

Product Specification

Product: Sweet Mango Chutney

Product #: 11555



Declaration:

Product conforms to the relevant UK and EU food safety legislation and will be free from adulteration, genetically modified materials or derivatives thereof. This product has not undergone any ionising radiation process. In the event of changes to this specification, all corresponding paperwork will be updated when revised.

Whilst all due and practical care has been taken to ensure this product is free from contamination and extraneous matter.

Ingredients Declaration:

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Sugar, Mango, Salt, Ginger Powder, Acetic Acid.

Product Description:

An authentic Indian Chutney made from specially selected mangoes and aromatic spices. Traditionally, served as a dip with naan bread, and poppadum's or an accompaniment to your curry.

Sensory Attributes:

Appearance: Chunky, thick syrup, shiny.

Aroma & Flavour: Aroma of freshly cut mangos with a Sweet and mild spice flavour.

Texture: Slightly gritty texture.

Colour: Golden Reddish.

Declared Weight:

Catering: 320g x 6

Shelf Life & Best Before Date:

Retail – 3yrs from date of manufacture
Catering – 3yrs from date of manufacture

Cooking Instructions:

Ready to Eat.

Storage Conditions:

Keep in dry (<60%r.h.) and cool (<20c) conditions. Once opened consume within 2 month before the best before end date. Stir well before use.

Food Intolerance Information:

	Yes/ No
Halal	No
Kosher	No
Organic	No
Vegetarians (no meat or fish)	Yes
Vegans (no meat, fish, dairy and eggs)	Yes

This product contains:	Yes/ No	Handled in Factory
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Added Salt	Yes	Yes
Added Sugar	Yes	Yes
Artificial additives and or processing aids	No	No
Animal products (other than dairy, eggs, fish, shellfish)*	No	No
Antioxidants	No	No
Benzates	No	No
BHA/ BHT	No	No
Buffalo/ Ewes/ Goat Milk*	No	No
Cows milk/ milk derivatives (including butter, cheese, whey & lactose)*	No	Yes
Caltine	No	No
Celery & celeriac and their derivatives*	No	No
Coconut	No	Yes
Artificial colours & dyes	No	Yes
Natural Colours	No	Yes
Natural identical colours	No	No
Crustacean and products thereof*	No	No
Mollusc/ Mollusc derivative*	No	No
Egg/ Egg derivative*	No	Yes
Fish/ Fish Derivative*	No	No
Flavour enhancers	No	No
Artificial Flavours	No	No
Natural Flavours	No	No
Garlic	No	Yes
Genetically Modified Material	No	No
Glutamates/ MSG (added)	No	Yes
Gluten (from all cereals including oats, barley etc.)*	No	No
Histamine	No	No
Maize/ maize derivative	No	Yes
Hydrogenated oils/ fats	No	No
Mustard/ Mustard derivative*	No	Yes
Nut/ nut derivatives (including peanuts)*	No	Yes
Artificial preservative	No	No
Sesame Seeds*	No	Yes
Other seeds/ Seed derivatives	No	Yes
Soya/soya derivatives*	No	No
Sulphates/ sulphur dioxide not naturally occurring and above long/ Kg*	No	No
Artificial sweeteners	No	No
Yeast and Yeast extracts	No	No
Lupinor/ Lupin derivatives*	No	No

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(*) Denotes on allergen or substances know to cause sensitivity. Its present within the manufacturing site, please give details of segregation processes in place. In the case of sulphates please state typical levels.

Allergen Risk Assessment:

Allergen	Contains (Yes/ No)	Present on site (Yes/ No)
Cereal containing gluten & products thereof	No	No
Crustaceans & products thereof	No	No
Mollusc & products thereof	No	No
Eggs & products thereof	No	Yes
Fish & Products thereof	No	No
Peanuts & products thereof	No	Yes
Soybeans & product thereof	No	No
Lupin & product thereof	No	No
Mustard & products thereof	No	Yes
Sesame seeds & products thereof	No	Yes
Sulpherdioxide and sulphites 710mg/ kg	No	No
Celery & products thereof	No	No
Milk & products thereof	No	Yes
Nuts & products thereof	No	Yes

Chemical Analysis:

pH: 3.5-3.9 (<3.9)

ASH: n/a

Omer: n/a

Moisture % w/w: 65-70

Typical Microbiological Standards:

Per Gram	Target/ g
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TVC	<1000
Coliforms	<50
E.coli	<10
Salmonella	Absent in 25g
Yeast	<500
Moulds	<500

Product tested annually on a strict testing schedule by an independent laboratory (Microsearch).

Typical Nutritional Information:

Typical values	Per 100g
Energy	810kj/ 190Kcal
Protein	0.7g
Carbohydrates	45.9g
Of which sugars	43.5g
Fat	0.1g
Of which saturates	0.0g
Salt	3.3g

Calculated from Nutricalc national Nutrient Database release (2010)
Energy calculated in accordance with current EU legislation.

Packaging:

Primary Packaging: Glass jars (retail) – Clear glass jar with twist off cap and tamper proof pop-up button – shrink wrapped into cardboard tray.

Label Application: Product name, Ingredient list, Net weight & Barcode.

Coding System & Position: See on cap BBE & Batch code.

Pallet & Delivery Information:

Pallet Layout: Retail: 400 c/s on pallet
40 c/s per layer
10 layers' high

Delivery conditions: Ambient

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