



MHT FOODS – PRODUCT SPECIFICATION

Product:	Sweet Mint Jelly
Date:	22/04/2024
Version:	03
Commodity Code:	2103909089
Meursing Code:	7001

Ingredient Declaration

Sugar, Water, Spiced Malt Vinegar (Malt Vinegar (**BARLEY**), Malt Extract (**BARLEY**), Spices), Mint (2%), Acidity Regulator: Citric Acid; Gelling Agent: Pectin; Concentrated Lemon Juice.
ALLERGEN ADVICE: For Allergens, including cereals containing gluten, see ingredients in **BOLD**.

Nutrition Information

(Typical Values per 100g as sold)

Energy (kJ)	1124
Energy (kcal)	281
Fat (g)	0.1
of which Saturates (g)	0.0
Carbohydrates (g)	70
of which sugars (g)	69
Protein (g)	0.5
Salt (g)	0.02

Product Weight & Dimensions

Product Nett Weight:	227g	Case Gross:	2.40kg
Primary Packaging			
Item	Material	Quantity per case	Individual item weight
Jar	Glass	6	160g
Jar Lid	Metal - Tin	6	5.6g
Jar Label Front	Paper	6	0.28g
Jar Label Back	Paper	6	0.22g
Lid Label	Paper	6	0.14g
Secondary Packaging			
Item	Material	Quantity per case	Individual item weight
Box	Corrugated Board	1	48.9g
Box Label	Paper	1	0.59g
Box Dimensions (mm):	183 x 124 x 107	Jar Dimensions (mm):	61 x 61 x 107

Allergens

<i>Allergen</i>	<i>Present In Product</i>	<i>Present in Production Facility</i>
Cereals Containing Gluten	✓	✓
Crustacean	✗	✗
Egg	✗	✓
Fish	✗	✓
Peanuts	✗	✗
Soya	✗	✓
Milk	✗	✓
Nuts	✗	✗

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Allergen	Present In Product	Present in Production Facility
Celery	✗	✓
Mustard	✗	✓
Sesame	✗	✗
Sulphur Dioxide / Sulphites	✗	✓
Lupin	✗	✗
Molluscs	✗	✗

Shelf Life and Storage	
Shelf Life from Manufacture	2 years (2 months).
Storage	Unopened: Store in a cool dry place, out of direct sunlight. Opened: Refrigerate after opening and consume within 1 month.

Product Standards	
Appearance	Dark coloured mint sauce
Flavour	Jelly textured sweet mint sauce

Suitability	
Ovo-Lacto Vegetarians	YES
Vegans	YES

Microbiological Standards		
	Target (µg/kg)	Maximum (µg/kg)
Aerobic Colony Count	≤10 ²	1x10 ⁴
E. Coli 0157	Not Detected in 25g	Not Detected in 25g
Bacillus Cereus	≤10 ³	1x10 ⁵
Staphylococcus Aureus	≤20	1x10 ⁴
Salmonella	Not Detected in 25g	Not Detected in 25g
Yeast / Moulds	<20	1x10 ²

Specification Approval		
Specification Completed By:	Name: Lee Ogden	Title: QA Technologist
Signed	<i>L Ogden</i>	
Specification Accepted By:	Name:	Title:
Signed		

If the specification is not returned to MHT Foods/Bramble Foods within 5 working days of submission it is deemed to have been accepted.

Bramble Foods/MHT Foods may change the specification at any time without prior notice to the customer, ensuring that the quality of the product remains the same.

History of amendments

Issue No.	Issue Date	Issued By	Amendments
01	13/07/2023	L. Ogden	New document.
02	28/04/2022	L. Ogden	Spiced malt vinegar updated.
03	22/04/2024	L. Ogden	Document format updated.

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