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PRODUCT SPECIFICATION (Private and Confidential)

Product Name:	Blueberry Filling
Product Code:	BLBR100466
Customer:	Bradley's
Product Description:	Blueberry fruit preparation stabilised with waxy maize modified starch with visible fruit pieces. Free from Taints or off flavours.
Country of Origin:	Manufactured in UK

Product Details:

Ingredients Breakdown	%	Country of Origin
Blueberries	40.00	Poland, Chile, UK
Water	38.27	UK
Sugar	16.00	UK, Poland, France, Belgium, Germany, Netherlands, Mauritius, Guatemala, Thailand, Austria
Modified Waxy Maize Starch	5.30	Italy, Germany, France
Citric Acid E330	0.30	China, Austria
Potassium Sorbate E202	0.10	China, Germany
Natural Flavouring Carrier: Propylene Glycol	0.03	UK
	To 100%	

Ingredient Declaration:	Blueberries, Water, Sugar, Stabiliser: Modified Waxy Maize Starch, Acidity Regulator: Citric Acid, Preservative: Potassium Sorbate, Natural Flavouring.
Allergens:	For allergens including cereals containing gluten, see ingredients above in bold .
GMO:	Modified Waxy Maize Starch - Valid IT or SGS IP Certified Citric Acid - Valid IT or SGS IP Certified
Packaging:	White Polypropylene bucket & lid, with diaphragm seal.
Unit Net Weight:	6kg
Storage Details:	Storage Unopened at Ambient (15-22°C), Cool, dry, away from direct sunlight and preferably less than 20°C. Measures to maintain this range are to be taken during heatwave conditions. Once opened store chilled 0 - 5°C
Shelf-life:	6 Months from date of production in storage conditions as above if unopened. If opened, packaging should be kept sealed, refrigerated and used within 5 days.
Minimum Life on Delivery:	70%
Delivery Details:	Ambient transport
Labelling Details:	Naked Foods Label with Product Description, Weight, Batch Number, Use by date, Storage Instructions.

Nutritional Information:

Typical Values		Per 100g
Energy	kJ	422.4
	kcal	101.0
Fat	g	0.1
Of which Saturates	g	Trace
Carbohydrates	g	24.3
Of which Sugars	g	19.6
Fibre	g	0.6
Protein	g	0.4
Salt (Na x 2.5)	g	0.02

This product is suitable for:

Special Interest Group:	Suitable?	Comments:
Vegans	Yes	
Ovo- lacto Vegetarians	Yes	
Lactose Intolerants	Yes	
Kosher	No	Not certified
Coeliacs	Yes	
Made in a production area which handles Milk, Egg, Soya and Sulphites.		

Product Contents:

Free From	Yes / No	Specify	Declare
Artificial Antioxidants	Yes		n/a
Artificial Colours	Yes		n/a
Artificial Flavourings	Yes		n/a
Flavour Enhancers	Yes		n/a
Artificial Preservatives	No	Potassium Sorbate	Yes
Artificial Sweeteners	Yes		n/a
GM ingredients / derivatives	Yes		n/a
Egg or egg products	Yes		n/a
Fish or fish products	Yes		n/a
Shellfish or shellfish products	Yes		n/a
Milk or milk products	Yes		n/a
Peanuts/Groundnuts or products	Yes		n/a
Tree Nuts or products	Yes		n/a
Sesame Seed or products	Yes		n/a
Celery / Celeriac or products	Yes		n/a
Mustard or products	Yes		n/a
Soya beans or products	Yes		n/a
Sulphite (declare if > 10mg/kg)	Yes		n/a
Wheat or products	Yes		n/a
Gluten or products	Yes		n/a
Lupin or products	Yes		n/a


Food Safety Controls (see also HACCP process flow on last page)

Microbiological Stability Controls / Methods of Preservation (inc. Critical Limits)	Low pH <4.3 Heat treatment >85 °C. Hot Fill into packaging
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Foreign Body Prevention Controls (inc. Critical Limits) EVM: <i>Plugs & Stalks <10mm</i> 1 pc per 5kgs <i>Plugs & Stalks >10mm</i> 2 pc per 5kgs <i>Maggots</i> 1 per 10kgs <i>Other Insects</i> Nil <i>General EVM</i> <i>Target:</i> 1 cm ² - <i>Max:2cm²</i>	Metal Detection: <ul style="list-style-type: none"> • 1.5mm Ferrous • 1.5mm Non - Ferrous • 2.5 mm Stainless Steel
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Physical, Chemical & Quality Specification:

Frequency of Testing:	Each Batch
Refractometric Solids	26.0 - 31.0
Viscosity (Modified Ford Cup Method) <i>NB: Viscosity may alter over shelf life.</i>	7.0 - 10.0
pH	3.0 - 3.6
RHS Colour:	Target N79A

Organoleptic Parameters	Accept	Reject
Appearance	Thick, rich Blueberry with good fruit ID.	No Fruit ID
Aroma	Typical Blueberry aroma	No off taints
Flavour	Typical blueberry flavours	No off flavours
Texture	Without lumps, with fruit pieces	Lumpy
Product Photo		

Microbiological Specification:

Test	Target (cfu/g)	Reject (cfu/g)
TVC	≤1000	>1000
Yeast	≤10	>100
Mould	≤10	>100
Testing Frequency	<i>Micro testing is not done for every product produced, unless required by the customer & costed into their product accordingly. Micro testing is done on between 30+ products per week and is used as an indicator on process, hygiene and site GMP. These results are used to establish the micro limits for the site as a whole. Example results available on request.</i>	

Legal Compliance Statement

The information provided in this specification is correct to the best of our knowledge and experience at the time of writing. Naked Foods Limited confirms that this product will be manufactured in accordance with this specification and that this product, including food contact packaging will fully comply with all relevant UK/EU legislation.

Health & Safety

Spillages can be washed away with water.

Skin contact is harmless - rinse thoroughly with water.

Product is non-flammable.

Signed:

Kinga Krepacka

Quality & Technical Supervisor

Naked Foods Limited



Log of Issues-

Issue No.	Issue Date	Reason
5	26.04.22	Three-year review
6	07.05.2024	Specification Review - Supplier detail amended
7	07.11.2024	Specification Review - Kinga K.