



Product Specification

Product Name	Clotted Cream Fudge Pieces, 5-7mm		
Product Legal Name	Clotted cream flavoured fudge	Recipe Code	SIMRCP0061
Product Code	SIV000688 (CIN000688)	NPD Code	N/A
Commodity Code	17049075		
Meursing Code	7869		
Manufacturing Site	St. Ives (County Confectionery)		

Country of Origin of Finished Product	UK
Ingredient List (Including Quid where necessary) For allergens, see ingredients in bold.	Sugar, Sweetened Condensed Milk (Milk , Sugar), Glucose Syrup, Salted Butter (Milk , Salt), Clotted Cream 2% (Milk), Invert Sugar Syrup, Emulsifier Soya Lecithin, Salt.
Alibi Labelling Required	For allergens, see ingredients in bold .

Ingredient Breakdown	%	Country of Origin	Source
Sugar	40-50	Argentina, Australia, Barbados, Belgium, Brazil, Colombia, Costa Rica, Dominican Republic, El Salvador, Fiji, France, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Laos, Malawi, Mauritius, Mozambique, Netherlands, Nicaragua, Panama, Reunion, Swaziland, Zambia, UK.	Beet or Cane
Sweetened Condensed Milk (Milk 56%, Sugar 44%)	25-35	<u>Milk</u> from: UK, France, Belgium, Netherlands, Germany, Eire. <u>Sugar</u> from: UK, Angola, Australia, Barbados, Belgium, Belize, Benin, Brazil, Burkina Faso, Columbia, Costa Rica, Dominican Repub., Ethiopia, Fiji, France, Germany, Guadeloupe, Guatemala, Guyana, Honduras, Ivory Coast, Jamaica, Kenya, Laos, Madagascar, Malawi, Mozambique, Nepal, Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia.	Milk (Bovine) / Sugar (Beet or Cane)
Fondant (Sugar, Glucose Syrup, Water) (% not given as breakdown has been included in the sugar & glucose totals & not shown in ingredients list)	N/A	<u>Sugar & Glucose Syrup</u> from: UK, Belgium, France, The Netherlands. <u>Water</u> from: Belgium.	Beet or Cane / Wheat
Glucose Syrup	10-20	UK, Belgium, France, Netherlands, Romania, Bulgaria, Croatia, Serbia, Germany, Hungary, Italy, Lithuania.	Wheat or Maize Non-GMO Valid IT certified
Salted Butter (Milk 98%, Salt 2%)	<5	<u>Milk</u> from: UK, France, Belgium, Netherlands, Germany, Eire. <u>Salt</u> from: Netherlands, UK.	Milk (Bovine) / Mineral
Clotted Cream (Milk 100%)	2	UK.	Milk (Bovine)
Invert Sugar Syrup	<2	UK.	Beet or Cane
Emulsifier Soya Lecithin E322	<0.5	UK, Netherlands, India.	Soya Bean
Salt	<0.5	UK, Spain.	Mineral

Appearance	Golden/caramel colour. Small, free flowing pieces of fudge.
Flavour & Odour	Sweet aroma, typical of raw materials used. No off aroma/taint.
Application	Food ingredient for use in other confectionery applications as deemed suitable by customer.
Size / Shape & Tolerance	6mm cube pieces +/- 1mm.
Quality Tolerance	Due to the sifting/fudge breaking process fudge strands or double and triple size fudge pieces may occur - tolerance Max 2%.

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Nutritional Information (Calculated) Per 100g	
Energy KJ	1721
Energy Kcals	407
Fat (g)	7.5
-of which saturates (g)	4.7
Carbohydrates (g)	82.2
-of which sugars (g)	71.6
Protein (g)	2.6
Fibre (g)	0.0
Salt (g)	0.31
Sodium (g)	0.12

Microbiological	Acceptable Limit	Unacceptable Limit
TVC	Not tested	Not tested
Enterobacteriaceae	<100/g	>100/g
E coli	<10/g	>10/g
Staph. Aureus	Not tested	Not tested
Yeast & Moulds	Not tested	Not tested
Salmonella	Absent in 25g	Present in 25g

