

pennylane

PRODUCT SPECIFICATION

Confidential

Product Details:

Product: Jamaican Slice
Product Code: BC200001
Product Description: A Machine made puff pastry slice, with a Jamaican style filling. Product is glazed, frozen and distributed raw

Baking Instructions: Bake from frozen at 170°C for 25-30 minutes until golden brown. Baking times will vary depending on oven type.

Total Unglazed Weight: 200g e
Fill Weight: 100g
Marking: Diagonal score line

Shelf Life: Minimum 12 months under correct frozen conditions -18°C or colder
Best Before: 1 year from month of manufacture

Packaging:

No Products Per Case: 24
No Cases Per Pallet: 99
Total Case Weight: Approx 5.13kg

Packaging Weights Per Case:

Primary:	Plastic	17g	Secondary:	Plastic	0g
	Card	0g		Card	255g
	Aluminium	0g		Aluminium	0g
	Paper	0g		Paper	2.5g

Case Dimensions - External 392mmx290mmx162mm

Storage & Handling Boxes palletised
 Label displayed outward. Batch code and use by dates shown on the label and flow wrapping.
 (All products must be traceable back to manufacture by batch, sort codes etc.)
 Minimum temperature on delivery: -18oc
 Storage temperature range: -12oC to -18oC

Manufacturing Address:

Penny Lane Foods Ltd, 5 Fairfax Road, Heathfield, Newton Abbot, Devon TQ12 6UD
 Tel 01626 834021 Fax 01626 834558
 E-mail: Sales@pennylanefoods.com
 Web: www.pennylanefoods.com
 EC number: UK TZ017 EC

Accreditation: Accredited to BRC.

Composition/Ingredients:

WHEAT Flour (**WHEAT** flour, Calcium Carbonate (E170), Iron, Nicotinamide (Vit B3), Thiamine Hydrochloride (Vit B1)), Non-Hydrogenated Vegetable Fat (Contains: Rapeseed Oil, Palm Oil, Palm Oil Fractions, Coconut Oil, Water, Salt, Emulsifier: E471, Colours: E100, E160b, Citric Acid), Potato (16%), Water, Onion, Carrot, Kidney beans, Swede, Sweetcorn, Seasoning (Salt, Modified waxy maize Starch (E1422), Chilli, Cumin, Thyme, Marjoram), Non-Hydrogenated Vegetable Oil (**SOYA** bean oil), Turmeric, Salt.
Glaze: Water, **MILK** Proteins, Modified Starch, Vegetable Oil, Emulsifiers: E322 (**SOYA** Lecithin), E471, Acidity Regulator: E339, Colour: E160a.

ALLERGY ADVICE: Produced in a environment where - Wheat, Mustard, Celery, Milk, Egg, Soya and Sulphites are handled

Nutritional Information:

Protein (g)	3.3	(Calculated typical values per 100g)
Fat (g)	13.8	(As sold)
Saturated Fat (g)	6.4	
Carbohydrate (g)	23.9	
Of which are sugars	1.5	
Energy (kcal)	228.9	
Energy (kJ)	955.5	
Fibre	1.6	
Sodium (mg)	0.3	

Quality Management:

HACCP based quality management system. All product positive released after organoleptic testing. Details will be forwarded if required.

Microbiological Standards:

Test	Target	Maximum
E-coli	<10	<50
Salmonella	Not Isolated	Not Isolated
Staph. Aureus	<100	<200
Bicillus Cereus	<100	<1000

G.M. Statement:

To the best of Penny Lane Foods Ltd knowledge, all of the products that are manufactured and supplied by the company are produced from ingredients that are free from genetically modified materials. All ingredients supplied to Penny Lane Foods Ltd must not contain genetically modified organisms of any type or source. This policy will be included in all our purchase contracts and specifications. Penny Lane Foods Ltd complies with all legislation both EC and UK. relating to Genetic modification and trace ability.

The company understands that genetic modification can have a significant impact on the quality and availability of its raw materials. Penny Lane Foods Ltd will only support the introduction of genetically modified organisms into its products in the future provided that all issues of product safety, environmental concerns and ethics are satisfactorily addressed and that all of our customers are willing to accept this.

HACCP: See attached CCP summary

Foreign body control: Monthly glass and hard plastic audit.
Metal detection: 2.5mm ferrous, 3 mm non-ferrous and 3.5mm stainless steel

Origin of Raw Materials

All ingredients sourced from within the EU.

Specification Revision Details:

- Issue 1: First Issue
- Issue 2: Remove minimum meat %
- Issue 3: Update specification
- Issue 4: Review specification
- Issue 5: Change from Glenglaze to Egg Glaze
- Issue 6: Review specification, add glenglaze
- Issue 7: Change product code, update ingredient declaration
- Issue 8: Highlight allergen wording in ingredients,
- Issue 9: Update allergen information, metal detection, case and packaging weights, micro testing.
- Issue 10: update issue number and date - do changed to specificaiton.
- Issue 11: Adjust baking instruction.
- Issue 12: Remove the marmite, reduced amount of kidney beans, added 10kg onto swede and potato.
Adjust nitritional values and ingredient list.

This specification is to be agreed by both parties:

PLF Signature:  Print: Karen Low

Position: Technical services manager Date:.....

Please sign below and return a copy of this specification back to us:

Company Name:

Customer Signature:..... Print:.....

Position:..... Date:.....

IF THIS SPECIFICATION IS NOT RETURNED WITHIN 14 DAYS OF ISSUE IT WILL BE DEEMED TO BE
FORMALLY AGREED BY BOTH PARTIES