

Product Specification

Authorised by: J Cardow	Revision: June'19	Issued: Apr'17
Author: S Morris	Document No: FMMSDG43	

Product Details		
Product	Quince Paste	Product Code: QNC4kg & QNC246, QNC16kg, QNC480
Product Brand Name & Code	Corazon & Mayer's Quince paste	
Product Description	Spanish Quince Paste	
Country of Origin/Manufacture	Spain	
Pack Size/Weight/ Volume/Length/Count (net)	Corazon 2 x 4kg & Mayer's 6 x 240g, 4 x 1.63kg, 2 x 240g	
Ingredients	Natural Quince & Refines cane Sugar	
Product Characteristics	Typical characteristics for the variant	
Product uses	Best served fresh with cheese and various cooking uses	
Shelf Life	A minimum of 3 years from production date & sealed	
Coding (UBD or BB)	Best Before: as BB	
Declared Allergens	None	
Genetically Modified Status	None	
Product Handling Storage and Preservation Instructions (Wholesaler)	Store in a cool dry place	
Product Handling Storage and Preservation Instructions (Consumer)	Store in a cool dry place Use within 3 months after opening. Keep container sealed or decant unused portions to a storage container	
Distribution description	Dry / Ambient	
Mandatory & Advisory Warning Statements (As per FSANZ Code 1.2.3)	n/a	

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Product Formulation

Product Ingredient	(Quantity %)	Comments
Quince	55%	-
Sugar	45%	-
		-

Nutritional Information

Is this information based on theoretical or external test report information?

Please circle: Theoretical/External

Nutritional Panel - per 100g

Energy	Protein	Fat Total	Fat Saturated	Carbohydrate Total	Sugars	Sodium	Dietary Fibre
(kJ): 979 (Cal): 234	(g):0.45	(g):0.00	(g):0.00	(g): 57.15	(g): 50.40	(mg): 34.70	(g): n/a

Nutritional Panel – per 20g

Energy	Protein	Fat Total	Fat Saturated	Carbohydrate Total	Sugars	Sodium	Dietary Fibre
(kJ): 195.80 (Cal): 234	(g):0.09	(g):0.00	(g):0.00	(g): 11.43	(g): 10.08	(mg): 6.94	(g): n/a

Microbiological Information

Organism	Coliforms	E. coli	Coagulase Positive Staphylococci	Salmonella	Listeria
Standard	<100/g	<10/g	<10/g	Absent in 25g	Absent in 25g
Product	-	Not Detected	-	Not Detected	Not Detected

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Organoleptic Criteria

Sensory	Criteria
Appearance	High-sheen, gloss amalgamation
Colour	Light Tan-red
Aroma	Fresh-sweet- neutral
Flavour	Sweet taste with a touch of acidity on the bottom note
Texture	Unctuous, homogenous. Soft, jelly-like
Other characteristics	Versatile, with a clean palate

Product Visual including Label Sample

