## CONFIDENTIAL – PRODUCT SPECIFICATION

Product: Mirror Jelly Strawberry

Product Specification - CONFIDENTIAL					
General Information					
Ingredient / Product Name:	Mirror Jelly Strawberry				
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				

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 Strawberry				
Ingredients: (List all ingredients in recipe in descending of ingredients for any multi-component ingred	% In Recipe				
Glucose syrup					
Sugar					
Water					
Pectin E440 (gelling agent)					
Agar Agar E406 (gelling agent)					
Citric Acid (acidity regulator)					
Sodium Citrate (acidity regulator)					
Flavouring					
Colour E124					

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			Mirror Jelly Strawberry
Current ingredient declaration: (Include QUID and emphasised allergens)			(GB)Cold application glaze (strawberry). Ready-to-use and ideal for pastry finishing. It is freeze-thaw stable. Ingredients: Glucose syrup, sugar, water, gelling agent (pectin E440, agar E406), acidityregulators (citric acid E330, sodium citrates E331), flavoring, colour (ponceau 4R E124 May have an adverse effect on activity and attention in children.) 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.
Allergens present in: ingredients, additives & processing aids	Yes / No	Source of Allergen	Risk of allergen cross- contamination / may contain comments
<b>Cereals Containing Gluten</b> (Wheat, Rye, Barley, Oats, Spelt and products thereof)	Yes	BARLEY MALT extract, colouring food (concentrate)	(ponceau 4R E124 May have an adverse effect on activity and attention in children.)
<b>Crustaceans</b> (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
<b>Celery</b> (And Products thereof)	No	N/A	N/A
<b>Mustard</b> (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		
		Nutriti	on	•		
Source of nutritional information: (e.g. analysis, calculation, reference)	Based on calc	Based on calculated and theoretical values				
			Per 100g	as sold		
Energy KJ			134	8 g		
Energy Kcal			317	7 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	Эg		
	Pro	duct Ha	ndling	-	-	
<b>Durability Type:</b> (Please tick as appropriate)	Use By		Best Before	dd/mm /yyyy	Best Before End	i
Shelf – Life Unopened	1 year	Shelf – Life Once				
<b>Storage Conditions:</b> (Please tick as appropriate)	Ambient	$\checkmark$	Chilled		Frozen	
Storage Conditions:	Store in a dry	v place (	R.H. max 65%) be after eve		25°C. Close the p	ackaging
Traceability / Batch Code Form Used	Sequential nu	mber				
Frozen storage	Suitable for freezing, - freeze thaw stable.					
Instructions for Use: (If relevant)	Cold application - Ready to use and ideal for pastry finishing.					
	Additio	nal Req	uirements			
(moogurable persenters of a			Parameters	nd / or main	turo content (c)(//)	
(measurable parameters of significance for quality or safety e.g. acidity (pH) and / or moisture content (aW)).ParameterTargetFrequency of Test					t	
рН	3.20 – 3.80 Every Batch					
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Brix	70 -		- 72	Every Batch		
aW	aW		.83	N/A		
Microbiological Testing (Include only those organisms tested on the product)						
Test	Target		Maximum	Frequency of Test		
Yeast cfu/g	<10 <sup>3</sup>		<10 <sup>5</sup>	6 monthly		
Mould cfu/g	<10 <sup>2</sup>		<104	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 <sup>2</sup>	<10 <sup>3</sup>	6 monthly		
Enterobacteriaceae		<10	<10 <sup>2</sup>	6 monthly		
E. coli		<10	10	6 monthly		

Reference: Category R IFST Microbiological Handbook.

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