



# FAYREFIELD FOODS

## CONFIDENTIAL SPECIFICATION

<b>RAW MATERIAL</b> Meadow Churn Aerosol Cream	<b>SUPPLIER MATERIAL CODE</b>		
<b>RAW MATERIAL CODE</b> <b>LAM50</b>	<b>DATE OF ISSUE:</b>		09/05/2022
	<b>AMENDMENT NO:</b>		11
	<b>PAGE</b>	<b>OF</b>	<b>8</b>
	1		
<b>SUPPLIER : NAME/ADDRESS</b> Fayrefield Foods Limited	<b>MANUFACTURING / PACKING LOCATION</b> IF DIFFERENT Incopack		
Englesea House	Siemenslaan 21		
Barthomley Road	BE 3650 Dilsen - Stokkem		
Crewe, Cheshire. CW1 5UF	Belgium		
TEL: 01270 589311	TEL:		
FAX: 01270 582269	FAX:		
E-mail <a href="mailto:qa@fayrefield.com">qa@fayrefield.com</a>	E-mail		
EC NO. <u>BE CO 368 EG</u>			
<b>SUPPLIER CONTACTS</b>			
SALES	<u>Dawn Storey</u>		
TECHNICAL	<u>Ian Simpson</u>		
QC	<u>Laura Weekes</u>		
<b>FULL DESCRIPTION OF PRODUCT</b>			
500g Aerosol Cream in the Meadow Churn brand. Pressurised Aluminium can with lid. 297 x 67mm			
<b>GUARANTEE</b>			
THE PRODUCT MUST COMPLY IN ALL RESPECTS WITH THE PROVISIONS OF THE CURRENT EU FOOD DRINK AND DRUGS LEGISLATION AND WITH ANY F.A.O. CODEX ALIMENTARIUS STANDARDS AND EU LEGISLATION WHICH IS APPLICABLE.			

<b>RAW MATERIAL</b>	<b>MATERIAL CODE</b>			<b>0</b>
	<b>PAGE</b>	<b>2</b>	<b>OF</b>	<b>8</b>

  

**INGREDIENTS LIST** ( To comply with current Food Regulations )  
( % in descending order . Please add the function of any additives used. )

<u>Ingredients</u>	<u>%</u>	<u>Country of origin</u>
Cream (33% Fat)	94.6	
Sugar	5	
Emulsifier E471	0.3	
Stabiliser E407	0.025	
Propellant (Nitrous Oxide)		

  

**PROCESSING AIDS / ALLERGENS**  
(List any used in the manufacture of the product, even if they do not Appear in the ingredients declaration.  
Allergens are: cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, milk, nuts, celery (and celeriac), mustard, sesame, sulphur dioxide, lupin, molluscs

  

**INGREDIENT DECLARATION**  
Cream (**Milk**)(33% Fat) 94.6%, Sugar 5%, Emulsifier E471, Stabiliser E407, Propellant (nitrous oxide)

Contains **Milk**

**MICROBIOLOGICAL STANDARDS**

Maximum ( Per g )

TVC	=	<10
ENTEROBACTERIA	=	<10
E/COLI	=	<10
STAPH. AUREUS	=	<10
CL. PERFRINGENS	=	
YEAST & MOULDS	=	<10
LISTERIA MONO.	=	Absent/25g
SALMONELLA	=	Absent/25g
Others		

**CHEMICAL STANDARDS** ( Please include tolerances )

MOISTURE	=	
FAT	=	>31.3%
DRY SOLIDS	=	>42%
SALT	=	
pH	=	6.5 - 6.6
Others		

<b>RAW MATERIAL</b>	<b>MATERIAL CODE</b>			<b>0</b>
	<b>PAGE</b>	<b>4</b>	<b>OF</b>	<b>8</b>

**\* NUTRITIONAL DATA**

	Per 100g
ENERGY kJ	1345
ENERGY kcal	321
FAT	31.3
of which saturates	22
of which monounsaturates	
of which polyunsaturates	
CARBOHYDRATE	7.1
of which sugars	7.1
FIBRE	nil
PROTEIN	2.4
SALT	0.08

**Please add below any further additional information**

<b>RAW MATERIAL</b>	<b>MATERIAL CODE</b>		<b>0</b>
	<b>PAGE</b>	<b>5</b>	<b>OF 8</b>

**PHYSICAL STANDARDS**

**TEXTURE**

light, smooth yet aerated texture.  
 spoonable. Retains peaks/holds from.  
 Disperses easily in the mouth.

