

BAKEHOUSE PRODUCT SPECIFICATION



Product Code	303875
Product Name	Mini Apple Coronet
Legal Product Name	Mini Apple Coronet
FSA (Salt) Product Category	12.3 Pastries
Legal Product Description	Frozen pre-proved mini Danish pastry coronet with apple filling, topped with Ready Glaze.
Marketing Product Description	Frozen pre-proved mini Danish pastry coronet with apple filling, topped with Ready Glaze.
Principal/Supplier Name	Bedford
Country of Origin	United Kingdom
EEC Number	
Product to be Distributed	Frozen (< -18°C)
Product to be Sold	Baked/Ambient
PACK CONTENTS (Frozen):	
Individual unit weight (g)	43
Number of units per case:	120
Case Inclusions:	None
Weight of Inclusions (g): excl packaging	
Declared Net Weight (kg):	5.16
Case Gross Weight (kg)	5.16
Weight control system:	Exempt
Frequency of weight test:	Weight of each carton is automatically
On shelf retail pack target weight / volume per pack:	
STORAGE / HANDLING INSTRUCTION:	
In storage:	Frozen (< -18°C)
In distribution:	Frozen (< -18°C)
In depot:	Frozen (< -18°C)
On display:	Baked/Ambient
SHELF LIFE:	
In storage:	11
Minimum Shelf Life in to depot:	3
On display (hours):	24
BAKING INSTRUCTIONS:	Bake for 15 minutes at 190°C

E2) INGREDIENTS & COMPOUNDS INFORMATION

INGREDIENT DECLARATION: (As reflected on the product label, listed in order of proportion by weight)	DOUGH: Wheat Flour, Vegetable Margarine (Palm and Rapeseed Oil, Water, Emulsifier (Mono and Diglycerides of Fatty Acids E471), Salt, Acidity Regulator (Citric Acid E330) , Natural Flavouring, Vitamin A, Water, Egg Yolk (Egg Yolk , Salt), Yeast, Sugar, Baking Agent (Dextrose, Emulsifier (Mono and Di-acetyl tartaric acid esters of mono and diglycerides of fatty acids E472e), Enzymes, Flour Treatment Agent (Ascorbic Acid E300)), Stabiliser (Pectin E440).
	FILLING: Apple Filling (27%) (Apples (15%) (contains: Water, Antioxidant (Ascorbic Acid E300), Acidity Regulator (Citric Acid E330), Salt), Sugar, Cornflour, Water, Acidity Regulator (Citric Acid E330), Natural Flavouring, Preservative (Potassium Sorbate E202)).
	TOPPING: ReadyGlaze (Water, Glazing Agent (Isomalt E953), Sugar, Gelling Agent (Agar E406), Preservative (Potassium Sorbate E202), Acidity Regulator (Citric Acid E330), Sugar Glaze

E3) PROCESSING AIDS / UNDECLARED INGREDIENTS:

Processing Aid (Name)	E-number (if applicable)	Level in Final product (ppm)	Source/Produced from/Grade	In which Ingredient	Country of Origin	Supplier
Sodium Ferroucyanide	E535		Laboratory synthesis	Salt in Egg Yolk	United Kingdom	Mantons, Hulstaert & Cie, Noble Foods
Enzymes			Xylanase, Alpha Amylase	Baking Agent	Denmark	Lantmannen Cerealia
Sucrose			Sugar beet	Stabiliser (E440)	Denmark	CP Kelco
Calcium Carbonate	E170		Mineral source	Baking Agent	Italy	Lantmannen Cerealia
Maltodextrin			Wheat	Enzymes in Baking Agent		Lantmannen Cerealia
Wheat Starch			Wheat	Enzymes in Baking Agent		Lantmannen Cerealia
Salt			Salt mine	Enzymes in Baking Agent		Lantmannen Cerealia
Ethanol				Flavouring in Apple Filling		Elgar Foods
Propylene Glycol				Flavouring in Apple Filling		Elgar Foods

Declare all additives present in the product, including non-declared processing aids or packaging gases and carry-over additives or processing aids from compound ingredients; if none state none.

If no technical function in final product then state 'no ef

IT IS ESSENTIAL THAT ALL ADDITIVES ARE LISTED BELOW AND THEIR FUNCTION IN FINAL PRODUCT IS GIVEN. IF THERE IS NO FUNCTION IN THE FINAL PRODUCT, THEY SHOULD NOT APPEAR IN THE INGREDIENTS DECLARATION.

