



Product Specification

Product Code and Product Name: 2511 Bakewell Tarts

Product Description: Sweet pastry case with a layer of Apple and Raspberry Jam, Sponge Filling, topped with a layer of white Icing and half a Glacé Cherry - Frozen Baked

Ingredients:

White Fudge Icing (25%) [Sugar, Vegetable Oils and Fats (Palm, Rapeseed), Glucose Syrup, Water, Whey Powder (**Milk**), Emulsifier (E471), Colour (E171), Preservative (E202), Flavouring, Acetic Acid], **Wheat** Flour (contains Calcium carbonate, Iron, Niacin, Thiamin), Madeira Sponge Mix [**Wheat** Flour (contains Calcium carbonate, Iron, Niacin, Thiamin), Sugar, Palm Fat, Rapeseed Oil, Skimmed **Milk** Powder, Fructose, Whole **Egg** Powder, Raising Agents (E341, E450, E500), Emulsifiers (E471, E472b, E477), Full Fat **Soy** Flour, Dried **Egg** White, Dried Glucose Syrup], Vegetable Shortening (Rapeseed Oil, Palm Oil, Palm Stearin), Water, Apple and Raspberry Jam (9%) [Glucose Syrup, Sugar, Apple Puree, Raspberry Puree, Colour (E163), Gelling Agent (E440a), Acidity Regulators (E331c, E330), Flavouring], Golden Syrup, Glacé Cherry Halves (2%) [Cherries, Glucose-Fructose Syrup, Sucrose, Preservatives (E202, E220), Acidity Regulator (E330), Colour (E127)], Sugar, Skimmed **Milk** Powder, **Almond** Flavouring, Salt, Raising Agents (E450, E500).

Allergens: For allergens (including cereals containing gluten) see ingredients in **Bold**.

Defrosting Instructions:

Defrost for approximately 6 hours at the storage temperature of 4°C.
Ensure product is completely thawed before serving.
Do not re-freeze once defrosted.

Nutrition Information:

	Typical Values per 100g (<i>Analysed</i>)
Energy kJ	1790
kcal	427
Fat (g)	19.9
Of which Saturates (g)	7.14
Carbohydrates (g)	58.0
Of which Sugars (g)	41.1
Fibre (g)	1.7
Protein (g)	4.0
Salt (g)	0.58

Micro Standards:

	Target	Fail
Enterobacteria	<100	>1000
TVC	<10000	>1000000
E. Coli	<10	>100
S. Aureus	<20	>100
Bacillus Cereus	<1000	>10000
Salmonella	Absent in 25g	Present in 25g
Listeria	Absent in 25g	Present in 25g
Yeast	<500	>5000
Mould	<500	>5000

Packed:

40 x 85g approximately
(3.4Kg approximately)

Pallet Information :

12 Cases per layer
7 Layers per pallet
84 Cases per pallet

Packaging Measurements:

913 Foil dimensions: 77 x 41 x 32mm, 1.31g each (52.4g per case)
Blue Tint Liner Bag (LDPE): 18g each
Uni Layer Card (x 3): 362 x 240mm, 32g each (96g per case)
Universal Case dimensions: 370 x 250 x 180mm, 246g each
Tape and Label weight: 5g each case
Case weight: 3.8Kg
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)
Total pallet weight: 349.3Kg(approximately)
Total pallet height: 1.4m (approximately)

Date Code: Julian Date Code (yddd), Best Before Date

Storage Conditions: Store below -18°C. Once defrosted DO NOT re-freeze.
Handle with care.

Shelf Life: 18 months from day of production.

Minimum Shelf Life: 12 months from day of production.

Country of Origin: Produced in the UK.

I hereby declare that the ingredients, and its constituent parts, meet all relevant UK and EEC Regulations (e.g. Food Safety Act 1990, Pesticide Residue Levels, Plastic Materials in contact with Food etc), must not be irradiated or contain genetically modified materials.

Signed: J. Wesolowska

Date: 27.05.2015

Position: Specifications & Artwork Coordinator

Please note: We will consider this specification to be accepted unless otherwise advised

SYNOPSIS OF CHANGES

Date	Issue No	Amendment	Requested By	Previous Issue Date
26.09.13	3	New specification format and review	R. Bungar	16.04.10
22.07.2014	4	Updated allergen as per FIR	R. Bungar	26.09.2013
27.05.2015	5	Updated ingredients declaration	R. Bungar	22.07.2014

Issue Date: 03.04.08

Issue No: 5

Doc Ref: 2511 Bakewell tarts

Re-issue Date: 27.05.2015