

Aromada	
	CONFIDENTIAL – PRODUCT SPECIFICATION
	Product: Mirror Jelly Caramel

Product Specification - CONFIDENTIAL

General Information	
Ingredient / Product Name:	Mirror Jelly Caramel
Supplier Name:	Aromada
Supplier Address:	Unit 17, The Timberyard, East Moors Road, Splott Cardiff CF24 5EE
Supplier Telephone Number:	+44 (0) 2920 49 40 93
Supplier E-Mail Address:	info@aromada.co.uk , www.aromada.co.uk

Manufacturer Name:	Aromada		
Manufacturer Address:	As above		
Packaging Format:	PP bucket with PP lid and nylon seal and tamper evident seal		
Net Quantity:	7kg	Minimum Weight:	7kg

Ingredients and Allergens	
Legal Name / Descriptive Name:	Mirror Jelly Caramel
Ingredients: (List all ingredients in recipe in descending order. Include additives with E-Numbers. Provide ingredients for any multi-component ingredients.)	% In Recipe
Glucose syrup	
Sugar	
Water	
Caramel sugar syrup	
Pectin E440 (gelling agent)	
Agar Agar E406 (gelling agent)	
Citric Acid (acidity regulator)	
Sodium Citrate (acidity regulator)	
Flavouring	

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Potassium sorbate (preservative)	
Current ingredient declaration: (Include QUID and emphasised allergens)	<p style="margin: 0;">Mirror Jelly Caramel</p> <p style="margin: 0;"><i>(GB)Cold application glaze (Caramel). Ready-to-use and ideal for pastry finishing. It is freeze-thaw stable, applied to mousse cake, finishing a bright mirror layer on the cake.</i></p> <p style="margin: 0;">Ingredients: Glucose syrup, sugar, water, caramel sugar syrup, gelling agent (pectin E440, agar E406), acidity regulators (citric acid E330, sodium citrates E331),flavouring, preservative (potassium sorbate E202). For professional use only. Best before: see the right bottom of the label. Store in a dry place (R.H.:ax 65%) between 5-25°C. Properly close the packaging after each use.</p>

Allergens present in: ingredients, additives & processing aids	Yes / No	Source of Allergen	Risk of allergen cross-contamination / may contain comments
Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt and products thereof)	Yes	BARLEY MALT extract, colouring food (concentrate)	
Crustaceans (and products thereof)	No	N/A	N/A
Egg / Egg Derivatives	No	N/A	N/A
Fish	No	N/A	N/A
Peanuts	No	N/A	N/A
Soya	No	N/A	N/A
Milk / Milk Derivatives	No	N/A	N/A
Nuts (Almonds, Hazelnuts, Walnuts, Cashews, Pecan, Brazil, Pistachio or Macadamia)	No	N/A	N/A
Celery (And Products thereof)	No	N/A	N/A
Mustard (And products thereof)	No	N/A	N/A
Sesame Seeds (And products thereof)	No	N/A	N/A
Sulphur Dioxide (And products thereof in concentrations of more than 10 mg/kg or 10 mg/litre)	No	N/A	N/A
Lupin (And products thereof)	No	N/A	N/A
Molluscs (And products thereof)	No	N/A	N/A
Suitability	Yes		No
Suitable for vegetarians?	Yes		
Suitable for vegans?	Yes		

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Suitable for Halal	Yes					
Contains genetically modified organisms / material?	No					
Nutrition						
Source of nutritional information: (e.g. analysis, calculation, reference)	Based on calculated and theoretical values					
	Per 100g as sold					
Energy KJ	1348 g					
Energy Kcal	317 g					
Fat (g)	0 g					
Saturates (g)	0 g					
Carbohydrates (g)	77 g					
Sugar (g)	47 g					
Protein (g)	0 g					
Salt (g)	0.70 g					
Product Handling						
Durability Type: (Please tick as appropriate)	Use By		Best Before	dd/mm /yyyy	Best Before End	
Shelf – Life Unopened	1 year		Shelf – Life Once Opened		1 year	
Storage Conditions: (Please tick as appropriate)	Ambient	<input checked="" type="checkbox"/>	Chilled		Frozen	
Storage Conditions:	Store in a dry place (R.H. max 65%) between 5- 25°C. Close the packaging after every use.					
Traceability / Batch Code Form Used	Sequential number					
Frozen storage	Suitable for freezing, - freeze thaw stable.					
Instructions for Use: (If relevant)	Cold application - Ready to use and ideal for pastry finishing.					
Additional Requirements						
Quality or Safety Parameters (measurable parameters of significance for quality or safety e.g. acidity (pH) and / or moisture content (aW)).						
Parameter	Target			Frequency of Test		
pH	3.20 – 3.80			Every Batch		

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Brix	70 - 72	Every Batch	
aW	0.83	N/A	
Microbiological Testing (Include only those organisms tested on the product)			
Test	Target	Maximum	Frequency of Test
Yeast cfu/g	$<10^3$	$<10^5$	6 monthly
Mould cfu/g	$<10^2$	$<10^4$	6 monthly
Salmonella spp in 25g	ND in 25g	ND in 25g	6 monthly
Listeria monocytogenes in 25g	ND in 25g	ND in 25g	6 monthly
C. perfringens	$<10^2$	$<10^3$	6 monthly
Enterobacteriaceae	<10	$<10^2$	6 monthly
E. coli	<10	10	6 monthly

Reference: Category R IFST Microbiological Handbook.

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