E-number	Name	Source / Produced from	In Which Ingredient	Function in Ingredient	Natural / NI / Artificial	Bakehouse Nutrition Policy Additive Status
E300	Ascorbic Acid	Tapioca, Microbial fermentation	Baking Agent	Flour Treatment Agent	Natural	1 - green
E471	Fatty acids (Mono and diglycerides of)	Palm Oil	Vegetable Margarine	Emulsifier	Natural	1 - green
E330	Citric Acid	Sugar Beet, Molasse, Microbial fermentation	, Apple Filling and Ready Glaze, Vegetable Margarine	Acidity Regulator	Natural	1 - green
E472e	Fatty acids (Mono and diacetyl tartraric acid esters of mono and diglycerides of)	Rapeseed Oil	Baking Agent	Emulsifier	Natural	2 - yellow
E953	Isomalt	Sucrose (sugar beet)	Ready Glaze	Glazing Agent	Natural	2 - yellow
E406	Agar	Seaweed	Ready Glaze	Gelling Agent	Natural	2 - yellow

E202	Potassium Sorbate	Laboratory synthesis	Apple Filling and Ready Glaze	Preservative	Artificial	2 - yellow
E440	Pectin	Citrus peel	Stabiliser	Stabiliser	Natural	1 - green

E4) ALLERGEN & DIETARY INFORMATION

Is the product free from:	YES / NO	Source of Allergen/Ingredient
Nuts	Yes	
Nut cross contamination	No	Almonds, pecan- and hazelnuts are used in the factory
Seeds and Derivatives?	No	Rapeseed Oil
Seed cross contamination	Yes	
Milk and Milk Derivatives?	No	Whey powder, skimmed milk powders are used within the factory
Wheat and Wheat Derivatives?	No	Wheat Flour, Dextrose, Carriers
Gluten?	No	Wheat Flour
Egg and Egg Derivatives?	No	Egg Yolk
Fish excluding shellfish?	Yes	
Crustaceans and their Derivatives?	Yes	
Soya and Soya Derivatives?	Yes	
Sulphur Dioxide / Sulphites?	Yes	Content <:10ppm
Mustard?	Yes	
Celery/Celериac?	Yes	
Molluscs?	Yes	
Lupin and Lupin derivatives?	Yes	
Maize and Maize Derivatives?	No	Cornflour, Carriers
Fruit and Fruit Derivatives?	No	Apples
Yeast and Yeast Derivatives?	No	Yeast
Vegetables and Vegetable Derivatives?	Yes	
Bakehouse Hit-List Additives?	Yes	
Hydrogenated Vegetable Fats & Oils?	Yes	
Hydrogenated Vegetable Proteins?	Yes	
Azo and coal Tar Dyes?	Yes	
Flavour Enhancers (e.g. Glutamates)?	Yes	
Benzoates?	Yes	
BHA / BHT?	Yes	
Artificial Antioxidants?	Yes	
Artificial Sweeteners?	Yes	
Artificial Preservatives?	No	E202
Artificial Flavouring?	Yes	
Artificial Colouring?	Yes	
Beef?	Yes	
Pork?	Yes	
Lamb?	Yes	

Contains: Wheat, Gluten, Egg

Cross contamination: May contain traces of nuts and milk

Foreign body / contamination:

Is this product suitable for:	YES / NO	Reason why Unsuitable
Demi-Vegetarians?	Yes	
Ovo-lacto Vegetarians?	Yes	
Vegans?	No	Egg Yolk. May Contain Milk
Halal Diets?	Yes	Certified
Kosher Diets?	No	Not certified
Sufferers of Lactose Intolerance?	Yes	
Coeliacs	No	Wheat Flour

E5) GMO INFORMATION

GENETIC MODIFICATION:

YES / NO	
Is this product free-from Genetically Modified Organisms or ingredients derived from Genetically Modified Sources?	Yes

