	SPECIFICATION	Doc ID: FPS 037
		Issue: 8
	Product: ITEM-0625 (MM JMPREM 301GR)	Date: 08.07.21
	Type: PREMIUM MINCEMEAT	Date Reviewed: July 2021
	SG BMT-RSPO-000246	Created By: Andrea Santana
	Weight: 3kg, 12.5kg, 250kg	Authorized: Adam Lanckmans
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INGREDIENTS: Sugar, Apple Puree, Currants (19%) (Currants, Sunflower oil), Sultanas (10%) (Sultanas, Sunflower oil), Mixed Peel (4%) (Orange Peel, Glucose-Fructose Syrup, Sugar Lemon Peel, Acidity Regulator: Citric Acid), Vegetable Suet (3%) (Palm Oil, Rice Flour, Sunflower Oil), Mixed Spice, Acidity Regulator: Acetic Acid

Country of Origin: Sugar: UK, Argentina, Australia, Belgium, Belize, Brazil, Costa Rica, El Salvador, Eswatini / formally Swaziland, France, Fiji, Germany, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Laos, Malawi, Mexico, Mozambique, Nicaragua, Panama, Peru, Reunion, South Africa, Zambia, Apple Puree: UK, Currants: Greece, Sultanas: Turkey, Mixed Peel: Italy, Vegetable Suet: UK, Mixed Spice: UK Blended, Acetic Acid: UK.

Flavour: Typical of Mince meat- natural, sweet and fruity; no off flavours

Odour: Typical of Mince meat; natural, sweet and fruity, no off odours

Appearance: Typical of Mince meat.

Texture: Fruity gel with chewy fruit pieces and shredded vegetable suet

Colour: Brown

Nutritional Values	g per 100g
Energy (kJ)	1219
Energy (kcal)	288
Fat	2.8
Of which is saturated	1.53
Carbohydrate	66
Of which is Sugars	60.3
Fibre	2.4
Protein	0.89
Salt	0.03

Shelf life and storage conditions:

Shelf life- 12 months.


Shelf life- open: as unopened if handled correctly and resealed promptly.

Storage temperature- ambient

Delivery temperature- ambient



James Fleming & Company Ltd
 Morley Drive
 Congleton Cheshire CW12 3LF
 Tel: 01260 299911
 Fax: 01260 270105
 Email: Salesboxcong@flemings.org.uk

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Specification agreement:

For: Flemings Zeelandia	For customer:
Name:	Name:
Title:	Title:
Signature:	Signature:
Date:	Date:

Legal Requirements:

The quantity of vine fruits and citrus peel used for every 1000 grams of finished product is not less than 300 grams, of which not less than 200 grams consists of vine fruit.

The quantity of suet of equivalent fat used for every 1000 grams of finished product is not less than 25 grams.

The soluble solids content of the finished product, determined by refractometer at 20°C is not less than 65%.

Regulations: The product shall meet all current UK and EU Food Legislation including: 'The Food Safety Act', 'The Food Act', 'Pesticide Residues Act' and any other relevant legislation.

GMO:

This product does not require labelling under EU Regulations 1829/2003/EC and 1830/2003/EC

Packaging:


According to customer requirements, the product may be packed at a weight of 3, 12.5kg or 250kg in bulk containers conforming to Materials in Contact with Food Regulations 1987 and subsequent amendments

Coding: Each carton labelled with unique system generated lot number.

Pallet: 1200 x 1000mm blue GKN	Description: Various
Unit weight: 3kg, 12.5kg,250kg	Units per outer: 1



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Physical /Chemical Characteristics	Target
Brix	>65%
pH	<4

Micro Standards (cfu/g)	Typical Value	Maximum
Yeast & Mould	<10,000	10,000
Coliforms	<100	100
Escherichia coli	<10	10
Entero's	<10	10
Bacillus cereus	<100	100
Clostridium perfringens	<10	100
Staphylococcus aureus	<20	100
Salmonella spp. (in 25g)	Absent	
Listeria spp.	Absent	

Micro values are for guidance only. Samples are tested at random and not every batch is tested unless specifically requested

	Present in product	Present on production line	Present in facility
Allergens:			
Cereals containing gluten and products thereof	N	Y	Y
Crustaceans and products thereof	N	N	N
Fish and products thereof	N	N	N
Eggs and products thereof	N	N	Y
Peanuts and products thereof	N	N	N
Soybeans and products thereof	N	N	Y
Milk and products thereof	N	N	Y
Nuts and products thereof	N	Y	Y
Celery and products thereof	N	N	N
Lupin and products thereof	N	N	N
Molluscs and products thereof	N	N	N
Mustard and products thereof	N	N	N
Sesame seeds and products thereof	N	N	N
Sulphur dioxide and sulphites at concentrations more than 10 mg/kg	N	N	Y

*Produced in a factory that handles tree nuts, cereals containing gluten, egg, soya, milk and sulphur dioxide containing ingredients.



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