

	Specification	REF: 3.6.1
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Product Code	A90065
Brand	Menz and Gasser
Supplier Code	PMAG01
Product Name	Orange Marmalade
Product Legal Name	Orange Marmalade
Pack Size	2 kg (100 x 20g)
Packaging Format	Cardboard case
Inner Barcode	8008660014049
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

Ingredient	% in final product	Additive Function	Country of Origin
Glucose-Fructose syrup	Confidential	n/a	Italy, France, Germany, Belgium, Croatia
Oranges	Confidential	n/a	Italy
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
Ingredient Declaration: Glucose-fructose Syrup, Oranges, Sugar, Water; Gelling Agent: Pectin; Acidity Regulator: Citric Acid			

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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
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 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	1020		
	Kcal	240		
Fat		0.1		
Of which saturates		0		
Carbohydrates		59		
Of which sugars		51		
Fibre		0.5		
Protein		0.3		
Salt		0.1		
Source of nutrition		Analysis	Calculation	x

Organoleptic	
Appearance	20g peel and use portion pots.
Flavour	Sweet orange fruity flavour
Colour	Medium Orange
Texture	Smooth, spoonable
Aroma	Characteristic of fruit flavour as sweet cooked.

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	>5000 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	Detectable in 10g	
Others, please detail			
Coliforms	Not detectable in 1g	Detectable in 1g	

Chemical Standards			
Test	Target	Reject	Frequency of analysis
pH (20 deg C)	2.80 – 3.2	Out of range	Each batch
°Brix	60	<60	Each batch

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

Shelf Life and Storage	
Total Shelf-life from production	18 months
Product shelf life once opened	n/a
Storage temperature	Store in dry and cool place, away from heat sources and from direct sunlight
Recommended storage temperature once opened and duration	Store in dry and cool place, away from heat sources and from direct sunlight

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
				Portion pot – 1.5g	
Secondary 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 packaging	Primary- portion pot WHITE thermo formed.				
Secondary packaging	Part printed cardboard case				
Tertiary packaging	Pallet and shrink wrap				

Pallet Configurations	
Units per case	100
Cases per pallet	350
Layers per pallet	25
Gross case weight	2.15 kg
Gross pallet weight	752.5kg

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

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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:	<i>R J Toplis</i>
Date:		Date:	18/10/24

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
18/10/24	1	R J Toplis	New Spec Format