

# **Product Specification**

Product Code and Product Name: 4906 Frozen baked Dairy Cream Finger Doughnut

**Product Description:** 12 soft finger doughnuts, rolled in sugar, sliced, hand piped with dairy cream and topped with a piped line of raspberry jam.

Frozen baked (126g each)

# Ingredients:

Whipping Cream (45%) [Cream (Milk), Sugar, Modified Maize Starch, Stabiliser (E4450iii, E401)], Wheat Flour, Doughnut Base [Wheat Flour, Rapeseed Oil, Dextrose, Sugar, Wheat Starch, Rising Agent (E450, E500), Dried Egg White, Salt, Emulsifiers (E471, E481, E472e), Whey Solids (Milk), Stabiliser (E412), Antioxidant (E300), Skimmed Milk Powder, Colour (E160a)], Water, Vegetable Oils (Sunflower, Palm, Rapeseed), Raspberry Jam (3%)[Sugar, Glucose Syrup, Raspberry Puree, Gelling Agent (E440a), Acidity Regulators (E330, E331c), Colour (E163), Flavouring], Yeast, Sweet Frost [Sugar, Cornflour, Palm Oil], Vegetable Fats and Oils (Rapeseed, Palm), Emulsifier (E482), Enzyme (Wheat).

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

#### **Defrost Instructions:**

Defrost for 6 hours at a storage temperature of 4°C. Ensure that product is completely thawed before serving.

## **Nutrition Information:**

|                        | Typical<br>Values per<br>100g<br>(Analysed) |
|------------------------|---|
| Energy kJ              | 1561  |
| kcal                   | 374   |
| Fat (g)                | 21.3  |
| Of which Saturates (g) | 3.9   |
| Carbohydrates (g)      | 39.2  |
| Of which Sugars (g)    | 2.1   |
| Fibre (g)              | 2.5   |
| Protein (g)            | 7.6   |
| Salt (g)               | 1.2   |

### Micro Standards:

|                 | Target | Fail   |
|-----------------|--------|--------|
| TVC             | <1000  | >10000 |
| E. Coli         | <10    | >100   |
| S. Aureus       | <20    | >100   |
| Bacillus Cereus | <50    | >100   |

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|  | Salmonella   | Absent in 25g   | Present in 25g      |                       |
|--|--|-----------------|---------------------|-----------------------|
|  | Listeria   | Absent in 25g   | Present in 25g      |                       |
|  |  | 1               |                     |                       |
|  |  |                 |                     |                       |
| Packed:  | 12 x 126g approxin   | nately          | Pallet Infor        | mation :              |
|  | (1.5kg approx)   | •               | 16 Cases per layer  |                       |
|  |  |                 | 6 Layers per pallet |                       |
|  |  |                 | 96 Cases p          | er pallet             |
| Packaging  | Case dimensions:   |                 | ,                   |                       |
| Measurements:  | Lid: 440 x 360 x 30 mm - 352g  |                 |                     |                       |
|  | Layer Pad: 437 x 333 x 30mm – 40g  |                 |                     |                       |
|  | Label weight: 2g per case  |                 |                     |                       |
|  | Case weight: 1.9kg (approximately) Pallet dimensions: 1200 x 1000 x 162 mm, 2800g (plus pallet layer |                 |                     |                       |
|  |  |                 | 162 mm, 2800        | og (plus pallet layer |
|  | pad 436g and pallet wrap 240g)   |                 |                     |                       |
|  | Total pallet weight: 183.7 Kg (approximately)  |                 |                     |                       |
|  | Total pallet height: 0.76m (approximately)   |                 |                     |                       |
| Date Code: Julia   | n Date Code (yddd)   | . Best Before I | Date                |                       |
|  |  |                 |                     |                       |
|  | ons: Store below -1  | 8ºC. Once de    | frosted DO NC       | T re-freeze.          |
| Fragile product, h   | andle with care.   |                 |                     |                       |
| Shelf Life: 18 m   | onths from day of pr   | oduction        |                     |                       |
| 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 Bu   | ungar  | Da              | ite: 21.07.2014     |                       |
| Danitian, Tankaisal  |  |                 |                     |                       |

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<br>Issue Date |
|------------|----------|-----------------------------|--------------|------------------------|
| 10.06.2014 | 1        | New Format                  | R. Bungar    | 16.04.2010             |
| 21.07.2014 | 2        | Updated allergen as per FIR | R. Bungar    | 10.06.2014             |

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