

# pennylane

## PRODUCT SPECIFICATION

Confidential

### Product Details:

**Product:** Jamaican Pastry  
**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:** Preheat oven to 240oC. Bake product at 200oC for 20-30 minutes until golden brown. Cooking times will vary dependant on the type of oven used.

**Total 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:** 5.04kg

#### Packaging Weights Per Case:

<b>Primary:</b>	<b>Plastic</b>	14g	<b>Secondary:</b>	<b>Plastic</b>	2.4
	<b>Card</b>	0g		<b>Card</b>	218g
	<b>Aluminium</b>	0g		<b>Aluminium</b>	0g
	<b>Paper</b>	9g		<b>Paper</b>	3g

**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.)  
 Maximum temperature on delivery: -30oc  
 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.

### Specification Approval:

**Written by:** Karen Brimblecombe **Date:** 25th July 2012

**Position:** Technical Manager

**Composition/Ingredients:**

Wheat flour, Water, Diced Potato(14%),Kidney Beans(12%), Vegetable Fat (Contains: Rapeseed Oil, Palm Oil, Water, Hydrogenated Rapeseed Oil, Salt, Emulsifier: E471, Colours: E100, E160b, Citric Acid),Carrot, Onion, Swede, Vegetable Oil, Sweet corn, Yeast Extract, Seasoning (Contains: Salt, Modified Starch, Chilli, Cumin, Thyme, Marjoram),Turmeric, Salt.

Glaze: Water, Milk Proteins, Modified Starch, Vegetable Oil, Emulsifiers: E322 (Soya Lecithin), E471, Acidity Regulator: E339, Colour: E160a.

ALLERGY ADVICE: Contains: Wheat, Milk, Gluten,Sulphite, celery, Soya.

\*Oils subject to possible cross contamination with refined peanut oils

**Nutritional Information:**

<b>Protein (g)</b>	<b>4.3</b>	(Calculated typical values per 100g)
<b>Fat (g)</b>	<b>12.3</b>	(As sold)
<b>Carbohydrate (g)</b>	<b>24.9</b>	
<b>Energy (kcal)</b>	<b>222</b>	
<b>Energy (kJ)</b>	<b>927</b>	

**Quality Management:**

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

**Microbiological Standards: - Subject to Review**

Test	Frequency of testing	Target/g	Unacceptable/g Reject Level	Method
TVC	Annually	<3.0 x 10 <sup>5</sup>	>1.0 x 10 <sup>7</sup>	ISO4833-1:1991
Enteros	Annually	<4.0 x 10 <sup>2</sup>	>1.0 x 10 <sup>4</sup>	ISO7402-1993
Salmonella	Annually	Not present	Present	

**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.

**Raw Material Details:**

<b>Pastry</b>	<b>Supplier</b>	<b>Specification</b>	<b>Ingredient Weight Per Product (g)</b>
Wheat Flour	Approved supplier	Untreated Wheat Flour containing Ascorbic Acid	Confidential
Vegetable Fats	Approved supplier	Rapeseed Oil, Palm Oil, Water, Hydrogenated Rapeseed Oil, Salt, Emulsifier: E471, Colours: E100, E160b, Citric Acid	Confidential
Salt	Approved supplier	Pure Vacuum Dried Salt	Confidential
Water and Ice	Approved supplier	Potable water, ice is crushed and made on site.	Confidential
Turmeric	Approved supplier	Free flowing yellow spice	Confidential
<b>Filling</b>			
<b>Filling</b>	<b>Supplier</b>	<b>Specification</b>	<b>Ingredient Weight Per Product (g)</b>
Diced potato	Approved supplier	Fresh diced potato	Confidential
Drained kidney beans	Approved supplier	Canned drained kidney beans	Confidential
Diced carrot	Approved supplier	Frozen diced carrot	Confidential
Onion	Approved supplier	Fresh diced onion	Confidential
Diced swede	Approved supplier	Fresh diced swede	Confidential
water ..... Kidney bean juice	.....	Mains supplied water ..... Juice from kidney beans	Confidential
Vegetable oil	supplier	Palm oil	Confidential
Sweetcorn	Approved supplier	Frozen sweetcorn	Confidential
Seasoning	Approved supplier	Salt, Modified Starch, Chilli, Cumin, Thyme, Marjoram	Confidential
Yeast extract	Approved supplier	Yeast paste	Confidential
<b>Glaze</b>			
<b>Glaze</b>	<b>Supplier</b>	<b>Specification</b>	<b>Ingredient Weight Per Product (g)</b>
Glen glaze	Approved supplier	Glaze: Water, Milk Proteins, Modified Starch, Vegetable Oil, Emulsifiers: E322 (Soya Lecithin), E471, Acidity Regulator: E339, Colour: E160a.	Variable
<b>TOTAL</b>			<b>200g</b>

**Food Intolerance Data:**

The following details are correct to the best of our knowledge: -

Free from Nuts and Nut Derivatives	Yes
Free from Sesame Seeds and Derivatives	Yes
Free from Milk and Milk Derivatives	No
Free from Egg and Egg Derivatives.	No
Free from Wheat and Wheat Derivatives	No
Free from Lupin and Lupin Derivatives	Yes
Free from Soya and Soya Derivatives	No
Free from Maize and Maize Derivatives	No
Free from Gluten	No
Free from Fruit and Fruit Derivatives	Yes
Free from Yeast and Yeast Derivatives	Yes
Free from Vegetables and Vegetable Derivatives	No
Free from mustard and mustard derivatives	Yes
Free from celery and celery derivatives	No
Free from Seafood and Seafood Derivatives	Yes
Free from Seafood and Seafood Derivatives	Yes
Free from Additives	No
Free from Azo and Coal Tar Dyes	Yes
Free from Benzoates	Yes
Free from Sulphites	Yes
Free from BHA/BHT	Yes
Free from Aspartame	Yes
Suitable for Vegetarians	Yes
Suitable for Ovo-lacto Vegetarians.	No
Suitable for Vegans	No
Free from Irradiated Manufacturing processes or Ingredients	Yes

**HACCP:** See attached CCP summary

**Foreign body control:** Monthly glass and hard plastic audit.  
Metal detection: 3.5 ferrous, 4.5mm non-ferrous and 3.5mm stainless steel

**Specification Revision Details:**

Issue 1:	First Issue
Issue 2:	Remove minimum meat %
Issue 3:	Update specification
Issue 4:	Review specification
Issue 5:	Change from Glen Glaze to Egg Glaze
Issue 6:	Review specification, add glenglaze
Issue 7:	Change product code, update ingredient declaration