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Product Code	A90005
Brand	Menz and Gasser
Supplier Code	PMAG01
Product Name	Strawberry Jam
Product Legal Name	Strawberry Jam
Pack Size	2 kg (100 x 20g)
Packaging Format	Cardboard case
Inner Barcode	8008660014131
Outer Barcode	NA

Quantity Control			
Pack weight/volume 2 kg (100 x 20g)			
Drained weight (if applicable)	n/a		
Weight control system Average x Minimum			
If average weight detail T1 & T2 values T1 18.2 T2 16.4			16.4

Ingredient	% in final product	<b>Additive Function</b>	Country of Origin
Glucose-Fructose syrup	Confidential	n/a	Italy, France, Germany,
			Belgium, Croatia
Strawberries	Confidential	n/a	Austria/China
Sugar	Confidential	n/a	Italy, France, Netherlands,
			Croatia, Belgium,
			Germany, Morocco,
			Brazil, Egypt, Tunisia,
			Algeria
Pectin	Confidential	Gelling agent	Italy, Germany, France,
			Denmark
Citric acid	Confidential	Acidity Regulator	China, Turkey
Elderberry juice concentrate	Confidential	n/a	Italy

#### **Ingredient Declaration:**

Glucose-Fructose Syrup, Strawberries (35%), Sugar, Gelling Agent: Pectin, Acidity Regulator: Citric Acid, Elderberry Juice Concentrate.

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Allergen information			
Allergen	Present in Product (Yes/No)	Present on site (Yes/No)	
Cereals containing gluten <sup>1</sup>	No	Yes	
Milk and products thereof (incl. lactose)	No	Yes	
Mustard and products thereof	No	No	
Nuts <sup>2</sup>	No	No	
Peanuts and products thereof	No	No	
Sesame seeds and products thereof	No	No	
Soybeans and products thereof	No	Yes	
Sulphites <sup>3</sup>	No	Yes	
Celery and products thereof	No	Yes	
Crustaceans and products thereof	No	No	
Eggs and products thereof	No	Yes	
Fish and products thereof	No	No	
Lupin and products thereof	No	No	
Mollusks and products thereof	No	No	
Is an allergens warning required on the label?	No		
Allergen statement	n/a		
Is a 'may contain' allergen warning required on	No		
the label?			

Suitable for		
Vegetarians	Yes	
Vegans	Yes	
Ovo-Lacto vegetarians	Yes	
HALAL	No	
Kosher	No	
Coeliacs	Yes	

Product Details		
Is the product irradiated?	No	
Does the product contain any materials derived from	No	
Genetically Modified Organisms (GMO's)?		
Is product organic	No	
Does the product contain		
Palm oil	No	
HVP(Hydrolysed Veg Protein)	No	
Animal products	No	
Alcohol	No	
Maize	No	

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<sup>&</sup>lt;sup>1</sup> Namely: wheat, rye, barley, oats, spelt, kamut or their hybridized strains <sup>2</sup> Namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts

<sup>3</sup> At concentrations of more than 10mg/kg or 10mg/litre in terms of the total SO<sub>2</sub>



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Nutrition Information			
Details	Per 100g		
Energy kJ	1022		
Kcal	241		
Fat	0.1		
Of which saturates	0		
Carbohydrates	59		
Of which sugars	50		
Fibre	0.6		
Protein	0.3		
Salt	0.10		
Source of nutrition	Analysis Calculation x		

Organoleptic		
Appearance	20g peel and use portion pots. Pink / Red in colour, slightly transparent	
Flavour	Sweet strawberry fruity flavour	
Colour	Red	
Texture	Smooth, spoonable	
Aroma	Characteristic of strawberry fruit flavour as sweet cooked.	

	Microbiological standards				
Test	Target (CFU/g)	Reject (CFU/g)	Frequency of analysis		
E. Coli	(0=0.8)	(02.0.8)			
Enterobacteriaceae					
Salmonella spp./25g					
TVC	< 500 cfu/g	>5000 cfu/g	No routine analysis. Total viable		
Bacillus cereus			count, yeasts and moulds are		
Cl. perfringens			checked once a year on products		
Staph. aureus			with similar characteristics		
Listeria spp.					
Pseudomonas spp.					
Lactobacillus spp.					
Total mesophilic aerobes at 30° C					
Yeasts & moulds	Not detectable in 10g	Detectable in 10g			
Others, please detail					
Coliforms	Not detectable in 1g	Detectable in 1g			

Chemical Standards				
Test Reject Frequency of analysis				
pH ( 20 deg C)	2.8 to 3.2	Out of range	Each batch	
°Brix	60	<60	Each batch	

Physical Standards			
Test	Target	Reject	Frequency of analysis
Organoleptic assessment	Typical of product.	Deviation from agreed	Each Batch
		parameters	

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Shelf Life and Storage			
Total Shelf-life from production 18 months			
Product shelf life once opened NA- (use portions immediately once opened)			
Storage temperature Ambient			
<b>Recommended storage temperature once opened and</b> Store in dry and cool place, away from heat sources a			
duration	from direct sunlight		

Packaging Details							
Please p	Please provide detail of the product packaging materials including the WEIGHT of each component						
		Primary	packaging (g)				
Paper	Glass	Aluminium	Aluminium Steel Plastic Other				
				Portion pot – 1.5g			
		Secondar	y packaging (g)				
Paper	Glass	Aluminium	Steel	Plastic	Other		
Case Label – 2g					Part printed cardboard case – 117g		
	Tertiary packaging (g)						
Paper	Glass	Aluminium	Steel	Plastic	Other		
					Pallet – 20kg		
Packaging Description							
Primary packagin	g	Primary- portion pot WHITE thermo formed.					
Secondary packag	ing	Part printed card	Part printed cardboard case				
Tertiary packagin	g	Pallet and shrink	Pallet and shrink wrap				

Pallet Configurations			
Units per case	1 (100 x 20g)		
Cases per pallet	350		
Layers per pallet	25		
Gross case weight	2.15 kg		
Gross pallet weight	752.5 kg		

Unit Dimensions (mm)			
Length	n/a		
Width	47mm		
Height	19 mm		
Case Dimensions (mm)			
Length	242		
Width	198		
Height	104		

#### Please sign and return the specification as acceptance.

Customer approval:		Technical approval Martin Mathew & Co Ltd	
Name:		Name:	R J Toplis
Position:		Position:	Technical Manager
Signed:		Signed:	25 To phi
Date:		Date:	17/10/24

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Important: specifications may be signed electronically. Specifications not signed by Customers will be deemed correct within 1 month of the date on the spec. The specification remains valid until superseded by a newer version.

Issue date	Issue Number	Issued by	Reason for issue
17/10/24	1	R J Toplis	New Spec Format