

**Doc ID: 7000318850**

Issue No: 3

Issue Date: 21/03/2013

Owner: Tony Herbert

Doc Title: 36 Vol-au-Vent 12 x 625g

Status: Effective

Category: CONTROLLED DOCUMENT | Product Specifications | Pastry Retail

Approvers: Maro Kallisperi

PRODUCT SPECIFICATION

1. SUMMARY INFORMATION					
PRODUCTION SITE:		GENERAL MILLS BERWICK			
GENERAL MILLS PRODUCT CODE:		700-0318850			
BARCODE:		EAN13: 50 10084 20928 7	TUC14: 050 10084 20929 4		
BRAND:		JUS-ROL®			
PRODUCT NAME:		36 Vol-au-Vent			
LEGAL NAME:		Frozen uncooked unfilled pastry cases ready to bake			
PACK SIZE:		12 x 625g			
COUNTRY OF MANUFACTURE:		United Kingdom			
TRADE SECTOR:		Retail			
COUNTRY OF SALE:		United Kingdom			
TARGET MARKET:		General			
DESCRIPTION:		Frozen, uncooked Medium Size (63mm diameter) un-fluted Puff Pastry cases interleaved with greaseproof paper packed in printed cartons and printed corrugated board outer cases.			
INGREDIENTS:		Wheat flour (contains calcium carbonate, niacin, iron, thiamine), margarine (vegetable oil (palm, rapeseed in varying proportions), water, salt, emulsifier: mono- and diglycerides of fatty acids), water, salt.			
ALLERGENS:		Contains wheat ingredients.			
NUTRITION INFORMATION:		Typical Values	Per 100g Uncooked	Each vol-au-vent (17g) unfilled	%RI*
		Energy	1628kJ	283kJ	
			391kcal	68kcal	3%
		Fat	26.0g	4.5g	6%
		-of which saturates	13.2g	2.3g	11%
		Carbohydrate	33.1g	5.8g	2%
		-of which sugars	0.7g	0.1g	0%
		Fibre	1.4g	0.2g	-
		Protein	5.4g	0.9g	2%
		Salt	0.97g	0.17g	3%
		*Reference intake of an average adult (8400kJ/2000kcal).			
STORAGE:		Keep frozen at -18°C. Do not refreeze once defrosted. Once defrosted use within 24 hours			
CLAIMS:		Vegetarian Society Approved Suitable for Vegans No added colours, preservatives or flavourings			



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CODING:	Inner: 24 month Best Before End code Lot number (L + perpetual date code + military time) e.g. for 10th January, 2009 at 2:30pm, code: JAN 11 L9010 14:30
	Outer: 24 month Best Before End code Lot number (L + perpetual date code + military time) e.g. for 10th January, 2009 at 2:30pm, code: JAN 11 L9010 14:30
PREPARATION INSTRUCTIONS:	Preheat oven to 220°C (200°C for fan assisted ovens) / Gas Mark 7. 1. Place the frozen vol-au-vent onto a baking tray at least 2.5cm apart. Brush with beaten egg or milk (optional). 2. Place the tray in the top half of the oven for 13 – 15 minutes turning halfway through cooking. 3. Bake until golden brown.

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2. DIETARY INFORMATION

Is the product free from:		Comments
Genetically Modified Material (Active or Inactive)	YES	
Genetically Modified Material produced from, but not containing Genetically Modified Material	YES	
Materials produced using Genetically Modified Organisms	YES	
Materials exposed to ionizing radiation	YES	
Maize and products thereof	YES	
Animal products and by-products	YES	
Animal Fat	YES	
Any product of bovine origin (other than cows' milk and its products)	YES	
Added natural colours	YES	
Artificial colours	YES	
Natural flavourings	YES	
Nature Identical flavourings	YES	
Artificial flavourings	YES	
Preservatives	YES	
Antioxidants	YES	
Emulsifiers and Stabilisers	NO	E471
Flavour Enhancers	YES	
Polyols	YES	
Polydextrose	YES	
Organic Acids	YES	
Alcohols	YES	
Added Sugar	YES	
Added Salt	NO	Salt added
Artificial Sweeteners	YES	
Other additives	NO	E535
Pesticide Residues (give details)	YES	
Hydrogenated Fats	YES	
Sulphur Dioxide and Sulphites at concentrations of less than 10mg/kg or 10mg/l, expressed as SO ₂	YES	
Is the product suitable for:		
Vegetarians (lacto-ovo)	YES	
Vegans	YES	
Kosher	YES	NOT CERTIFIED
Halal	YES	NOT CERTIFIED

