

Naked Foods Ltd
 Unit B2
 Headcorn Business Park
 Headcorn
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 TN27 9PJ

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PRODUCT SPECIFICATION (Private and Confidential)

Product Name:	Lemon Tart
Product Code:	LEBR061955
Customer:	Bradley's
Product Description:	Smooth Lemon preparation stabilised with waxy maize modified starch and pectin. Free from Taints or off flavours.
Country of Origin:	Manufactured in UK

Product Details:

Ingredients Breakdown	%	Country of Origin
Water	51.24	UK
Sugar	35.00	UK, Poland, France, Belgium, Germany, Netherlands, Mauritius, Guatemala, Thailand, Austria
Modified Waxy Maize Starch	6.00	Italy, Germany, France
Lemon Comminute	2.50	Sicily, Spain
Salted Butter Milk, Salt 2% Maximum	2.00	Milk - UK, Salt - Germany, China
Citric Acid E330	0.90	China, Austria
Pectin E440i	0.90	UK
Lemon Concentrate	0.50	Spain
Trisodium Citrate E331	0.35	China, Austria
Free Range Egg Powder	0.20	Netherlands, Spain, Germany, Belgium
Natural Flavourings Carrier: Propylene Glycol, Water	0.20	UK
Locust Bean Gum E410	0.10	Spain, Italy
Lemon Oil	0.05	Spain
Lutein E161b	0.04	India, Germany, UK, Belgium, China, Singapore
Titanium Dioxide E171	0.02	UK, France
	To 100%	

Ingredient Declaration:	Water, Sugar, Stabiliser: Modified Waxy Maize Starch, Lemon Comminute, Salted Butter (Milk), Acidity Regulator: Citric Acid, Gelling Agent: Pectin, Lemon Concentrate, Acidity Regulator: Trisodium Citrate, Free Range Egg Powder, Natural Flavouring, Preservative: Potassium Sorbate, Stabiliser: Locust Bean Gum, Lemon Oil, Natural Flavouring, Colour: Titanium Dioxide.
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 Trisodium Citrate - Valid IT or SGS IP Certified
Packaging:	White Polypropylene bucket & lid, with diaphragm seal.
Unit Net Weight:	12kg

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:	3 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	785.5
	kcal	187.7
Fat	g	1.7
Of which Saturates	g	1.1
Carbohydrates	g	41.3
Of which Sugars	g	35.4
Fibre	g	0.7
Protein	g	0.2
Salt (Na x 2.5)	g	0.31

This product is suitable for:

Special Interest Group:	Suitable?	Comments:
Vegans	No	Milk in Butter, Egg
Ovo- lacto Vegetarians	No	Egg
Lactose Intolerants	No	Butter
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	Yes		n/a
Artificial Sweeteners	Yes		n/a
GM ingredients / derivatives	Yes		n/a
Egg or egg products	No	Powder Egg	Yes
Fish or fish products	Yes		n/a
Shellfish or shellfish products	Yes		n/a
Milk or milk products	No	Salted Butter	Yes
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
Foreign Body Prevention Controls (inc. Critical Limits)	Metal Detection: <ul style="list-style-type: none"> • 1.5mm Ferrous • 1.5mm Non - Ferrous • 2.5 mm Stainless Steel In-line filter - 2mm

Physical, Chemical & Quality Specification:

Frequency of Testing:	Each Batch
Refractometric Solids	41.5 - 46.5
Viscosity (Modified Ford Cup Method) <i>NB: Viscosity may alter over shelf life.</i>	6.0 - 93.0
pH	2.9 - 3.5
RHS Colour:	Target 10B

Organoleptic Parameters	Accept	Reject
Appearance	Smooth, rich lemon curd, tart, tangy acid notes typical of lemon.	Not smooth
Aroma	Rich lemon curd, tart, tangy acid notes typical of lemon.	No off taints
Flavour	Rich lemon curd, tart, tangy acid notes typical of lemon.	No off flavours
Texture	Smooth Without lumps	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	10.10.19	Add Potassium Sorbate
6	25.08.22	Three year review
7	02.02.23	Amends to error made on last review
8	05.03.24	Amends made to formulation following customer issue
9	07.11.2024	Specification Review - Kinga K.