

Product Specification

Product Code and Product Name: 2663 Large Plain Custard Shells

Product Description: Large custard tart pastry shells, approximately 100m (4") diameter (top) x 33mm (11/4") depth, in a red foil – Frozen Unbaked

Ingredients:

Wheat Flour (Contains Calcium Carbonate, Iron, Niacin, Thiamin), Vegetable Fats & Oils [Palm Oil, Rapeseed Oil], Water, Skimmed **Milk** Powder, Raising Agents (E450, E500), Salt.

Allergens: For allergens (including cereals containing gluten) see ingredients in **Bold**. May contain **Nuts**.

Baking Guidelines:

Fill with desired filling and place on a baking tray in a pre-heated oven at 180°C/350°F/Gas Mark 4 for approximately 20 – 25 minutes.

Nutrition Information:

	Typical Values per 100g <i>(A)</i>
Energy kJ	2001
kcal	480
Fat (g)	31.0
Of which Saturates (g)	14.0
Carbohydrates (g)	42.5
Of which Sugars (g)	5.0
Fibre (g)	2.1
Protein (g)	6.7
Salt (g)	0.58

Micro Standards:

	Target	Fail
Enterobacteria	<100	>1000
TVC	<10000	>1000000
E. Coli	<10	>100
S. Aureus	<20	>100
Bacillus Cereus	<1000	>10000
Salmonella	Absent in 25g	Present in 25g
Listeria	Absent in 25g	Present in 25g
Yeast	<500	>5000
Mould	<500	>5000

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Packed:	60 x 78g	Pallet Information :
	(4.68Kg approximately)	5 Cases per layer
		8 Layers per pallet
		40 Cases per pallet
Packaging	540 Foil dimensions: Top 109mm (including rim) x Base 78mm x	
Measurements:	33mm (internal depth), 2.67g each (160.2g per case)	
	Insert (12 holes) x 5: 54g each (270g per case)	
	Uni Pastry Case dimensions: 565 x 382 x 179mm, 486g each	
	Tape and Label weight: 5g each case	
	Case weight: 5.6Kg	
	Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer	
	pad 386g and pallet wrap 240g)	
	Total pallet weight: 252.67Kg(approximately)	
	Total pallet height: 1.59m (approxir	

Date Code: Julian Date Code (yddd), Best Before Date

Storage Conditions: Store below -18°C. Once defrosted DO NOT re-freeze.

Handle with care.

Shelf Life: 18 months from day of production.

Minimum Shelf Life: 12 months from day of production.

Country of Origin: Produced in the UK.

I hereby declare that the ingredients, and its constituent parts, meet all relevant UK and EEC Regulations (e.g. Food Safety Act 1990, Pesticide Residue Levels, Plastic Materials in contact with Food etc), must not be irradiated or contain genetically modified materials.

Signed: Reshima Bungar Date: 22.07.2014

Position: Technical Manager

Please note: We will consider this specification to be accepted unless otherwise advised

SYNOPSIS OF CHANGES

Date	Issue No	Amendment	Requested By	Previous Issue Date
04.09.13	4	Specification review and moved to new format	Customer	12.07.12
24.04.14	5	Update to FIR compliant declaration, including statutory additives in flour. Additional information on shell dimensions	D. Nash	04.09.13
22.07.2014	6	Updated allergen as per FIR	R. Bungar	24.04.2014
14.10.2016	7	Updated Nutritional Information from calculated to analysed	R. Bungar	22.07.2014

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