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3. ALLERGEN INFORMATION

Is the material free from:		Comments
Cereals containing gluten and products thereof	NO	Wheat Flour
Crustacean, Molluscs and products thereof	YES	
Eggs and products thereof (all species)	YES	
Fish and products thereof	YES	
Peanuts and products thereof	YES	
Soya and products thereof (including oil, even if refined)	YES	
Milk and Dairy products including lactose (all species)	YES	
Tree Nuts and products thereof	YES	
Celery and products thereof	YES	
Celeriac and products thereof	YES	
Mustard and products thereof	YES	
Sesame Seeds and products thereof	YES	
Sunflower Seeds and Sunflower Oil (cold pressed)	YES	
Sulphur Dioxide and Sulphites at concentrations of more than 10mg/kg or 10mg/l, expressed as SO ₂	YES	

4. MICROBIOLOGY

ORGANISM	TARGET	RETEST/REJECT
TVC	$<5 \times 10^5$ cfu/g	$>1 \times 10^6$ cfu/g
Coliforms (presumptive)	$<5 \times 10^2$ cfu/g	$>1 \times 10^3$ cfu/g
E. coli	<10 cfu/g	$>1 \times 10^2$ cfu/g
NOT ROUTINELY TESTED OR POSITIVELY RELEASED, EXPECTED MAXIMUM VALUES STATED ONLY		

5. PROCESS OUTLINE

1. Ingredients mixed to form dough.
2. Dough laminated with margarine.
3. Laminate passed through a series of rolling, folding and resting operations to form puff pastry.
4. Two sheets of pastry running parallel rolled down to required thickness.
5. Cut to product size.
6. Packed into cartons with greaseproof paper interleaves.
7. Cartons sealed and coded. **CCP1**
8. Product metal detected (2mm Fe/2.5mm non-Fe/3mm SS). **CCP2**
9. Cartons frozen to -18°C.
10. Frozen product packed into outer cases.
11. Outer cases tape sealed and coded.
12. Outer cases palletised.
13. Transferred to cold store at -18°C or below.

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6. FORMULA

<u>Ingredient</u>	<u>%</u>	<u>Country of Origin</u>
Wheat Flour	>40	UK, France, Germany
Vegetable Margarine	>30	UK
Water	>20	UK
Salt	<1	UK

7. PACKAGING, STORAGE & HANDLING

Type and construction of pack:	Primary: Greaseproof paper interleaves. Grease-freeze folding boxboard printed carton. Hot melt glue sealed. Secondary: Corrugated board outer case, style FEFCO 0201, glued. Tape sealed
Is unit packaging recyclable?	Yes
Product dimensions:	Diameter: 63mm approx. Weight: 17.5g approx.
Pack dimensions:	205mm x 140mm x 45mm
Count Per Unit:	36
Nett Unit Weight:	Declared Weight: 625g, T1 = 610g, T2 = 595g
Nett Case Weight:	7.5kg
Gross Case Weight:	8.2kg
Case Dimensions (internal):	435mm x 210mm x 185mm
Storage conditions (recommended):	-18°C or below
Shelf life (from manufacture):	744 days
Minimum shelf life remaining on delivery:	549 days
Pallet quantity:	Units/Case: 12 Cases/Layer: 10 Cases/Pallet: 70
Gross Pallet Weight (including Pallet):	605kg
Pallet Height (including Pallet):	1515mm

8. CONTACTS

SPECIFICATION CONTACT	COMMERCIAL CONTACT
R & D General Mills (Berwick) Ltd Tweedside Trading Estate Berwick-upon-Tweed Northumberland. TD15 2UX Tel: 01289 307737. Fax: 01289 305592	Sales JUS-ROL PO Box 363 Uxbridge Middlesex. UB8 1YT Tel: 01895 201100. Fax: 01895 201101