

## PRODUCT SPECIFICATION

The Product Manufacturing premises and Distribution facilities must comply with all relevant U.K. and European Legislation, terms and conditions of supply and where applicable customer terms and conditions of supply.

It is the responsibility of the site to notify the relevant contact at Bagshot of any errors, omissions or amendments as soon as they are known.

The principal is responsible for informing Bagshot of any proposed changes of formulation, manufacturing procedures or packaging materials.

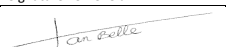
I confirm I have made any necessary enquiries and obtained relevant written assurances from suppliers to verify the accuracy of the details provided

The principal is responsible for informing Bagshot of any proposed changes to the visual appearance, organoleptics or product targets and parameters

I confirm that the information is correct and can be used without reservation to advise customers with food allergies, intolerances or aversions especially those who may die from an anaphylactic reaction to minute traces of ingredients.

Product Code:	Product:	Creation Date:
Q009	CHOCOLATE CROISSANT	27/05/2008

## Approval of the specification

History of amendments and Last Change	1. May 2008: creation article 2. April 2014: new improver	
Version Number	02/09/2016	
Comments Bakehouse		
	Signature LU Benelux	Signature LU UK
18/04/2014		

## 1. Product Details

Specification Type	Single Pack
Product Code	Q009
Barcode Number	(01)0_05413056003911
Product Name	CHOCOLATE CROISSANT
Legal Product Name	CHOCOLATE CROISSANT
FSA (salt) Product category	2.3 Morning Goods
Legal product description	An unbaked, frozen, pre proved all-butter croissant, with chocolate filling, topped with chocolate nibs.
Marketing Product Description	An unbaked, frozen, pre proved all-butter croissant, with chocolate filling, topped with chocolate nibs.
Principal/Supplier Name	Moeskroen
Country of origin	Belgium
Supplier Product Reference	17190000
EEC/Number	2120/020006

Pack contents	
Individual product weight	95
On shelf target weight	84
Number of units per case	48
Number of packed layers per case	1
Case inclusions	none
Weight of inclusions (g): excl packaging	0
Declared Net weight (g)	4560
Case gross weight (g)	#REF!
Is there an e-mark	no
T1 (g)	4492
T2 (g)	4423
Weight control system	average
frequency of weight test	manual weighing
Product format	JUMBO

Storage / handling instructions	
In storage:	Frozen (< -18°C)
In distribution:	Frozen (< -18°C)
In depot:	Frozen (< -18°C)
On display:	Baked/ambient

Shelf life	
From frozen / In storage (months)	9
From frozen / In storage (days)	270
Minimum shelf life in to depot (months)	3
on display (hours)	24

Baking Instructions	
Is this product thaw and Serve	No
Temperature (°C)	190°C
Time (minutes)	20 min
Text	Bake for 20 minutes at 190°C

## 2. Ingredient and Compound Information

Composition		
Total weight of 1 product (g)		#REF!
weight dough (g)		#REF!
weight filling (g)		#REF!
weight topping (g)		#REF!

Batch Details			
Dough			
	Qty in Batch	kg	%
dechet	#REF!	#REF!	#REF!
#REF!	#REF!	#REF!	#REF!
	#REF!	#REF!	#REF!
	#REF!	#REF!	#REF!
	#REF!	#REF!	#REF!
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	#REF!	#REF!	#REF!
	#REF!	#REF!	#REF!
	#REF!	#REF!	#REF!
	#REF!	#REF!	#REF!
TOTAL	#REF!	kg	

Filling		
	Qty in Batch	%
	#REF!	#REF!
	#REF!	#REF!
	#REF!	#REF!
	#REF!	#REF!
	#REF!	#REF!
	#REF!	#REF!
	#REF!	#REF!
	#REF!	#REF!
	#REF!	#REF!
	#REF!	#REF!
TOTAL	#REF!	kg

Topping		
	Qty in Batch	%
	#REF!	#REF!
	#REF!	#REF!
	#REF!	#REF!
	#REF!	#REF!
TOTAL	#REF!	kg

Total weight of 1 batch    #REF!    kg

### Additional comments on batch details:

The production is a continuous system, without a cut-off in the rework process. The batch calculation is theoretical.

