

## LEVEL 2 PRODUCT SPECIFICATION

This product conforms to the agreed specification. It is produced and packaged in a safe and hygienic manner in accordance with all relevant legislation and the BRC Global Standard for Food Safety.

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| <b>PRODUCTNAME:</b> Bake Stable Vanilla Fudge  |
| <b>SPECIFICATION NUMBER:</b> 6265  |
| <b>DESCRIPTION:</b> Small pieces of Vanilla flavour fudge suitable for use as bake stable inclusions. (Approx 5mm x 5mm)   |
| <b>MANUFACTURING SITE:</b> Stockley's Sweets Ltd, Mitre House, Duttons Way, Shadsworth Business Park, Blackburn, Lancashire, BB1 2QR. Tel: 01254 682388, Fax: 01254 266490, Email: info@stockleys-sweets.co.uk |

| INGREDIENTS:                          | PERCENTAGES: |
|---------------------------------------|--------------|
| Sugar                                 | 35.48        |
| Skimmed Sweetened Condensed MILK      | 20.54        |
| Glucose Syrup                         | 16.81        |
| Fondant (Sugar, Glucose Syrup)        | 14.01        |
| Vegetable Fat: Palm Oil (Sustainable) | 11.20        |
| Stabiliser: Pectin,                   | 0.84         |
| Thickening Agent: Sodium Alginate;    | 0.84         |
| Flavouring (Vanilla)                  | 0.28         |

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| <b>PHYSICAL PROPERTIES</b>   |
| APPEARANCE: Golden brown small pieces of fudge (Approx 5mm x 5mm).<br>Lightly dusted with food grade slab dust.  |
| TEXTURE: Small pieces of firm fudge.   |
| FLAVOUR: Sweet, Vanilla, Creamy.   |
| <b>LABEL INFORMATION:</b> Product Name, Ingredients, Nutrition, Allergen Info, Weight, Manufacturers Address, Storage Conditions, Best Before Date, Date Code. |

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| <b>Microbiological Testing:</b> Sampling is carried out to a monthly schedule |               |                |
|---|---------------|----------------|
| Test  | Target        | Reject Limit   |
| Yeasts  | <100          | >1000          |
| Moulds  | <100          | >1000          |
| Enterobacteriaceae  | <10           | >100           |
| E Coli  | <10           | >10            |
| Salmonella  | Absent in 25g | Present in 25g |
| Staph Aureus  | <10           | >100           |

| Suitable For:  | Yes/No | Comments      |
|--|--------|---------------|
| Vegetarians  | Y      |               |
| Vegans   | N      |               |
| Coeliacs   | Y      | Gluten Free   |
| Kosher   | Y      | Not Certified |
| Halal  | N      |               |
| Nut allergy sufferers  | Y      | Nut Free Site |
| <b><u>COUNTRY OF ORIGIN:</u></b> UK  |        |               |
| <b><u>IRRADIATION:</u></b> This product is not irradiated                            |        |               |
| <b><u>GMO STATUS:</u></b> This product is free from genetically modified ingredients |        |               |