

TECHNICAL INFORMATION

Jersey Dairy, La Rue de la Trinite, Trinity, Jersey, JE3 5JP, phone: +44 (0) 1534 818 500, fax:+44 (0) 1534 818 530

FINISHED PRODUCT SPECIFICATION

Product is only made with milk sourced exclusively from pedigree Jersey cows in the Island of Jersey

PRODUCT DETAILS

Product Name: Genuine Jersey Luxury Dairy Ice Cream Mix

Product Description/ Definition: UHT Dairy Ice cream

INGREDIENTS DECLARATION

Ingredients:

Jersey skimmed **Milk** (58%)

Jersey cream (**Milk**) (16%)

Jersey skimmed **Milk** concentrate (12%)

Sugar (12%)

Glucose (1%)

Emulsifier / stabiliser (Mono- and Di-glycerides of fatty acids, Cellulose Gum, Guar Gum, Carrageenan, Sodium Alginate, Locust Bean Gum)

Vanilla Flavouring

Colour: Annatto

ALLERGEN DECLARATION REQUIRED

Allergy Advice

For allergens, see ingredients in **bold**

HACCP STUDY

Jersey Dairy have undertaken a study to ensure that this product meets the required food safety standards set out in the Food Safety Act (1990).

The product is manufactured under a HACCP study and procedures compliant with Codex Alimentarius.

HACCP flow diagram and study are available on request.

USAGE DETAILS / INFORMATION ON PRODUCT

Product for use in Carpigiani or similar ice cream making machines.

Suitable for all consumer groups above the age of one year old except those with lactose / milk intolerance.

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PHYSICAL AND CHEMICAL VALUES

Parameter	Unit	Target	Tolerance	Method
Total Solids	g/100g	29.5	±1.0	CEM Microwave analyser
Fat	g/100g	7.0	±1.0	NMR – CEM Oracle
pH		6.50	6.40-6.70	pH meter (T-SOP.107)

ORGANOLEPTIC ANALYSIS

Parameter	Green (Target)	Amber (Acceptable)	Red (unacceptable)	Method
Appearance	Liquid creamy	Liquid creamy, slightly layered in pack	Atypical appearance, excessive layering	Sensory check
Odour	Vanilla aroma	Vanilla aroma	Atypical odour	Sensory check
Colour	RHS standard: yellow – white 158 C-D	RHS standard: yellow – white 158 B	Atypical colour and yellow – white 158A	Sensory check
Consistency	Liquid	Liquid, slightly layered in pack	Excessive layering, too thick, too runny	Sensory check
Flavour	Creamy vanilla	Creamy vanilla	Atypical flavour	Sensory check

FOREIGN BODIES / MAJOR DEFAULTS

Free from all foreign matter, off odours and taints. Filters in line where appropriate.

MICROBIOLOGICAL DATA

Criteria	Specification	Method
Microbiological contamination	Pass = absence of microbiological contamination after 5 days samples pre-incubation at 30°C	T.SOP.125 – Celsis RapiScreen Dairy screening assay based on ATP bioluminescence using Celsis Innovate luminometer
Microbiological contamination (thermoduric spore forming bacteria)	Pass = absence of microbiological contamination after 5 days samples pre-incubation at 55°C	T.SOP.125 – Celsis RapiScreen Dairy screening assay based on ATP bioluminescence using Celsis Innovate luminometer

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NUTRITION INFORMATION

Mandatory information as declared on the pack

Nutrient	Unit	Typical Value per 100g	Method / Source
Energy	kJ kcal	614 146	Approved subcontractor (UKAS)
Total Fat	g	6.2	
saturated fat	g	2.7	
monounsaturated fat	g	2.6	
polyunsaturated fat		0.9	
Total carbohydrate	g	18.5	
sugars	g	16.3	
Protein	g	4.1	
Salt	g	0.2	

The list comprises typical value of relevant nutritional components.

The nutritional values in accordance with Regulation (EU) 1169/2011 on the provision of food information to consumers. The values may differ per test and season. Values quoted should be used for guidance purpose only.

LEGISLATION

The product will be manufactured in accordance with all current relevant UK and Jersey legislation.

ACCREDITATION AND QUALITY ASSURANCE

ISO 9001:2015
 BRC Global Standard Food
 Members of Campden BRI
 Members of SOFHT
 Registered with SEDEX
 External Laboratory UKAS accredited

Strict quality control procedures are enforced during manufacture. The manufacture environment is also subject to regular monitoring control.

Final product is sampled and tested for chemical, sensory and microbiological parameters using internationally recognised procedures.

During storage and shipment, precautions are taken to ensure that the product quality is maintained. Each package is identified, enabling trace back.

