

**QMS 3.6f
 PRODUCT SPECIFICATION**

**Product Title: Duerr's Fine Cut Orange
 Marmalade 100 x 20g**

SECTION 1: CONTACT DETAILS

SUPPLIER ADDRESS

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SECTION 2: PRODUCT DETAILS

Our Product Code: DUTTJP9470

Your Product Code:

Issue Date: 09/04/24

Version Number: 1

Reason for Issue: New specification

Recipe Code(s):

Physical Properties

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Typical Orange Marmalade in a 20g portion.

SECTION 3: PRODUCT LEGAL DESCRIPTOR

Fine Cut Orange Marmalade

SECTION 4: LEGAL REQUIREMENTS

QUID REQUIREMENTS: Prepared with 25g of fruit per 100g. Total Sugar content 60g per 100g.

COUNTRY OF ORIGIN: EU

PACK WEIGHT: 100 x 20g

AVERAGE WEIGHT: 20g

SECTION 5: ALLERGEN & HAZARD WARNINGS

Free from the 14 allergens listed in the Regulation (EU) No. 1169/2011 on The Provision of Food Information to Consumers.
 Free from nuts and nut residues.
 Free from GMO.
 Suitable for vegetarians and vegans.
 Naturally Gluten free and suitable for Coeliacs.

SECTION 6: INGREDIENT DECLARATION (With Quid)

Glucose-Fructose Syrup, Oranges, Sugar, Water, Gelling Agent: Pectin, Acidity Regulator: Citric Acid.

Prepared with 25g of fruit per 100g. Total Sugar content 60g per 100g.

Ingredients	% Weight	Country of Origin	Comments (including source of ingredient, XXX)
Glucose-Fructose Syrup	42-46	Italy, Germany, France, Belgium	Viscous liquid

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Oranges	25	Italy, Spain	Pulp with fine cut peel, pasteurised
Sugar	21-24	Italy, France, Holland, Croatia, Belgium, Morocco, Brazil, Egypt, Tunisia	Granular
Water	+ Q.S. Water (as much as is sufficient)	Italy	Portable water
Pectin	<1	Italy, Germany. France, Denmark	Powder
Citric Acid	<1	China, Turkey	Granular
Additive	E Number	Function in product	Amount present in ppms
Pectin	E440	Gelling Agent	<10,000
Citric Acid	E330	Acidity Regulator	<10,000

Comments: The quantities of the ingredients: glucose-fructose syrup, sugar, pectin and acidity regulator can slightly change depending on fruits characteristics since the fruit is not always equally sweet and acid. The quantities can be adapted in order to guarantee a standardization of the final products.

SECTION 7: NUTRITIONAL INFORMATION

Typical Values per 100g

Energy (kJ)	1036
Energy (kcal)	244
Fat (g)	0.1
of which saturates (g)	0.0
Carbohydrate (g)	59
of which sugars (g)	51
Fibre (g)	0.8
Protein (g)	0.3
Salt (g)	0.1

Comments: (for example where have the figures been obtained)

Calculated: Yes / No

Nutricalc: Yes / No

Analysed: Yes / No

SECTION 8: SHELF LIFE / STORAGE (Please also include details after opening)

BEFORE OPENED: 18 months. Ambient. Store in a cool place.

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ONCE OPENED: Single use portion.

SECTION 9: FREE FROM DATA

CONTAINS:	PRESENT (Y/N)	COMMENTS
Additives	Y	Citric Acid, Pectin
Artificial Flavourings	N	
Natural Flavourings	N	
Preservatives	N	
Natural Colours	N	
Artificial Colours	N	
MSG	N	
BHT/BHA	N	
Artificial Preservatives	N	
Sweeteners	N	
Hydrolysed Vegetable Protein	N	
Wheat & Wheat Derivatives	N	Glucose Fructose Syrup derived from wheat. Wheat based syrups are exempt from allergen labelling according to Annex II of Regulation (EU) n° 1169/2011 on food information to consumers.
Rye/Oats/Barley/Spelt/Kamut	N	
Maize & Maize Derivatives	N	
Soya & Soya Derivatives	N	
Genetically Modified Ingredients	N	
Nuts & Peanuts	N	
Nut & Peanut Derivatives excl. Oil	N	
Nut & Peanut Oil	N	
Sesame Seeds	N	
Seed Derivatives excl. Oil	N	
Seed Oil	N	
Pine Nuts / Kernels	N	
Yeast	N	
Mustard / Mustard Seeds / Mustard Derivatives	N	

