

PRODUCT SPECIFICATION

This product shall comply with the requirements of the 1990 Food Safety Act, and other pertinent legislation to ensure the Legality, Safety and Quality of the product

PRODUCT:	Whole Glace Cherries
PRODUCT CODE:	DF140
DESCRIPTION:	The product shall consist of round, whole cherries, in whole condition, stoneless, unblemished and of firm texture, coloured bright red and saturated with syrup.
COUNTRY OF ORIGIN:	France
PACKAGING:	Polythene liner inside a cardboard carton
STORAGE CONDITIONS:	Store in cool, dry, hygienic conditions
PHYSICAL & CHEMICAL PARAMETERS:	<p style="text-align: right;">Stones: No more than 1 per 10kg Target 1 per 250kg</p> <p style="text-align: right;">Stalks: No more than 1 whole or 2 parts per 10kg</p> <p style="text-align: right;">Major Blemishes: Absent</p> <p style="text-align: right;">Minor Blemishes: Less than 5%</p> <p style="text-align: right;">Soluble solids by refractory: 72 +/- 2</p> <p style="text-align: right;">Reducing Sugars: 30% - 60%</p> <p style="text-align: right;">pH: 3.4 +/- 0.2</p> <p style="text-align: right;">Water Activity: 0.72 +/- 0.2</p> <p style="text-align: right;">Citric Acid: Target 700 ppm, no legal max</p> <p style="text-align: right;">Potassium Sorbate: 1 max per 1000</p> <p style="text-align: right;">Sulphur Dioxide: Guaranteed <60ppm Target <20ppm</p> <p style="text-align: right;">Metal Detection: Ferrous 1.5 – 2.0mm Non Ferrous 4m</p>
MICROBIOLOGICAL ANALYSIS:	<p style="text-align: right;">TVC: <1000/g</p> <p style="text-align: right;">Enteros/Coliforms: Absent in 25g</p> <p style="text-align: right;">Staphylococcus: Absent in 25g</p> <p style="text-align: right;">Yeasts and Moulds: <100/g</p> <p style="text-align: right;">Salmonella: Absent in 25g</p>

NUTRITIONAL INFO:	<p align="center">Typical Values per 100g</p> Energy (kcal): 300 Energy (kJ): 1250 Protein: 0.25g Fat: Nil Carbohydrates: 75g <i>Of which sugars:</i> 37g <i>Added Sugar:</i> 37g Fibre: 1g Glucose Syrup: 47g Source: Supplier
ORGANOLEPTIC PROPERTIES:	Appearance: Cherries must be round, full and mainly not shrivelled Flavour/Odour: Sweet. Free from taint, off flavour, foreign odour or taste Texture: Should be firm but not tough to touch. The flesh should remain soft, succulent, moist and juicy to eat
INGREDIENTS:	French Provence Cherries, Glucose Fructose Syrup, Sugar, Citric Acid (E330), Potassium Sorbate (E202), Colour-Erythrosine (E127), Sulphur Dioxide (E220)
SHELF LIFE:	12 months from production if stored in correct conditions
LAST UPDATED:	June 2007
REFERENCE NO:	L050

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<u>Allergen</u>	<u>Contains Yes / No</u>	<u>Comments</u>
Cereal containing gluten	NO	
Crustaceans	NO	
Eggs	NO	
Fish	NO	
Peanuts	NO	
Soybeans	NO	
Milk or milk derivatives	NO	
Nuts / Nut Oil or Nut Derivatives	NO	
Celery	NO	
Mustard	NO	
Sesame Seeds	NO	
Sulphur Dioxide (SO ₂) and sulphites at >10mg/Kg or 10mg/L as expressed as SO ₂	YES	
Molluscs	NO	
Lupin	NO	

Supplier - Queenswood Natural Foods Ltd.

Date: 07 06 07

Red Glace Cherries - DF140 (L050) plus 14 allergens.docplus