## **Product Specification**



Product Title		Speedibake Lemon Meringue Muffin					
Product Code		K07	563	Site		Bradford	
	Product Description						
Lemon flavoured muffins, with a lemon curd filling, topped with meringue pieces.							
			Packagi	ing Details			
Muffins in paper muffin cups, packed in case is lined with a blue food grade line product name, ingredients, allergens, s cases secured on a CHEP pallet with s	er sealec storage ir	I top and	l bottom wi	ith tape and labelled with 1 ou	iter case	label including product code,	
Box Count	24	4	Case Di	imensions (mm) LxWX	ίH	594mm x 392mm x 85mm	
Net Weight (kg)	2.7	74	Cases F	Per Layer		5	
Gross Weight (kg)	3.3	37	Cases F	Per Pallet		80	
Storage conditions	Keep frozen -18°C or below. Do not refreeze once defrosted.						
Storage Shelf Life	15 Months from production						
Finished Product Handling and Baking Conditions							
To defrost, remove the required product from the outer case and tray. Allow 120 minutes at ambient temperature to defrost before sale.							
Displayed Finished Product Shelf Life Consume within 1 day if uncovered or 3 days if covered						vered or 3 days if covered.	
Displayed Finished Product Storage Conditions				Store in a cool dry pla	Store in a cool dry place		
Ingredient Declaration							
Ingredients: <b>Whea</b> t Flour ( <b>Wheat</b> Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Rapeseed Oil, <b>Egg</b> , Sugar, Lemon Curd Filling (7%) [Sugar, <b>Egg</b> , Salted Butter (Butter ( <b>Milk</b> ), Salt), Concentrated Lemon Juice, Lemon Oil, Gelling Agent (Agar)], Meringue Pieces (2.5%) [Meringue Pieces (Sugar, <b>Wheat</b> Starch, <b>Egg</b> Albumen Powder, Vegetable Oils (Shea Oil, Palm Oil, Emulsifier (Sunflower Lecithins)], Whey Powder ( <b>Milk</b> ), Cornflour, <b>Wheat</b> Starch, Raising Agents (Disodium Diphosphate, Potassium Bicarbonate), Lemon Zest, Flavouring, Sicilian Lemon Oil, Colour (Lutein).							

Allergen Statement					
Allergy Advice! For allergens, including cereals containing gluten, see ingredients in <b>bold</b> . Also, may contain traces of nuts and soya.					
*Make sure presence	Allergen æ of allergen			nt declaration	
	Present in Product	Present In Factory	Risk of Cross Contamination	Details	
Cereals containing wheat, rye, barley and oats	7	<ul> <li>Image: A start of the start of</li></ul>		Contains wheat flour and wheat starch	
Crustaceans and derivatives					
Egg and egg products	4	<ul> <li>Image: A start of the start of</li></ul>		Contains egg	
Fish and fish derivatives					
Peanuts and peanut derivatives					
Soya and soya derivatives		7	7	There is a cross contamination risk of soya from some of our ingredient suppliers.	
Dairy Ingredients	7	>		Contains milk ingredients in muffin concentrate. Contains butter in the lemon curd.	
Nuts and nut derivatives			~	Some suppliers cannot guarantee their ingredients are nut free	
Celery, celeriac and derivatives					
Mustard and mustard derivatives					

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Sesame Seeds and derivatives		
Coconut and derivatives		
Molluscs/Shellfish and derivatives		
Lupin and derivatives		
Sulphur Dioxide or Sulphites		

Dietary Information				
Is this product	Yes	No	Details	
Suitable for Vegetarians?	~			
Suitable for Vegans?		~	Contains milk and egg	
Suitable for Coeliacs?		$\checkmark$	Contains wheat gluten	
Kosher certificated?		>	Not Certified	
Halal certificated?		~	Not Certified	
Organic certificated?		$\checkmark$	Not Certified	
Free From GM ingredients (EU Regs 1830/2003)?	~			

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Physical Standards	Minimum	Target	Maximum	Frequency
Baked Weight (no filling)	101g	106g	111g	Hourly
Filling Weight	6g	8g	10g	Hourly
Finished Muffin Weight	107g	114g	121g	Hourly
Finished Muffin Height	71mm	76mm	81mm	Hourly

Nutritional Information	Per 100g Sold	Per 114 g serving	
Energy (auto calculated) kJ	1710	1949	
kcal	409	466	
Fat (g)	22.2	25.3	
of which			
saturates (g)	2.6	3.0	
mono-unsaturates (g)	13	14.8	
poly-unsaturates (g)	5.5	6.3	
Carbohydrate (g)	46.7	53.2	
of which			
sugars (g)	22.9	26.1	
Fibre (g)	1	1.1	
Protein (g)	5.1	5.8	
Salt (g)	0.38	0.4	
Sodium (mg)	151	172.1	
Starch (g)	23.8	27.1	
Moisture (g)	23.8	-	
Ash (g)	1.2	-	

Microbiological Standards	Target	Acceptable	Frequency
S. aureus	< 50 cfu/g	< 100 cfu/g	Annually
E. coli	Absent in 1g	Absent in 1g	Annually
Salmonella spp	Absent in 25g	Absent in 25g	Annually
Coliforms	< 10 cfu/g	< 100 cfu/g	Annually
TVC	< 1,000 cfu/g	< 5,000 cfu/g	Annually
Yeasts & Moulds	< 100 cfu/g	< 1,000 cfu/g	Annually

We warrant all foods, food products and packaging materials supplied:

- comply in all aspects with this specification and any description applied and will be clean, sound and undamaged on delivery.
- are made from quality ingredients, and comply in all aspects with the Food Safety Act 1990, with any regulations made there under and with all other United Kingdom and European Union legislation, regulations and quality standards relating to the supply of food including accepted codes of practice.
- are not injurious to health, are safe and comply with the requirements of the General Product Safety Regulations 1994, 2005, and any safety provisions made under the Consumer Protection Act 1987.
- will be of the nature, substance or quality described and not presented in such a way to mislead as to the nature, substance or quality and be free from agricultural and veterinary contaminants.
- will have packaging that complies with EU-directive 1935/2004 on materials and articles intended to come into contact with food, where appropriate.
- have been subject to such checks as a prudent manufacturer would reliably carry out to meet all the above requirements.
- are produced in the premises and with equipment, machinery and other apparatus which comply with the standards of cleanliness and hygiene required by the Food Safety Act 1990 and regulations made thereunder and the Speedibake code of practice.

Authorisation - Signed on behalf of Speedibake				
Signature	- Herrow			
Name	Dean Harrison			
Position	Specifications Technologist			
Date	12/02/2020			