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Celery / Celeriac	N	
Kiwi Fruit	N	
Milk and Milk Derivatives	N	
Molluscs	N	
Lupin	N	
Sulphur Dioxide/Sulphites (ppm)	N	Sugar, Glucose-Fructose Syrup present @ less than 10ppm in finished product.
Animal Products: Dairy	N	
Animal Products: Eggs	N	
Animal Products: Shellfish	N	
Animal Products: Fish (Other)	N	
Animal Products: Beef & Derivatives	N	
Animal Products: Pork	N	
Animal Products: Lamb	N	
Animal products: Poultry	N	
Animal products: Other	N	

SECTION 10: DIRECTIONS FOR USE

Ready to eat.

SECTION 11: ANALYTICAL DATA

CHECK	MINIMUM	TARGET	MAXIMUM	UNIT	FREQUENCY	METHOD
pH	2.8	3.0	3.2	pH	TBC	pH Meter
Soluble Solids	60	-	-	Rx	TBC	Refractometer

SECTION 12: QUALITY PARAMETERS

Appearance/Colour	Pale orange gel with visible shreds
Taste/Flavour	Typical of marmalade
Consistency/Set/Texture	Well set

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SECTION 13: PROCESS FLOW (Please attach or detail below)

Please see HACCP document.

SECTION 14: QUALITY CHECKS

CHECK	FREQUENCY	PARAMETERS/DETAILS
Coding	Every box	Printed on the bottom of the portion pot, BBE format MMYYYY
Seal	Every portion	Film lid
Metal Detection	Challenged at start up and at the end of the run	Functioning detection and discard through metal detector at product passage. 1. Stainless Steel 3.0mm (2,5mm L15-16-.21-22-23) 2. Ferrous (1.5 mm) 3. Non-ferrous (2 mm)

SECTION 15: PACKAGING STANDARDS

Inner Packaging Description: Food contact Plastic foil composed of HIPS (High Impact Polystyrene) & EVA/PE-EVOH/PE transparent film. Conforms with EU food contact legislation 10/2011.

Inner Barcode: n/a

Outer Packaging Description: Cardboard tray, Cardboard box. 100 portions per box

Outer Barcode: 050 00214 02154 4

Coding Details: Printed on the bottom of the portion pot, BBE format MMYYYY

Pallet Details: Chep Wooden Pallet Heat Treated 1200 x 1000mm

Cases Per Layer: 25

Layers Per Pallet: 13

Cases Per Pallet: 325

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SECTION 16: HEALTH AND SAFETY DATA –	
PRODUCT DIGESTED	No hazard – product is a food
SKIN CONTACT	Wash affected area with soap and water. Seek medical attention if irritation develops.
EYE CONTACT	Rinse area with clean water and seek medical attention if irritation develops.
PRODUCT INHALED	Remove individual to fresh air. Seek medical attention if breathing becomes difficult or if respiratory irritation develops.
SPILLAGE	Material is biodegradable and does not require and special clean up.
FIRE	No known hazard
STORAGE PRECAUTIONS	<p>Honey Store, minimum 22°C, maximum 35°C away from bright light and strong smells. Do not refrigerate. Do not store >35°C for prolonged periods.</p> <p>Jam/Condiments Store in a cool, dry place, away from bright light and strong smells. Refrigerate after opening.</p> <p>Peanut Butter Store in a cool, dry place, away from bright light and strong smells. Do not refrigerate.</p>
HANDLING PRECAUTIONS	No restrictions

SECTION 17: APPROVAL	
FOR F Duerr & Sons Ltd Signed: <i>Lenka Lees</i> Position: Technical Systems Technologist Date: 09/04/2024	FOR CUSTOMER Signed Position Date

The contents of this specification are the sole property of F. Duerr & Sons Ltd, prior written confirmation must be obtained from F. Duerr & Sons Ltd before any information contained within the specification is supplied to a 3rd party.

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If a signed copy of the specification is not returned within 6 weeks of the date of the specification, F. Duerr & Sons Ltd will assume implicit acceptance of the specification and its contents.

SECTION 18: VERSION AMENDMENTS

Version 1	New Product
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