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GENETICALLY MODIFIED MATERIALS

	Yes	No
1. Contain ingredients, additives, flavours of genetically modified origin?		✓
2. Contain maize, soy or derivatives? If yes under which form?		✓
3. Is aligned with EU Directives, Food Safety Act 1990 and with all other relevant UK and Jersey regulations?	✓	

RECOMMENDED ALLERGEN DATA FOR LABELLING PURPOSES

Allergens (raw materials or by-products)	Direct incorporation			Cross contamination			
	present in formulation?		If yes, in which ingredient?	present on same line?		present on site?	
	Yes	No		Yes	No	Yes	No
<i>14 major allergens</i>							
Peanuts and products thereof including oils		✓			✓		✓
Milk and products thereof (e.g. whey, lactose, milk proteins, caseinate, butter)	✓			✓		✓	
Egg and products thereof		✓			✓	✓	
Shellfish and crustaceans		✓			✓		✓
Fish and products thereof		✓			✓		✓
Soy and products thereof, including oils		✓			✓	✓	
Cereals containing gluten ¹		✓			✓	✓	
Sesame seeds and products thereof, including oil		✓			✓		✓
Tree nuts ² and products thereof		✓			✓		✓
Sulphites and sulphur dioxide (> 10 ppm)		✓			✓		✓
Celery and products thereof		✓			✓		✓
Mustard, mustard products		✓			✓		✓
Mollusc and products thereof		✓			✓		✓
Lupine and products thereof		✓			✓		✓

¹Wheat, barley, rye, oat, spelt, triticale, kamut and all their hybrid strains).

²Hazelnuts, almonds, walnuts, pistachio, pecans, cashews, macadamia nuts, Brazil nuts, pine nuts, hickory, hazelnuts/filberts.

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ALLERGEN

Made in a factory that handles milk, eggs, soya, and cereals containing wheat and gluten. Eggs are used on one yogurt, cream and ice cream production line. Soya, cereals containing wheat and gluten, are used on ice cream filling line. All above 'free from' allergen statements are made on an individual recipe basis only. Allergen controls on site include: strict allergen control policy, segregated storage, dedicated utensils, operator training, full CIP after allergen production, line swabbing. HACCP Validation is in place and reviewed annually.

IONIZATION

This product is not ionized and does not contain any ionized ingredient.

TOXICOLOGY DATA

This product and its ingredients are conforming with the UK legislation enforced as regards to pesticides, heavy metals and radionuclide.

Meets legislation for maximum levels of contaminants and toxins

Meets legislation for maximum residue limits for veterinary drug residue

Meets legislation for maximum residue limits for pesticides

Meets requirements for phosphatase

"DIETARY" / SUITABILITY DATA

This product is suitable for:

	Suitable	Unsuitable	Not certified	Comments
-Halal			✓	
-Kosher			✓	
- Vegetarians	✓			
- Vegans		✓		As defined by The Vegetarian Society UK

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PACKAGING

Pack type	1 litre TBA carton
Pack size (net)	1 litre
N° of units per pallet	900
Pack type inner	TBA carton
Pack type outer	Outer box and shrink wrap
Packs per case	12
Outers per layer/ Layers per pallet	15 5
Total cases	75
Case height mm	175
Case width mm	200
Case depth mm	395
Pallet type	Standard pallet

All our packaging materials in contact with the product are conforming to the current legislation concerning material in contact with foodstuffs.

Example of Finished Product



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SHELF-LIFE & STORAGE

<u>Transport conditions:</u>	Ambient temperature
<u>Storage conditions (closed pack):</u>	Clean, dry place
<u>Storage temperature (closed pack):</u>	Ambient temperature. For best results keep this product chilled between 1 - 5°C
<u>Shelf-life (closed pack):</u>	364 days (Best Before)
<u>Storage & Shelf-life once pack opened:</u>	Once opened keep refrigerated and use within three days

Provided that the packaging remains intact and the above storage conditions are followed, the product will have specified shelf life from the date of manufacture.

LABELLING

All cartons contains sufficient detail to provide full product traceability which includes: product name, manufacturing address, Best Before date and time (1 litre container).

DD/MM/YYYY 13:33 05000

5 litre outer boxes are labelled



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The alternative approved option is label



and code on the box in a format **BB DD/MM/YYYY** and traceability number i.e. **00001**

10 litre outer boxes are labelled



The alternative approved option is label



and code on the box in a format **BB DD/MM/YYYY** and traceability number i.e. **00001**

Country regulations for product labelling vary. Jersey Dairy advises customers that they need to check local regulations to determine the correct labelling of this product.

HEALTHMARK

JERSEY JY501

TARIFF CODE

21-05-0099-00

CONFIDENTIALITY

This specification and the information contained within it remains the property of the Jersey Dairy and must not be disclosed to any third party without the prior written permission of the Jersey Dairy.

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