% rework in the final product:    #REF! % (see ingredients and compounds information)

This is the same as in batch:    #REF!    kg in    #REF!    kg =    #REF!    %

**Ingredient and compound information**

article name	Subingre dient weight per unit (g)	Subingre dient %	weight per unit (g)	%	weight per unit from rework (g)	% from rework	total weight per unit (g)	total %	do not de- clare on label	Quid	Suppliers	Country of origin	E-number information	Processing aids	Extra info
Dough:			#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!		#REF!	#REF!	#REF!	#REF!
	#REF!	#REF!	#REF!						#REF!	#REF!		#REF!			#REF!
	#REF!	#REF!	#REF!						#REF!	#REF!		#REF!			#REF!
	#REF!	#REF!	#REF!						#REF!	#REF!		#REF!			#REF!
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			#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!		#REF!	#REF!	#REF!	#REF!
			#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!		#REF!	#REF!	#REF!	#REF!
			#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!		#REF!	#REF!	#REF!	#REF!
			#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!		#REF!	#REF!	#REF!	#REF!

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Cage Free					#REF!	#REF!	#REF!	#REF!										
PBS																		
TOTAL			#REF!	#REF!	#REF!	#REF!	#REF!	#REF!										
Filing:																		
			#REF!	#REF!				#REF!	#REF!	#REF!	#REF!		#REF!	#REF!	#REF!	#REF!		
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#REF!	#REF!	#REF!								#REF!	#REF!		#REF!				#REF!
<b>TOTAL</b>			#REF!	#REF!			#REF!	#REF!									

Topping:

#REF!	#REF!	#REF!	#REF!	#REF!				#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!		
#REF!	#REF!	#REF!						#REF!	#REF!		#REF!			#REF!			
#REF!	#REF!	#REF!						#REF!	#REF!		#REF!			#REF!			
#REF!	#REF!	#REF!						#REF!	#REF!		#REF!			#REF!			
<b>TOTAL:</b>			#REF!	#REF!			#REF!	#REF!									

**Ingredient declaration** (as reflected on the product label, listed in order of proportion by weight)  
 INGREDIENTS: Dough: WHEAT Flour (contains: WHEAT Gluten, Flour Treatment Agent (Ascorbic Acid E300)), Butter(MILK)(16.0%), Water, Yeast, Sugar, Salt, Baking Improver (WHEAT Gluten, WHEAT flour, Yeast, Flour Treatment Agent (Ascorbic Acid E300)), EGG. Chocolate Flavoured Filling (19%): Sugar, Vegetable Oil and Fat (Coconut, Palm Kernel, Sunflower), Fat Reduced Cocoa Powder, Skimmed MILK Powder, Emulsifier (SOYA Lecithin E322), Natural Flavouring (Rosemary Extract). Chocolate Topping (4.2%) (cocoa solids: 35 % minimum): Sugar, Cocoa Mass, Cocoa Butter, Emulsifier (SOYA Lecithin E322).

### 3. Allergen and Dietary Information

Is this product free from:	yes/no	Source of allergen / Ingredient
Nuts	yes	
Nut cross contamination	no	almonds and hazelnut used in factory
seeds and derivatives	yes	
seed cross contamination	no	Sesame seeds are used in factory
Milk and milk derivatives	no	butter milk
wheat and wheat derivatives	no	wheat flour
gluten	no	wheat flour
egg and egg derivatives	no	egg
fish excluding shellfish	yes	
Crustaceans and their derivatives	yes	
soya and soya derivatives	no	E322
sulphur dioxide / sulphites	yes	
mustard	yes	
celery / cerleriac	yes	
molluscs	yes	
lupin and lupin derivatives	yes	
maize and maize derivatives	yes	E300 is produced from Maize, but there are no proteins of maize in the product
fruit and fruit derivatives	yes	
yeast and yeast derivatives	no	yeast
vegetables and vegetables derivatives	yes	
Bagshot hit list derivatives	yes	
Hydrogenated vegetable fats & oils	yes	
hydrogenated vegetable proteins	yes	
Azo and coal tar dyes	yes	
flavour enhancers (ex glutamates)	yes	
benzoates	yes	
BHA/BHT	yes	
artificial antioxidants	yes	
artificial sweeteners	yes	
artificial preservatives	yes	
artificial flavouring	yes	
artificial colouring	yes	
beef	yes	
pork	yes	
lamb	yes	

