jan		
Does packaging conform to all current legislation?	Yes		

**Section 20 Palletisation**

Cases per layer	10
Layers per pallet	7
Total per pallet	70

**Section 21 Details of Manufacture**

Dry ingredients are passed over a magnet at in feed hopper and passed through a 3600 micron sieve. Dry ingredients are blended as per recipe instruction. Blended ingredients are then discharged into packaging, check weighed, sealed, boxed and metal detected. Finished boxes are labelled, batch coded and palletised.

**Section 22 Foreign Body Control**

Test	Standard	Tolerance	Frequency	Action if out of Spec
Metal Detection	3mm Fe, 4.0mm NF, 5mm SS	0	Every 1 hour	Hold product since last pass test. Inform Technical Manager
Sieving	3600 micron	0	Per Batch	Hold product since last pass test. Inform Technical Manager
Glass / Hard Plastic	No foreign body contamination	0	Daily check and Monthly Inspection	In case of breakage inform quality department. Risk assessment completed and damage recorded. Product is held if contamination is suspected. Follow glass breakage procedure.
Other - Magnet	Magnets located throughout process	0	3 times per production run	Hold product since last pass test. Inform Technical Manager. Retain metal contaminant for investigation

**Section 23 GM Information**

1. Does the product or any of its ingredients contain any genetically modified material?	No
* Identify those ingredients which contain such material	
2. Is the product or any of its ingredients significantly changes as a consequence of use of genetic modification?	No
* Identify those ingredients which contain such material	
3. Is the product or any of its ingredients produced from, but not containing, any genetically modified material?	No
* Identify those ingredients which contain such material	
4. Have genetically modified organisms been used as processing aids or additives or to produce processing aids or additives used in connection with the production of the food or any of its ingredients?	No
* Identify those ingredients which contain such material	
5. Have genetically modified organisms been used as processing aids or additives or, but where such genetically modified organisms are not present in the processing aid use in connection with the production of food or any of its ingredients?	No
* Identify those ingredients which contain such material	

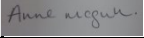
**Section 24 Warranty**

The Food stuff, packaging and label (as appropriate) conform to all relevant UK and EU legal requirements at the time of supply.
The specification will not be altered without prior written approval.
The product is prepared, processed, packaged and handled under strict hygiene conditions consistent with the principles of good manufacturing practice. The manufacture of this raw material conforms to all relevant UK and EU legal requirements at the time of supply.
The product has not been treated by irradiation.
Materials shall be transported in clean vehicles, suitable for transportation of food. They shall be free from infestation and contamination and provide the appropriate conditions of temperature.

**Section 25 Specification Amendment History**

Issue Number	Issue Date	Amendment
3	23/03/2014	Amendment to formulation
4	20/08/2014	Information updated: Ingredient listing, compound ingredients, Allergen intolerance data, water activity and micro.
5	25/08/2015	Update for FIR Regulations
6	13/09/2016	Certification details added to section 4. Sections 6,8,9 and 11 amended for inclusion of dextrose.
7	19/07/2018	Gluten removal, accreditation update
8	15/11/2019	Recipe review and update as required to ingredients and allergen section. Product image and additive section included

**Section 25 Supplier Authorisation**

Completed by (print name)	Anne McGurk
Signature	
Position	Technical Manager
On behalf of	Finlay's Food
Date	15.11.2019

This is an uncontrolled document. The above specification is subject to change pending the accumulation of additional data. The information contained herein is believed to be true and accurate. Although the greatest care has been taken to ensure accuracy, changing regulations and individual product characteristics may require specification modifications.