Storage	Store in a cool, dry place away from direct sunlight. Optimum temperatures 10-22°C; 70% max relative humidity. Reseal after opening.
Shelf Life	12 months (under the above conditions).
Open Shelf Life	N/A
Transport	Ambient

Packaging	Material	Dimensions	Colour
Primary	Food contact approved polythene bag	43.5 x 72.0 x 81.0cm	Blue
Secondary	Cardboard box 'shipper 2'	38.5 x 29.5 x 17.0cm	Brown
Tertiary	Euro pallet, layer pad, corner protectors and shrink wrap	800 x 1200 x 1504mm (full pallet)	

Control / CCP / Testing	Method	Frequency	Limits
Metal Detection	Passing test pieces of prescribed sizes with product through the detector at defined intervals to ensure effective detection and rejection.	At the start of each day, every hour of production, product change over and at the end of the day.	2.0mm & 20mm ferrous, 2.5mm non-ferrous and 2.5mm stainless steel test pieces.
Sieving	N/A	N/A	N/A
Moisture	Loss on drying	Annually	Target: 6% Range: 3-9%
Aw	Water activity meter	Quarterly across our range of fudge	Target: 0.6 range: 0.55-.65
Other	N/A	N/A	N/A

Pallet Configuration	
Gross Weight Per Unit/Case/Box	10.4kg approx.
Pallet Type	EURO
Unit/Case/Box per Layer	8 (last layer only 4 cases)
Layers Per Pallet	8
Pallet Size	60
Gross Pallet Weight	650kg approx.
Product Supplied on Heat Treated Pallet?	Yes ISPM15

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Allergen	Contains		Present on Production Line	Present in Factory/Site	Comments
	Yes	No			
Milk or milk derivatives	X				Sweetened Condensed Milk, Salted Butter, Clotted Cream
Eggs or egg derivatives		X		X	Derivatives maybe present in seasonal compound materials handled within the Chocolate production facility.
Soy or soy derivatives	X				Emulsifier Soya Lecithin
Peanuts and products thereof		X			
Tree Nuts and products thereof		X			
Cereals containing gluten or gluten derivatives		X		X	Derivatives maybe present in seasonal compound materials handled within the Chocolate production facility.
Wheat or wheat derivatives	X				Wheat derived Glucose Syrup (Gluten <20ppm)
Maize or Maize derivatives	X				Main source of glucose is wheat, however, on occasion can be maize
Crustaceans or derivatives		X			
Fish and products thereof		X			
Molluscs and products thereof		X			
Celery and products thereof		X			
Mustard and products thereof		X			
Sesame and products thereof		X			
Lupin and products thereof		X			
Sulphur dioxide and sulphites (>10 mg/kg)		X		X	Derivatives maybe present in seasonal compound materials handled within the Chocolate production facility.
Preservatives		X		X	Derivatives maybe present in seasonal compound materials handled within the Chocolate production facility.
Additives	X				Soya Lecithin E322

Finished Product Dietary Information	Certified?		Suitable?		Comments
	Yes	No	Yes	No	
Vegetarian		X	X		
Vegan		X		X	Contains milk
Coeliac		X	X		Gluten <20ppm
Kosher		X	X		Suitability of product recipe only
Halal		X	X		Suitability of product recipe only

GMO Statement:

This product is free from Genetically Modified Organisms

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Legislative Information:

In compliance with the current UK and EU legislation on food and food contact material. It is however the buyer's responsibility to verify compliance with local or national food legislation for their market, if it deviates from UK and EU legislation.

Customer Sign off:

Please return a signed copy of this document in the next 5 working days to confirm your acceptance. If we do not receive a signed copy, any orders placed for this product will act as confirmation that you accept the content this specification.

Name	Position	Company	Signature

Date of Issue:	Issue No:	Last Revision:	Authorised by:
16.08.2011	14	19.11.2024	Specification Technologist

OV Technical Contact Information:

If you have any queries or need any further information about the product specification, please contact us and we will be able to assist.

Email address:	qa@orchard-valley.co.uk	Telephone no:	+44 (0) 1584 812146
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Mary Wood 19/11/2024, On behalf of OV Tenbury, Leominster & Gmbh

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