

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

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**PRODUCT SPECIFICATION (Private and Confidential)**

|                             |   |
|-----------------------------|---|
| <b>Product Name:</b>        | <b>Raspberry</b>  |
| <b>Product Code:</b>        | RABR0121106   |
| <b>Customer:</b>            | Bradley's   |
| <b>Product Description:</b> | Raspberry fruit preparation stabilised with waxy maize modified starch with visible fruit pieces. Free from Taints or off flavours. |
| <b>Country of Origin:</b>   | Manufactured in UK  |

**Product Details:**

| Ingredients Breakdown                                      | %       | Country of Origin   |
|--|---------|---|
| Raspberries  | 40.00   | Poland, Scotland, Chile   |
| Water  | 35.65   | UK  |
| Sugar  | 18.00   | UK, Poland, France, Belgium, Germany, Netherlands, Guatemala, Mauritius, Thailand |
| Modified Waxy Maize Starch                                 | 5.30    | Italy, Germany, France  |
| Pectin E440ii  | 0.60    | UK, Germany   |
| Citric Acid E330   | 0.20    | China, Austria  |
| Anthocyanin E163/ Grape Skin Extract                       | 0.10    | France, Spain, China, UK  |
| Potassium Sorbate E202                                     | 0.10    | China, Germany  |
| Natural Flavouring<br>(Carrier: Propylene Glycerol, Water) | 0.05    | UK  |
|  | To 100% |   |

|                                  |   |
|----------------------------------|---|
| <b>Ingredient Declaration:</b>   | Raspberries, Water, Sugar, Stabiliser: Modified Waxy Maize Starch, Gelling Agent: Pectin, Acidity Regulator: Citric Acid, Colour: Anthocyanin, Preservative: Potassium Sorbate, Natural Flavouring.                         |
| <b>Allergens:</b>                | For allergens including cereals containing gluten, see ingredients above in <b>bold</b> .   |
| <b>GMO:</b>                      | Modified Waxy Maize Starch - Valid IT or SGS IP Certified<br>Citric Acid - Valid IT or SGS IP Certified   |
| <b>Packaging:</b>                | White Polypropylene bucket & lid, with diaphragm seal.  |
| <b>Unit Net Weight:</b>          | 6kg   |
| <b>Storage Details:</b>          | 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.<br>Once opened store chilled 0 - 5°C |
| <b>Shelf-life:</b>               | 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.   |
| <b>Minimum Life on Delivery:</b> | 70%   |
| <b>Delivery Details:</b>         | Ambient transport   |
| <b>Labelling Details:</b>        | Naked Foods Label with Product Description, Weight, Batch Number, Use by date, Storage Instructions.  |

**Nutritional Information:**

| Typical Values     |      | Per 100g |
|--------------------|------|----------|
| Energy             | kJ   | 438.4    |
|                    | kcal | 104.7    |
| Fat                | g    | 0.1      |
| Of which Saturates | g    | 0.0      |
| Carbohydrates      | g    | 24.8     |
| Of which Sugars    | g    | 20.2     |
| Fibre              | g    | 1.5      |
| Protein            | g    | 0.5      |
| Salt (Na x 2.5)    | g    | 0.04     |

**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        | <b>No</b> | Potassium Sorbate  | <b>Yes</b> |
| 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) | <b>No</b> | Anthocyanin <10ppm | <b>No</b>  |
| Wheat or products               | Yes       |                    | n/a        |
| Gluten or products              | Yes       |                    | n/a        |
| Lupin or products               | Yes       |                    | n/a        |

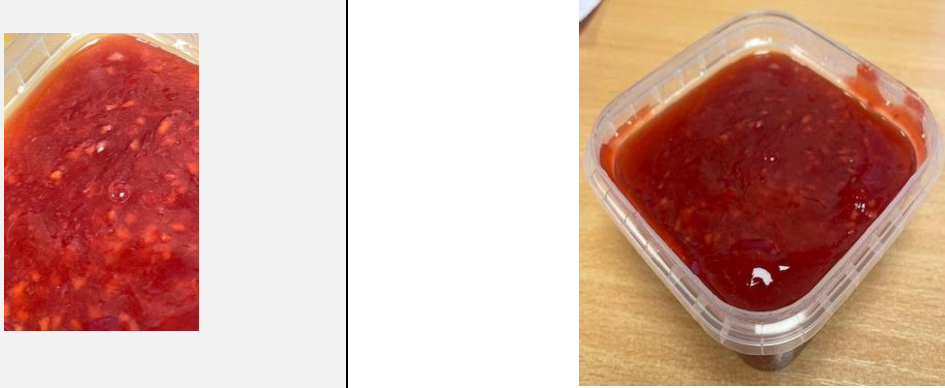
**Food Safety Controls (see also HACCP process flow on last page)**

|   |  |
|---|--|
| Microbiological Stability Controls / Methods of Preservation (inc. Critical Limits) | Low pH <4.3<br>Heat treatment >85 °C.<br>Hot Fill into packaging |
|---|--|

|  |  |
|--|--|
| <b>Foreign Body Prevention Controls (inc. Critical Limits)</b><br><br><b>EVM:</b><br>Plugs & Stalks <10mm    1 pc per 5kgs<br>Plugs & Stalks >10mm    2 pc per 5kgs<br>Maggots                            1 per 10kgs<br>Other Insects                    Nil<br>General EVM    Target:            1 cm <sup>2</sup> -<br>Max:2cm <sup>2</sup> | <b>Metal Detection:</b> <ul style="list-style-type: none"> <li>• 1.5mm Ferrous</li> <li>• 1.5mm Non - Ferrous</li> <li>• 2.5 mm Stainless Steel</li> </ul> |
|--|--|

**Physical, Chemical & Quality Specification:**

|   |                    |
|---|--------------------|
| <b>Frequency of Testing:</b>  | <b>Each Batch</b>  |
| Refractometric Solids   | <b>25.0 - 31.0</b> |
| Viscosity (Modified Ford Cup Method)<br><i>NB: Viscosity may alter over shelf life.</i> | <b>6.0 - 9.0</b>   |
| pH  | <b>2.9 - 3.3</b>   |
| RHS Colour:   | <b>Target 46A</b>  |

| <b>Organoleptic Parameters</b> | <b>Accept</b>  | <b>Reject</b>            |
|--------------------------------|--|--------------------------|
| Appearance                     | Seeded Raspberry, No off taints.   | Not smooth, wrong colour |
| Aroma                          | Typical raspberry aroma  | No off taints            |
| Flavour                        | Typical acid notes with rich fruit flavour.  | No off flavours          |
| Texture                        | Without lumps  | Lumpy                    |
| Product Photo                  |  |                          |

**Microbiological Specification:**

| <b>Test</b>       | <b>Target (cfu/g)</b>  | <b>Reject (cfu/g)</b> |
|-------------------|--|-----------------------|
| 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 &amp; 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   |
|-----------|------------|--|
| 1         | 28.01.21   | New Specification, based on RABR021361, but thicker. |
| 2         | 07.04.21   | Tolerances added following five production runs.     |
| 3         | 26.04.2024 | Review + Supplier detail added                       |
| 4         | 07.11.2024 | Specification Review - Kinga K.                      |