

greencore



## Product Specification

<b>Product:</b>	<b>60 (20 x 3) x 3" Baked Yorkshire Puddings</b>	
<b>Issue no:</b>	<b>1</b>	
<b>Product Code:</b>	312R	
<b>Date:</b>	21.10.2013	
<b>Supplied by:</b>	Greencore Frozen Foods Midland Road Hunslet Leeds LS10 2RJ	
<b>Contacts:</b>	Technical Contact:	Caroline Smales <a href="mailto:Caroline.smales@greencore.com">Caroline.smales@greencore.com</a>
	Specifications Contact:	May Ncube <a href="mailto:May.ncube@greencore.com">May.ncube@greencore.com</a>
<b>Telephone Number:</b>	0113 2976000	

## Label Requirements

<b>Product Name</b>	60 (20 x 3 ) x 3" Baked Yorkshire Puddings
<b>Legal Description</b>	Ready Baked Yorkshire Puddings

<b>Target Weight</b> n/a	<b>Declared Weight</b> 1.98kg	<b>Drained Weight</b> n/a
<b>Healthmark</b> n/a	<b>Barcode</b> N/A	<b>Outer Case Barcode</b> 05022008000238
<b>Shelf Life on Pack</b>	Best Before End: Month/Year e.g. Mar 2009	18 months

<b>Storage Instructions</b>	
Keep Frozen Once defrosted do not refreeze	-25°C to -18°C

<b>Ingredient Declaration</b>
Fortified Wheat Flour (WHEAT FLOUR, Calcium Carbonate, Iron, Niacin, Thiamin), Water, EGG White, EGG, Rapeseed Oil, Dried Skimmed MILK, Salt. <b>Additional Details</b> 33% bakeloss on batter and oil assumed

<b>Allergens</b>
Contains: Milk, Egg, Wheat & Gluten

<b>Allergen Statement</b>
For allergens, including cereals containing gluten see ingredients in CAPITALS

<b>Label Claims</b>	<b>Required on Pack</b>
Vegetarian	Yes
Vegans	No

## Recipe

INGREDIENT	QUALITY/GRADE	BATCH QUANTITIES RAW %	FINISHED PRODUCT PERCENTAGE %	SUPPLIER	Country of Origin
Fortified Wheat Flour	Wheat flour plus statutory additives	31.88	44.99	ADM	UK
-Water	Mains, portable	47.82	20.92	Yorkshire Water	UK
- Egg White	Pasteurised, liquid	13.62	19.22	Mantons	Belgium , UK, France , Netherlands, Germany, Italy , Spain
				Noble	UK
				Ready egg	UK, Ireland
				Interovo- Weko	Netherlands, Germany, Belgium, France, Spain
				UK Egg Centre	Belgium, Netherlands, Germany
				Bumble Hole	UK, Belgium, France, Germany , Holland , Poland , Spain
-Whole Egg	Pasteurised, liquid	5.8	8.18	Mantons	Belgium , UK, France , Netherlands, Germany, Italy , Spain
				Noble	UK
				Ready egg	UK, Ireland
				Interovo- Weko	Netherlands, Germany, Belgium, France, Spain
				UK Egg Centre	Belgium, Netherlands, Germany
				Bumble Hole	UK, Belgium, France, Germany , Holland , Poland , Spain
Skimmed Milk Powder	Pasteurised sprayed dried milk	0.54	0.76	(IDB –Lakelands site ) Agent Adams Foods Ingredients	UK, Ireland
				County Milk – Westbury Dairies	
				Interfoods (agent)- Glanbia/ Westbury/Arrabawn	
-Salt	Pure vacuum dried	0.35	0.49	Ineos Enterprise	UK
Sodium Hexacanoferate (anticaking agent )					
OIL		100	5.44	GC	UK
	Rapeseed oil			Cargill PLC – Trilby	France, Slovakia, Ukraine, UK, Austria, Australia, Belgium, Denmark, Czech Republic, Germany, Poland, Russian Federation

## Cooking/Preparation Instructions

To Oven Bake

Please note these are guidelines only as cooking appliances may vary

Pre heat oven to 200°C/400°F/Gas Mark 6.

For best results cook from frozen, remove all packaging and place puddings on a baking tray, near top of oven

Cook for 4 minutes or until crisp.

