

	Finished Product Specification						Reference:	F3.8b
	Ref:	L250 L2 L20	Spec Version	2	Issue Date:	06/06/24	Updated By: Authorised By: Version: Date: Page:	H Thomas H Thomas 2 6/6/24 1 of 4

Company Information		
Supplier Name:	Pembrokeshire Gold	
Supplier Address:	Park Farm, Manorbier, Nr Tenby, Pembrokeshire, SA707SU	
Telephone Number:	07879411248	
Email:	info@pembrokeshiregold.co.uk	
Contact Details:	Commercial	Technical
Name:	Harry or Kim	Harry, Kim or Food Centre Wales
Telephone:	07879411248	07879411248
Email:	info@pembrokeshiregold.co.uk	info@pembrokeshiregold.co.uk

Product Information			
Product Name:	Lemon Infused rapeseed oil	Product Code:	L250/L2/L20
Legal Name:	Pembrokeshire Gold Lemon Infused Cold Pressed Rapeseed Oil		
Product Description:	Cold Pressed Rapeseed Oil Infused with dehydrated Lemon and Lemon Oil		
Net Quantity:	250ml/2Ltr/20Ltr		

Ingredient Declaration (Including QUID & Allergens):	Cold Pressed Rapeseed Oil Lemon Oil	
Nutritional Information:	Per 100ml	Methodology (Analysis / Calculated)
Energy (kJ)	3197	Calculated
Energy (kcal)	778	Calculated
Fat (g)	86.4	Calculated
Of which saturates (g)	6.5	Calculated
Carbohydrates (g)	<0.01	Calculated
Of which sugars (g)	<0.01	Calculated
Protein (g)	<0.01	Calculated
Salt (g)	<0.01	Calculated

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Best Before Format:	BB		
Product Shelf – Life (Unopened):	18 Months	Product Shelf – Life (Once Opened):	As BB Date
Storage Conditions:	Ambient, cool, preferably dark		
Usage Instructions:	Edible Oil		
Batch Code Format:	****/****		

Production Process:	Please refer to HACCP flow diagram.
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Allergen Information			
	Free From	Allergen Present In	Handled On Site
Cereals containing gluten (wheat, rye, barley, oats, spelt, kumat or their hybridised strains) and products thereof	X		
Crustaceans and products thereof	X		
Eggs and products thereof	X		
Fish and products thereof	X		
Peanuts and products thereof	X		
Soybeans and products thereof			X Soy Lecithin
Milk and products thereof	X		
Nuts: almond, hazelnut, walnut, cashew, pecan, Brazil, pistachio, macadamia and Queensland and products thereof	X		
Celery and products thereof	X		
Mustard and products thereof			X Mustard
Sesame seeds and products thereof	X		
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10mg/litre expressed as SO ₂			X Vinegar
Lupin and products thereof	X		
Molluscs and products thereof	X		

Product Suitability			
Suitability Data	Yes	No	Certification
Suitable for Vegetarians	X		
Suitable for Vegans	X		
Suitable for Diabetics	X		
Suitable for Coeliacs	X		
Free from genetically modified material	X		
Free from products of gene technology	X		

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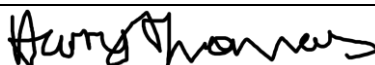
Free from enzymes of gene technology	X		
Manufacturing site free from GM ingredients	X		

MICROBIOLOGICAL ANALYSIS

	Enterococcus	E. coli	S. Aureus	B. Cereus	Salmonella in 25g	Listeria in 25g	Clostridium Perf	Yeasts	Moulds
Satisfactory	<10	<10	<20	<100	Not Detected	Not Detected	<100	<1000	<1000
Acceptable	10- <100	10- <100	20- <1000	100- <1000	-	-	100- <1000	1000- <100,000	1000- <10,000
Unsatisfactory	>100	>100	>1000	>1000	Detected	Detected	>1000	>100,000	>10,000

Ref: Handbook of Microbiology Criteria for Foods (2019 Edition) N:Dried Foods , Ready to Eat. Page 116.

Packaging Information	
Primary	Glass bottles or jerry cans in the larger format
Secondary	Cardboard box
Tertiary	
In General	
The final pack will be aesthetically presentable, and to an agreed standard. All materials used shall be of approved quality and handled under clean, hygienic conditions. Adequate process control and quality assurance procedures are employed. Records of these are available for inspection.	
Warranty	
All products shall fully comply with the requirements of the Food Safety Act 1990, Regulation (EC) No 852/2004 On the hygiene of foodstuffs, The Food Labelling Regulations 1996, Trade Descriptions Acts, Weights and Measures Acts, Consumer Protection Act and where appropriate any other UK or EEC legislation.	

Completed By	
Completed By (Name):	Harry Thomas
On Behalf of (Company):	Pembrokeshire Gold
Position in Company:	Owner
Signature:	
Date:	06/06/2024

Customer Approval

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(Where the specification is not signed and returned within 7 days, it is assumed the specification has been approved and accepted by the company)

Specification Approved?	Yes		No	
Approved By: <i>(Name):</i>				
On Behalf of <i>(Company):</i>				
Position in Company:				
Signature:				
Date:				

Amendment Log - Specification

Date	Reason for Change	New Version	Updated By
06/06/24	Allergen Information Updated	2	H Thomas

Amendment Log – F.3.8

Date	Reason for Change	New Version	Updated By
7/2/22	New Document	1	S Gulfraz
6/6/23	SALSA v5 to v6	1	H Thomas