Allergen information and foreign body contamination risk:

For allergens including cereals containing gluten, see ingredients in capital. May also contain traces of nuts and sesame seeds.



Is this product suitable for	yes/no	reason why unsuitable
demi-vegetarians	yes	
ovo-lacto vegetarians	yes	
vegans	no	<b>butter milk egg</b>
certified Halal	yes	
certified Kosher	no	not certified
sufferers of lactose intolerance	no	butter (milk)
coeliacs	no	

GMO information
Is this product free from genetically modified organisms or ingredients derived from genetically modified sources
yes
are the original supplier details of any ingredient that is, or could have been, derived from maize or soya supplied?
yes
are these suppliers registered on and approved by <a href="http://www.valid-IT.com">www.valid-IT.com</a>
yes

#### 4. Process flow

see attachement

#### 5. Nutrition information

Typical values (baked)	per 100g	per croissant
Energy (kJ)	#REF!	#REF!
Energy (kcal)	#REF!	#REF!
Protein (g)	#REF!	#REF!
Carbohydrate (g)	#REF!	#REF!
of which Sugars (g)	#REF!	#REF!
Fat (g)	#REF!	#REF!
of which Saturates (g)	#REF!	#REF!
Fibre (g)	#REF!	#REF!
Sodium (g)	#REF!	#REF!
Salt Equivalent (g)	#REF!	#REF!

#### 6. Microbiological standards of baked product:

	Target	Reject	Units	Frequency of testing
Total Viable Count (TVC)	< 1000	> 10 000	Cfu	Every 6 months
Coliforms	< 10	>10	Cfu	Every 6 months
Staphylococcus Aureus	< 20	>1000	Cfu	Every 6 months
Bacillus sp	< 10	>1000	Cfu	Every 6 months
Salmonella	absent in 25g	presence in 25g	n/a	Every 6 months
Listeria spp	absent in 25g	presence in 25g	n/a	Every 6 months
Yeast	< 1000	>1000	Cfu	Every 6 months
Moulds	< 1000	>1000	Cfu	Every 6 months

## 7. Packaging

### Description of Packaging:

A cardboard outer case with a blue plastic inliner

### Packaging details:

	Material description	Category	external length (mm)	external width (mm)	external height (mm)	thickness in micron	weight per item (g)	quantity/case or pallet	total weight (g)	Grade information	Country of origin	comply to EU 1935?	box compression test results	Supplier
Bag	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!
Box	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!
Pallet	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!
Tape	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!
Label	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!
Film	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!
Ljlm	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!
Boxlabels	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!	#REF!

total weight of primary and secondary packaging: 0 g  
total weight of tertiary packaging: 0 g

Case Label / Trade Item Information	
Production Coding Format	ex. 15/07/11/09/50/M02 = production date 15/07/11 at 9.50 am produced on line 2 at the Mouscron site
Best Before Date Format	BBE: MM/YYYY
Barcode Symbology	EAN 128

Pallet Configuration			
No. Of units per case	48		
No. Of cases per layer	10		
No. Of layers per pallet	High loaded:	11	Low loaded: 8
No. Of cases per pallet	High loaded:	110	Low loaded: 80
Finished pallet height (m)	High loaded:	#REF!	Low loaded: #REF!
Pallet Gross weight (kg)	High loaded:	#REF!	Low loaded: #REF!

primary  
secondary  
tertiary