**ENSURE FOOD IS PIPING HOT THROUGHOUT BEFORE SERVING.**

**NOT SUITABLE FOR MICROWAVE COOKING**

Keep Frozen at <-18°C

For star marked freezers

\* up to 1 week

\*\* up to 1 month

\*\*\* (-18°C) up to 3 months

\*\*\*\* (-18°C) Until best before end date

Do not keep after the best before end date

Once defrosted do not refreeze

## Nutritional Information

Typical Values	Per 100g	Declared on pack
Energy kJ	1021	Yes
Kcal	243	Yes
Protein (g)	8.8	Yes
Carbohydrates (g)	33.3	Yes
Of which of sugars (g)	2.2	Yes
Fat (g)	7.8	Yes
Of which of saturates (g)	0.7	Yes
Fibre (g)	1.9	Yes
Sodium (g)	0.22	No
Salt (g)	0.60	Yes

## Allergens

Substance	Contains Yes/No	Where Present
Celery & Celeriac / derivatives	No	-
Egg/ Egg Derivatives/ Albumen	Yes	Whole Egg and Egg White in Batter
Fish/ Fish derivatives	No	-
Gluten	Yes	Wheat Flour in Batter
Milk / Milk Derivatives	Yes	Skimmed Milk Powder in Batter
Mustard/ Mustard Derivative	No	-
Nut/ Nut Oil cross-contamination	No	-
Molluscs/ mollusc Derivatives	No	-
Sesame Seeds/ Sesame Seed Derivatives including oil	No	-
Soya/ Soya Derivatives	No	-
Sulphites/ Sulphur Dioxide	No	-












Nut / Seed Information	Details
Nut/Seed Description	Although the recipe and factory do not use nuts, we cannot guarantee a 100% absence of nuts in the supply chain
Do Nuts/Seeds go down the same production line?	No
Are There Nuts/Seeds in the same factory?	No

### Additional Details

## Additives

Description	Contains Yes/No	Where Present
Antioxidants	No	-
Natural Colours	No	-
Artificial Colours	No	-
Natural Flavourings	No	-
Artificial Flavourings	No	-
Maize/ Maize Derivatives	No	-
Preservatives	No	-
Aspartame / Sources of Phenylalanine	No	-
Flavour Enhancers	No	-

# Attributes

			
Quality Standard: Version 2. Issued 08.10.2013			
PRODUCT 3''			
	TARGET	ACCEPTABLE	REJECT
Height <span style="background-color: #FF0000; color: white; padding: 2px;">7cm Reject</span> <span style="background-color: #FFA500; padding: 2px;">6 cm Amber</span> <span style="background-color: #FFD700; padding: 2px;">5 cm Target</span> <span style="background-color: #FFA500; padding: 2px;">4 cm Amber</span> <span style="background-color: #FF0000; color: white; padding: 2px;">&lt;3cm Reject</span>			
Colour	See online colour reference chart	See online colour reference chart	See online colour reference chart
Shape		 At the highest point – puddings must be above 3.0cm	
Damage			
Carbon		Max 1 small piece	2 or more

## Micro Guidelines

Test	Unit of Measure	Target	Accept	Reject	Frequency
TVC	cfu/g	<100000	100000-1000000	>1000000	Each Batch
S.aureus	cfu/g	<20	20-1000	>1000	Each Batch
E.coli	cfu/g	<10	10-100	>100	Each Batch
Enterobacteriaceae	None	<100	100-1000	>1000	Each Batch
Salmonella species	None	Absent in 25g		Present in 25g	Each Batch
Yeast and Mould	cfu/g	<100	100-1000	>1000	Each Batch

## Analytical Standards

Test	Unit of Measure	Min	Target	Max	Frequency
Nutritional Analysis	%	10	-	10	Yearly

## Metal Detection

Frequency	Unit	Test
Each product	mm	2.5mm ferrous, 2.5mm non ferrous, 4.77mm stainless steel

## Production Coding

<b>Shelf Life</b>	Best before end 18 Months from date of Production e.g. JUN 2011
<b>Production Code</b>	Julien Code & Time e.g. L0011 20:11
<b>Finished Product Code</b>	312R

## Packaging

<b>Primary Packaging</b>				
Description	Qty	Size	Material	Weight
Film - Primary packaging	3	785 mm Wide perf	Clear OPP	9.8g

<b>Secondary Packaging</b>				
Description	Qty	Size	Material	Weight
Brown corrugated cardboard outer with black text Secondary packaging	1	390 x 320 x 196 mm	Board	264.8g

<b>Pallet Configuration</b>			
Units per Pack	Packs per Outer	Outers per Layer	Layers per Pallet
60	3	9	8





## Specification Approval

Supplier	
<b>Name:</b>	May Ncube
<b>Signature:</b>	MNCube
<b>Position:</b>	Specifications Technologist
<b>Date:</b>	21.10.2013
Customer Acceptance	
<b>*Please sign and resend the specification. If the customer fails to resend the signed specification we will take it as accepted or agreed with the customer</b>	
<b>Name:</b>	
<b>Signature:</b>	
<b>Position:</b>	
<b>Date:</b>	