**COLOUR**

White

**ODOUR**

Sweet aroma, slight creamy aroma, fresh and clean

**FLAVOUR**

Sweet creamy flavour, slightly cooked flavour

Off white/cream coloured.  
 Smooth and consistent, even aeration  
 but with small air bubbles.  
 No evidence of separation  
 Matt with slight sheen/clean.  
 Consistent evacuation of cream from can  
 Peaks on top, slightly thinner consistency at base of cream.  
 Stays in peaks for 5-10 minutes

**FOREIGN MATTER**

Nil

**EXTRANEIOUS MATTER**

Nil

**PRODUCT DIMENSIONS**

240 x 65mm

**PRODUCT WEIGHT**

500ge

**SHELF LIFE**

365 days after production

**CHEMICALS** :- This product must comply with all EU legislation regarding pesticides.  
 The product must not be otherwise chemically contaminated.

**TRANSPORTATION** :- Materials to be transported in clean , weather resistant vehicles at  
 appropriate temperature. No mixed cargoes, only similar type products.

Transported at 15°C maximum. Best served chilled and held refrigerated after purchase and opening.

<b>RAW MATERIAL</b>	<b>MATERIAL CODE</b>	<b>0</b>
	<b>PAGE</b>	<b>6 OF 8</b>

**PALLET CONDITION**

Pallets used must be intact, free from weakening defects

**PALLET CONFIGURATION**

CASES / LAYER	41
LAYERS / PALLET	5
CASES / PALLET	205
PALLET HEIGHT	1.7m
GROSS PALLET WEIGHT	
NET PALLET WEIGHT	

**OUTER CASE**

DIMENSIONS (mm)-H/W/D	200 x 135 x 300 mm
UNITS / CASE	6
Shrink wrapped	

**SINGLE UNIT**

MATERIAL	thin aluminium plate
GAUGE	
COLOUR	Multi
FOOD GRADE	Yes

**LABEL DETAILS**

No labels

Packaging weights

Can	116g Aluminium
Valve	4.9g
Spout	2.4g plastic
Cap	10.4g plastic

<b>RAW MATERIAL</b>	<b>MATERIAL CODE</b>	<b>0</b>
	<b>PAGE</b>	<b>7 OF 8</b>
<b>DOCUMENTATION</b>		
This specification to be duly signed for validation		
<b>WARRANTY</b>		
All materials supplied must comply with all applicable .		
No changes to be made to this specification or product without prior approval of the undersigned or other authorised official from Fayrefield Foods Limited		
The packaging materials must comply with all current applicable UK and EC Legislations relating to materials in contact with food.		
<b>TERMS &amp; CONDITIONS</b>		
Receipt off the loading bay is not acceptance. Fayrefield Foods Ltd reserve the right to reject non conforming product.		
Fayrefield Foods Ltd reserve the right to charge for any cost incurred by non-conforming products. charges may also be levied as a penalty for non conforming goods.		
On delivery no mixed cargoes will be accepted, only loads which contain similar food types such as cooked meats or vegetables are acceptable. Examples of unacceptable cargoes include any containing raw meat or those containing cooked meat and vegetables or vegetables and cheese. In addition no glass loads are permitted in vehicles carrying product destined for Fayrefield Foods Ltd.		
Fayrefield Foods Ltd cannot accept deliveries containing pallets which are double stacked.		

RAW MATERIAL	MATERIAL CODE	0
	PAGE	8 of 8

**SPECIFICATION AGREEMENT**

SIGNED FOR VENDOR \_\_\_\_\_ DATE \_\_\_\_\_

NAME IN PRINT Felix Thues POSITION Plant Manager

SIGNED FOR Ian Simpson. DATE 09/05/2022  
FAYREFIELD FOODS

NAME IN PRINT Ian Simpson POSITION QUALITY MANAGER