



## MHT FOODS – PRODUCT SPECIFICATION

<b>Product:</b>	Redcurrant Jelly
<b>Date:</b>	18/04/2024
<b>Version:</b>	02
<b>Commodity Code:</b>	2007993980
<b>Meursing Code:</b>	7003

### Ingredient Declaration

Sugar, Redcurrant Juice (from Concentrate), Gelling Agent: Pectin; Acidity Regulator: Sodium Citrate.

### Nutrition Information

(Typical Values per 100g as sold)

Energy (kJ)	1214
Energy (kcal)	303
Fat (g)	0.0
of which Saturates (g)	0.0
Carbohydrates (g)	76
of which sugars (g)	75
Protein (g)	0.2
Salt (g)	0.01

### Product Weight & Dimensions

Product Nett Weight:	227g	Case Gross:	2.46kg
<b>Primary Packaging</b>			
<b>Item</b>	<b>Material</b>	<b>Quantity per case</b>	<b>Individual item weight</b>
Jar	Glass	6	160g
Jar Lid	Metal - Tin	6	5.6g
Jar Label Front	Paper	6	0.28g
Jar Label Back	Paper	6	0.3g
Lid Label	Paper	6	0.14g
<b>Secondary Packaging</b>			
<b>Item</b>	<b>Material</b>	<b>Quantity per case</b>	<b>Individual item weight</b>
Box	Corrugated Board	1	48.9g
Box Label	Paper	1	0.59g
Box Dimensions (mm):	183 x 124 x 107	Jar Dimensions (mm):	60.6 x 60.6 x 108

### 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	✗	✗

Allergens continued page 2

Reference Number	Issue Number	Issue Date	Issued By	Page
SPEC RE J940B	02	18/04/2024	L. Ogden	Page 1 of 2

## MHT FOODS – PRODUCT SPECIFICATION

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

Shelf Life and Storage	
Shelf Life from Manufacture	3 years (36 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	Red coloured jelly
Flavour	Sweet redcurrant jelly

Suitability	
Ovo-Lacto Vegetarians	YES
Vegans	YES

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

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	23/06/2022	D. Pullon	New document.
02	18/04/2024	L. Ogden	Document format updated.

Reference Number	Issue Number	Issue Date	Issued By	Page
SPEC RE J940B	02	18/04/2024	L. Ogden	Page 2 of 2