

 	Mixed Fruit Jam / Peach Jam / Apricot Jam / Strawberry Jam	Ref No.	3.6.2.1
		Date Issued	1 March 2012
SECTION 3: FOOD SAFETY & QUALITY MANAGEMENT SYSTEM	SPECIFICATIONS	Date Replaces	19 January 2011
		Approved by	S. Eldridge
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• Physical	
Label	Produced by Product Additives Country of Origin Storage Nett weight Best before date (On side of tub/bucket)
Packaging	<ul style="list-style-type: none"> • 600g (6x 600g tubs per case) • 1.2kg (6x1.2kg tubs per case) • 3kg (6 x3kg tubs per case) • 25kg (1 x bucket) • Each 600g tub & 1.2kg tub are sealed with a tamperproof lid • Each 3kg tub & 25kg bucket containers a blue 75micron liner and is sealed with a tamperproof lid.
Brix	60.0° - 65.0°
pH	2.9 – 3.1
Taste	<ul style="list-style-type: none"> • Mixed Fruit jam – Blended fruit taste • Peach Jam - Typical peach taste • Apricot Jam – Typical apricot taste • Strawberry Jam – Typical strawberry taste
Colour	<ul style="list-style-type: none"> • Mixed Fruit Jam – Medium red • Peach Jam - Medium Orange • Apricot jam – Dark Orange • Strawberry – dark Red
Raw Material used	Fruit Pulp, Sugar, Pectin, Preservatives, Acidifier, Approved Colourants & Flavours
Storage	Unopened – Store at ambient temperature Opened - Refrigerate
Shelf Life	<ul style="list-style-type: none"> • 2 year (600g tubs / 1.2kg tubs) • 2 years (3kg tubs / 25kg buckets)
Religious certification	Kosher
• Microbiological	
	colony forming units per ml
Plate count	0
Yeast count	0
Mould count	0
Coliform Count	0
• Chemical	
• Food Safety	
Legislation	Complies to Regulation (EC) 852/2004 of the EC - Hygiene of Foodstuffs Complies to Council Directive 2001/112/EC - Fruit Juices & similar products intended for human consumption
Genetically Modified Materials	Free from genetically modified materials
Allergen Materials	Free from allergen materials
Intended Use	Human consumption / Baking