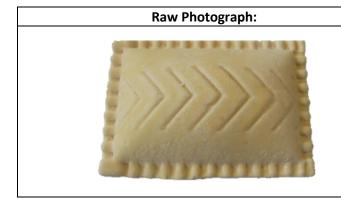
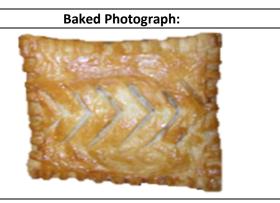
EXTERNAL SPECIFICATION — VEGETABLE CURRY SLICE

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Product Name:	Vegetable Curry Slice		Product Code:	SL1001
Legal Name:	Frozen Unbaked puff pastry case filled with vegetables in a curry sauce and topped with an egg glaze.		Product Weight:	30 x 183g
Manufacturing Site:	David Wood Baking Ltd The Mill House Dorset Road	Mill House		United Kingdom SV004
	Sheerness Kent ME12 1LP		Country of Manufacture:	UK
Storage Conditions:	Frozen – Store at -18°C or below	Shelf Life:	+18 Months from dat	e of production
Product Coding:	Best Before: DD/MM/YYYY Lot Code: L14234 23:59 (Julian code where of production using 24 hour clock) In case of complaint please quote Best Bef	•		of the year and time

THE INGREDIENTS AND THEIR CONSTITUENT PARTS MEET ALL RELEVANT UK AND EC REGULATIONS (E.G. FOOD SAFETY ACT 1990, PESTICIDE RESIDUE LEVELS, PLASTIC MATERIALS IN CONTACT WITH FOOD ETC.), AND MUST NOT BE IRRADIATED OR CONTAIN GENETICALLY MODIFIED MATERIALS.





Ingredients:	Weight (g):	Tolerance:
Puff Pastry	111g	+/-5
Filling	69g	+/-5
Egg Glaze	3g	+ / - 0.5
Unbaked Dimensions:	mm:	Tolerance:
Length:	140	+/-5
Width:	100	+ / - 5

Ingredient Declaration:

Pastry (60.99%): **WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Salt, Emulsifier E471), Water. Salt.

Filling (37.91%): Vegetables (Potato, Mushroom, Carrots, Peas, Onion) (22%), Water, Tikka Paste (Rapeseed Oil, Salt, Coriander Leaf, Paprika, Sugar, Garlic Puree, Water, Turmeric Powder, Ginger Puree, Tamarind Paste, Fenugreek, MUSTARD Powder, Cumin, Acid: Citric Acid, Ground Coriander, Acid: Lactic Acid, Asafoetida), Chopped Tomatoes, Tomato Puree, Modified Waxy Maize Starch, Cream Powder (MILK), Garlic Puree, Salt, Ground Chilli, Cumin, Ground Ginger, Sugar. Glaze: Whole Hen EGG, Water

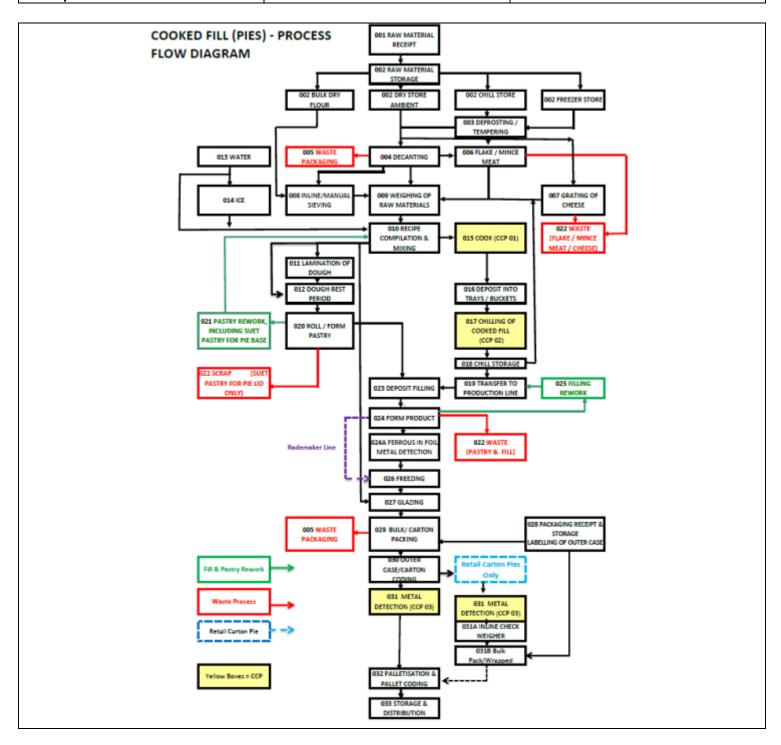
Finished Baked Product Contains: 24.5% Vegetables (Potato, Mushroom, Carrot, Peas, Onion) **Allergen Advice:** For allergens including cereals containing gluten see ingredients in **BOLD** May contain traces of soya

