

	Specification	REF: 3.6.1
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Product Code	A90041
Brand	Riverdene
Supplier Code	PMAG01
Product Name	Orange Marmalade
Product Legal Name	Orange Marmalade
Pack Size	3kg
Packaging Format	Plastic tub
Inner Barcode	5017482800023
Outer Barcode	N/A

Quantity Control				
Pack weight/volume	3 kg			
Drained weight (if applicable)	n/a			
Weight control system	Average	x	Minimum	
If average weight detail T1 & T2 values	T1	2955	T2	2910

Ingredient	% in final product	Additive Function	Country of Origin
Glucose-Fructose syrup	42	n/a	Italy, France, Germany, Belgium, Croatia
Oranges	30	n/a	Italy, Spain
Sugar	23.5	n/a	Italy, France, Netherlands, Croatia, Belgium, Germany, Morocco, Brazil, Egypt, Tunisia, Algeria
Pectin	3.5	Gelling agent	Italy, Germany, France, Denmark
Citric Acid	0.6	Acidity Regulator	China, Turkey
Sodium Citrate	0.4	Acidity Regulator	China, Turkey, Belgium
Ingredient Declaration: Glucose-Fructose syrup, Oranges, Sugar, Gelling agent: Pectin, Acidity Regulators: Citric acid, Sodium Citrate			

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Allergen information		
Allergen	Present in Product (Yes/No)	Present on site (Yes/No)
Cereals containing gluten ¹	No	Yes
Milk and products thereof (incl. lactose)	No	Yes
Mustard and products thereof	No	No
Nuts ²	No	No
Peanuts and products thereof	No	No
Sesame seeds and products thereof	No	No
Soybeans and products thereof	No	Yes
Sulphites ³	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
Molluscs 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 the label?	n/a	

¹ Namely: wheat, rye, barley, oats, spelt, kamut or their hybridized strains

² Namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts

³ At concentrations of more than 10mg/kg or 10mg/litre in terms of the total SO₂

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 Genetically Modified Organisms (GMO's)?	No
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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Nutrition Information				
Details		Per 100g		
Energy	kJ	1021		
	Kcal	240		
Fat		0.1		
Of which saturates		0		
Carbohydrates		59		
Of which sugars		51		
Fibre		0.6		
Protein		0.3		
Salt		0.1		
Source of nutrition		Analysis		Calculation x

Organoleptic	
Appearance	Uniform set marmalade
Flavour	Sweet orange fruity flavour
Colour	Typical orange colour
Texture	Loose set
Aroma	Sweet orange fruity aroma

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

Chemical Standards			
Test	Target	Reject	Frequency of analysis
pH (20 deg C)	2.95 - 3.35	Out of range	Each batch
°Brix	58-62	Out of range	Each batch

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

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Shelf Life and Storage	
Total Shelf-life from production	540 days
Product shelf life once opened	28 days
Storage temperature	Cool, dry place away from heat sources and from direct sunlight.
Recommended storage temperature once opened and duration	Keep in a cool place after opening

Packaging Details					
Please provide detail of the product packaging materials including the WEIGHT of each component					
Primary packaging (g)					
Paper	Glass	Aluminium	Steel	Plastic	Other
Label – 2g				Bucket – 80.7 g Lid- 17.3g Plastic film – 5g	
Secondary packaging (g)					
Paper	Glass	Aluminium	Steel	Plastic	Other
Tertiary packaging (g)					
Paper	Glass	Aluminium	Steel	Plastic	Other
					Pallet – 20kg
Packaging Description					
Primary packaging		Buckets for foods sealed with film and cover - Plastic- polypropylene PP5			
Secondary packaging		N/A			
Tertiary packaging		N/A			

Pallet Configurations	
Units per case	1
Cases per pallet	240
Layers per pallet	6
Gross case weight	3.1 kg approx..
Gross pallet weight	744kg

Unit Dimensions (mm)	
Length	n/a
Width	168 mm (diameter)
Height	165mm
Case Dimensions (mm)	
Length	N/A
Width	N/A
Height	N/A

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:	R J Toplis
Date:		Date:	10/04/25

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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
07/11/24	1	R J Toplis	New Spec Format
12/12/24	2	R J Toplis	Amended layers per pallet
24/02/25	3	R J Toplis	Update of recipe section
10/04/25	4	R J Toplis	Update of gross weight and pallet weight