

Raw Material Specification

Section 1 Ingredient Name

Sunflower Lemon Pie Filling (Hot Process)

Section 2 Product Code

A0118

Section 3 Supplier Contact Details

Supplier Name & Address	James AS Finlay Ltd. 29 Maghaberry Road, Moira, Craigavon, BT67 0JF		
Telephone Number	028 9261 1300		
Fax Number	028 9261 1970		
Technical Contact	Mary Claire Canavan	Position	Technical Manager
Email Address	maryclaire@finlayfoods.com		
UK Tariff code	190120000		

Section 4 Certification Details

Finlay's Food is certified to BRC Global Standard for Food Safety

RSPO Supply Chain registration number **BMT-RSPO-000887**.

UTZ membership number **UTZ_CO1000009606**

Section 5 Country of Origin

Northern Ireland

Section 6 Declaration of Ingredients

Legal Name of Ingredient	Lemon Pie Filling	
Product Photograph		
Ingredient Listing (allergens highlighted)	Sugar, Starch, Fumaric Acid, Natural Flavour, Salt, Acidity Regulator (Sodium Citrate), Colour (E102)	

Section 7 Organoleptic Standards

Description of Product / Intended Use	A ready to use dry mix, which when mixed with hot water will produce a smooth yellow coloured, lemon flavoured filling for meringues and tarts
Appearance	An off white fine free flowing powder. When reconstituted it forms a yellow, smooth set filling
Flavour	A sweet, sharp lemon flavour
Odour	Typical
Texture	Powder - talc like. Finished product - smooth and soft when set
Other e.g. particle size	n/a

Section 8 Ingredient Composition

Ingredient	% at mixing bowl	Country of Manufacture
Sugar	60-65	UK, Germany, Denmark
Maize Starch	30-35	Germany
Fumaric Acid	1-3	Canada
Flavouring	<1	UK
Salt	<1	UK
Sodium Citrate	<1	China
Colour	<1	UK

Section 9 Breakdown of Compound Ingredients

Compound Ingredient	Components	Source	Amount in Ingredient	Country of Origin
Sugar	n/a	Beet	100%	UK, Germany, Denmark
Maize Starch	n/a	Maize	100%	Germany, Spain, Netherlands, Italy
Fumaric Acid	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
Salt	n/a		100%	UK
Sodium Citrate	Citric Acid	Maize	100.00%	China
Tartrazine (E102)	n/a	Synthetic	100%	India

Nutrient	Value per 100g / made up	Analysis / Calculation
		Analysis
Energy (kJ)	1611	AM/C/901
Energy (kCal)	379	AM/C/901
Protein	0.19	AM/C/224
Total Carbohydrate (g)	94.1	AM/C/901
Of which sugars (g)	53.9	AM/C/403
Total Fat (g)	0.2	AM/C/1015
Of which saturates (g)	0.03	AM/C/107
Of which monosaturates (g)	0.07	AM/C/107
Of which polyunsaturates (g)	0.09	AM/C/107
Dietary Fibre (g)	<0.5	AM/C/309
Moisture	4.8	AM/C/1015
Sodium (mg)	284	AM/C/1002

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
Artificial Flavours	N	
Natural Flavours	Yes	Lemon
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 ₂	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	N	
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	N	
Barley and barley derivatives	N	
Maize / corn and derivatives	Yes	Starch
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 from possible cross contamination)	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	Yes	
Vegans	Yes	
Diabetics	No	Sugar
Coeliacs	Yes	
Lactose Intolerant	Yes	
Nut Allergies	Yes	
Kosher	No	Not certified
Halal	No	Not certified

Section 14 Physical Analysis / Chemical Analysis

Analysis	Target	Limit	Method	Frequency
pH				
Aw				
Colour	As per photographic standard	n/a	Visual	Every Batch

Section 15 Recipe Makeup

Reconstitute according to label instructions or table below :

Section 16 Microbial Analysis

Analysis	Target	Limit	Method	Frequency
Aerobic Colony Count	<1000 cfu/g	5000 cfu/g	SP048 Based on ISO 4833-1: 2013	Annual
Coliforms	<10 cfu/g	100 cfu/g	SP035 based on ISO 4832 (2006)	Annual
Yeasts	<100 cfu/g	1000 cfu/g	SP133 based on ISO 21527-1 (2008)	Annual
Moulds	<100 cfu/g	1000 cfu/g	SP133 based on ISO 21527-1 (2008)	Annual
E. Coli	<10 cfu/g	10 cfu/g	SP049 Based on ISO 16649-2 (2001)	Annual
Staph Aureus	<20 cfu/g	100 cfu/g	SP036 Based on ISO 6888-1 (1999)	Annual
Salmonella	Absent in 25g	Absent in 25 g	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 24 hours at ambient
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
Minimum life on Delivery	75% of total shelf life
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
Storage Conditions Once Reconstituted	Ambient temperature - maximum 24 hours.
	Chilled < 5°c - maximum 72 hours

Section 18 Weight Control

Description of Packaging Unit	Clear Polythene Bag
Minimum or Average Weight Control	Minimum
Drained Weight	n/a

Section 19 Packaging Information

	Primary	Secondary	Tertiary
Packaging Type	Polythene Bag	White Box	Pallet
Material Type	Polythene	Cardboard	Wood
Dimensions	307mm x 406mm	390mm x 290mm x 150mm	1200mm x 1000mm
Weight	17grams	392grams	4 x 3.18kg
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 2001 2022 1st Jan		
Does packaging conform to all current legislation?	Yes		
Units per layer	10		
Layers per pallet	7		
Total per pallet	70		

Section 21 Details of Manufacture

Dry ingredients are passed over a magnet into the in- let hopper. Ingredients are mixed and then passed through a 3600 micron in line sieve. Product is discharged into packaging. The product is then check weighed and sealed. Sealed packaging is labelled, metal detected 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	Magnet located at in feed hopper	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 used 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
5	14/08/2013	
6	17/02/2015	Specification review and update into new format to include ingredient listing and allergen data.
7	15.11.2019	Specification review. Product image and additive section included
8	24.06.2022	Technical Contact update, Sugar COO update, Pack size up date

Section 26 Supplier Authorisation

Completed by (print name)	Karen Finlay
Signature	<i>Karen Finlay</i>
Position	NPD Manager
On behalf of	Finlay's Food
Date	24.06.2022

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.