Produced with Vegetables from UK / EU

EXTERNAL SPECIFICATION – VEGETABLE CURRY SLICE

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ſ	Nutritional Information from Calculatio	n
	Per 100g Raw	Per 100g Baked
Energy (Kcal)	276	306
Energy (KJ)	1148	1276
Protein:	3.8	4.2
Available Carbohydrate:	23.5	26.1
Of Which Sugars:	1.7	1.9
Fat:	18.3	20.3
Of Which Saturates:	9.6	10.7
Dietary Fibre:	2.2	2.5
Sodium:	0.3	0.4
Salt Equivalent:	0.9	1.0



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N/A

L. Batt

Microbiological Standards (Targets & Tolerances):						
Test	Frequency	Target	Limit			
TVC	New products monthly / each run, established products quarterly	<100,000/g	1,000,000/g			
E.Coli	New products monthly / each run, established products quarterly	<10/g	100/g			
S. Aureus	New products monthly / each run, established products quarterly	<10/g	100/g			
Salmonella	New products monthly / each run, established products quarterly	Absent in 25g	Absent in 25g			

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Packaging Weights:							
Primary / Secondary / Tertiary	Material	Weight:	Note:				
Primary	Plastic	25g	Primary = Food Contact				
Secondary	Cardboard	197g	Secondary = Non-Food				
Secondary	Paper	2g	Contact Case Materials				
Secondary	Plastic	5g	Tertiary = Non-Food				
Tertiary	Plastic	500g	Contact Pallet Materials				
Tertiary	Wood	25Kg					
Tertiary	Paper	5g					

Finished Weights:					
Net Case Weight:	5.49Kg	Gross Case Weight:	5.72Kg		
Total Pallet Weight:	695Kg	Total Pallet Height:	1533mm		
Pallet Configuration:	Total of 117 Cases. 13 per layer, 9 layers high				

	Food Intolerance Data				
	(Please tick where appropriate, If answer is You				T. Control of the con
Section 1		Yes	No	Possible C/C	Comments
1	Nuts (including any possible sources of cross	√			
	contamination)?				
2	Sesame Seeds and Derivatives?	✓			
3	Milk and Milk Derivatives?		✓		Cream Powder
4	Egg and Egg Derivatives?		✓		Glaze
5	Wheat and Wheat Derivatives?		✓		Wheat Flour
6	Barley and Barley Derivatives?	✓			
7	Oats and Oat Derivatives?	✓			
8	Soya and Soya Derivatives?			√	Used on site
9	Maize and Maize Derivatives?		√		Starch
10	Gluten?		✓		Wheat Flour
11	Fruit and Fruit Derivatives?	✓			
12	Yeast and Yeast Derivatives?	✓			
13	Vegetables and Vegetable Derivatives?		✓		Margarine (Palm Oil), Onion,
					Potato, Carrot, Peas, Mushrooms,
					Tomato
14	Fish excluding Shellfish?	✓			
14a	Crustaceans, Molluscs and their Derivatives?	✓			
15	Mustard / Mustard Seeds?		✓		Tikka Paste
16	Celery / Celeriac?	√			
17	Kiwi Fruit?	√			
18	Caffeine?	√			
19	Lupins?	√			
20	Sulphites?	√			
Section 2	: Is the product free from:	Yes	No	Possible C/C	Comments
21	Additives?		✓		Margarine
22	Azo and Coal Tar Dyes?	√			

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23	Benzoa	ates?	•	✓				<u> </u>
24	BHA /	BHT?		✓				
25	Aspart	ame?		√				
26	Added	MSG?		✓				
27	Histarr	nine?		✓				
28	Preser	vatives?		✓				
29	Artifici	al Preservatives?		✓				
30	Flavou	rings?		√				
31	Artifici	ial Flavourings?		√				
32	Natura	al Flavourings?		√				
33	Potass	ium Based Salt Su	ubstitutes?	√				
Section	3:	Is the produc	t suitable for:	Yes	No	Possible C/C	Comments	
34	Ovo-la	cto Vegetarians?			✓			
35	Vegan	s?			✓			
36	Nut/Se	eed Allergy Suffer	ers?	✓				
37	Coelia	cs?			✓			
Section	4:	Is the produc	t free from:	Yes	No	Possible C/C	Comments	
38	Beef?			✓				
39	Pork?			✓				
40	Lamb?			√				
41	Poultr	•		✓				
	Section		t packaged in a pro Please Highlight	otective		Yes		No

	Genetic Modification:						
	(Please tick or comment where appropriate)						
		Yes	No	Don't Know			
1a	Does the product or any of its ingredients contain any genetically modified material (whether active or not)?		√				
1b	Identify those ingredients which contain such material			N/A			
2a	Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification?		√				
2b	Identify any such ingredients			N/A			
3a	Is the product or any of its ingredients or additives produced from, but not containing any genetically modified material?		√				
3b	Identify those ingredients which are produced from such material			N/A			
4a	Have genetically modified organisms been used as processing aids or in connection with the production of the food or any of its ingredients?		√				
4b	Identify any such processing aids or additives			N/A			
5a	Have genetically modified organisms been used to produce processing aids or additives but are not present in the processing aid as used in connection with the production of the food or any ingredient?		✓				
5b	Identify any such processing aids or additives			N/A			

Supplier Name:	David Wood Baking Ltd (Sheerness)	Version Number:	1
Completed By: (Print Name)	Lizzie Bassett	Signature:	L. Bassett
Position:	Technical Assistant	Date:	01.02.2021