E6) NUTRITION INFORMATION

NUTRITIONAL DATA:			
	Baked (per 100g)	Baked Piece	Methodology
Energy (kJ)	1580	576.7	Calculated based on the Food Labelling Regulations and the Meat
Energy (kcal)	379	138.34	Calculated based on the Food Labelling Regulations and the Meat
Protein (g)	5.8	2.12	N x 6.25 – Dumas Method using Total Nitrogen Analyser
Carbohydrate (g)	45.5	16.61	Calculated based on the Food Labelling Regulations and the Meat
of which sugars (g)	23.6	8.61	HPLC Ion Chromatography
of which polyols (g)			
Fat (g)	18.6	6.79	Nuclear Magnetic Resonance (NMR)
of which saturates (g)	7.08	2.58	FAP Gas Chromatography
of which monounsaturates (g)	7.87	2.87	FAP Gas Chromatography
of which polyunsaturates (g)	2.79	1.02	FAP Gas Chromatography
of which trans fatty acids (g)	0.1	0.04	FAP Gas Chromatography
Fibre (g)	3.1	1.13	AOAC method
Sodium (mg)	103	37.6	Flame Photometry
Salt (g)	0.26	0.09	Sodium x 58.5/23 (2.54)

E7) MICROBIOLOGICAL STANDARDS - TARGETS

MICROBIOLOGICAL STANDARDS OF RAW PRODUCT:	TARGET	REJECT	UNITS	Frequency of Testing
Total Viable Count (TVC)	<One Thousand	>10,000	cfu	Every 6 Months
Coliforms	<10	>10	cfu	Every 6 Months
Staphylococcus Aureus	<20	>One Thousand	cfu	Every 6 Months
Bacillus sp	<10	>One Thousand	cfu	Every 6 Months
Salmonella	Absent in 25g	Presence in 25g	n/a	Every 6 Months
Listeria Monocytogenes	Absent in 25g	Presence in 25g	n/a	Every 6 Months
Yeasts	<One Thousand	>One Thousand	cfu	Every 6 Months
Moulds	<One Thousand	>One Thousand	cfu	Every 6 Months

Additional Testing (left blank if none):

TESTS	TARGET	REJECT	UNITS	TESTING FREQUENCY

E8) CHEMICAL ANALYSIS

TEST (if applicable, otherwise leave blank)	Unbaked	Baked	Methodology
pH		4.4	D1 : Part 9 ; 1975 and BS 770 : Part 5 ; 1976 . Sam
Water Activity		0.82	hg Decagon Aqualab Aw meter Sample No 10210
Moisture Content		26.1	4401: Part 3; 1970 using air oven drying . Sample
Ash		0.9	S 4401: Part 1; 1980 using a muffle furnace. Samp

E12) PACKAGING

1.5.1 Description of Packaging:	
1.5.2 Box Compression Test Result (kg)	

E13)

1.5.3.2 Item Description	1.5.3.3 Material Description	1.5.3.4 Grade Information	1.5.3.5 External Length (mm)	1.5.3.6 External Width (mm)	1.5.3.7 External Height (mm)	1.5.3.8 Thickness (microns)	1.5.3.9 Weight per Item (g)	1.5.3.10 Quantity / Case	Total Weight	Supplier	Country of Origin	Does the Packaging comply to EU regulation 1935?

E14)

1.5.3.2 Item Description	1.5.3.3 Material Description	1.5.3.4 Grade Information	1.5.3.5 External Length (mm)	1.5.3.6 External Width (mm)	1.5.3.7 External Height (mm)	1.5.3.8 Thickness (microns)	1.5.3.9 Weight per Item (g)	1.5.3.10 Quantity / Case	Total Weight	Supplier	Country of Origin	Does the Packaging comply to EU regulation 1935?
Case	Cardboard										United Kingdom	No
Plastic Bag	PP - Polypropylene										United Kingdom	Yes
Label	Paper										United Kingdom	No
Tape	PP - Polypropylene										United Kingdom	No
Case												

E15) TESTIARY

1.5.5.2 Item Description	Material Description	Grade Information. Does the Packaging comply to EU Regulation 1935?	Length (mm)	Width (mm)	Height (mm)	Thickness (microns)	Weight per Item (g)	Quantity / Pallet	Total Weight	Supplier	Country of Origin	Does the Packaging comply to EU regulation 1935?

E16) CASE LABEL/TRADE ITEM INFORMATION:

1.5.6.4 Best Before Date Format:	
1.5.6.5 Production Coding Format:	
1.5.6.9 Other Legal Copy or Warning Statements:	
1.5.6.12 Barcode Symbology:	
1.5.6.13 Barcode Number:	
1.5.6.14 Case Type:	
1.5.6.15 Label Type:	

E17) PALLET CONFIGURATION:

1.5.7.1 No. of units per case:	120
1.5.7.2 No. of cases per layer:	
1.5.7.3 No. of layers per pallet:	
1.5.7.4 No. of cases per pallet:	
1.5.7.5 Finished pallet height (metres):	
1.5.7.6 Pallet Gross Weight:	