

## BAKEHOUSE PRODUCT SPECIFICATION



<b>Product Code</b>	303909
<b>Product Name</b>	Mini Cinnamon Swirl (for selection)
<b>Legal Product Name</b>	Mini Cinnamon Swirl
<b>FSA (Salt) Product Category</b>	12.2 Cakes
<b>Legal Product Description</b>	Frozen pre-proved Danish pastry swirl with a cinnamon filling, topped with Ready Glaze.
<b>Marketing Product Description</b>	Frozen pre-proved Danish pastry swirl with a cinnamon filling, topped with Ready Glaze.
<b>Principal/Supplier Name</b>	Bedford
<b>Country of Origin</b>	United Kingdom
<b>EEC Number</b>	
<b>Product to be Distributed</b>	Frozen (< -18°C)
<b>Product to be Sold</b>	Baked/Ambient
<b>PACK CONTENTS (Frozen):</b>	
<b>Individual unit weight (g)</b>	43
<b>Number of units per case:</b>	120
<b>Case Inclusions:</b>	None
<b>Weight of Inclusions (g): excl packaging</b>	
<b>Declared Net Weight (kg):</b>	5.16
<b>Case Gross Weight (kg)</b>	5.16
<b>Weight control system:</b>	Exempt
<b>Frequency of weight test:</b>	
<b>On shelf retail pack target weight / volume per pack:</b>	
<b>STORAGE / HANDLING INSTRUCTION:</b>	
<b>In storage:</b>	Frozen (< -18°C)
<b>In distribution:</b>	Frozen (< -18°C)
<b>In depot:</b>	Frozen (< -18°C)
<b>On display:</b>	Baked/Ambient
<b>SHELF LIFE:</b>	
<b>In storage:</b>	11
<b>Minimum Shelf Life in to depot:</b>	3
<b>On display (hours):</b>	24
<b>BAKING INSTRUCTIONS:</b>	Bake for 15 minutes at 190°C

**E2) INGREDIENTS & COMPOUNDS INFORMATION**

<b>INGREDIENT DECLARATION:</b> (As reflected on the product label, listed in order of proportion by weight)	DOUGH: Wheat Flour, Vegetable Margarine (Palm and Rapeseed Oil, Water, Emulsifier ( Mono and di-glycerides of Fatty Acids E471), Salt, Acidity Regulator (Citric Acid E330), Natural Flavouring, Vitamin A), Water, Egg Yolk (Egg Yolk, Salt), Yeast, Sugar, Baking Agent (Dextrose, Emulsifier (Mono- and Di-acetyltartaric acid esters of mono- and diglycerides of fatty acids E472e), Enzymes, Flour Treatment Agent (Ascorbic Acid E300)). FILLING: Vegetable Margarine (Palm, Rapeseed and Coconut/Palm Kernel Oil, Water, Salt, Emulsifier (Mono and di-glycerides of Fatty Acids E471) Acidity Regulator ( Citric Acid E330) , Natural Flavouring , Vitamin A), Sugar, Water, Custard Powder (Sugar, Modified Potato Starch, Whey Powder, Skimmed Milk Powder, Coconut Fat Powder, Glucose Syrup, Stabilisers (Calcium Alginate E404, Tetrasodium Diphosphate E450, Disodium Phosphate E339), Natural Flavourings, Salt, Milk Protein, Colour (Mixed Carotenes E160aii)), Cinnamon (0.5%), Sugar
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**E3) PROCESSING AIDS / UNDECLARED INGREDIENTS:**

Processing Aid (Name)	E-number (if applicable)	Level in Final product (ppm)	Source/Produced from/Grade	In which Ingredient	Country of Origin	Supplier
Enzymes			Xylanase, Alpha Amylase	Baking Agent	Denmark	Lantmannen Cerealia
Silicon Dioxide	E551		Synthetic	Coconut Fat Powder in Custard Powder	France, Germany	Credin Bageripartner
Triphosphates	E451		Synthetic	Coconut Fat Powder in Custard Powder	France, Germany	Credin Bageripartner
Maltodextrin			Maize, potato, wheat	Flavouring in Custard Powder, Enzymes in Baking Agent		Credin Bageripartner (Roquette Freres supplier of maize), Lantmannen Cerealia
Propylene Glycol	E1520		Synthetic	Flavouring in Custard Powder		Credin Bageripartner
Starch Sodium Octenyl Succinate	E1450		Maize	Flavouring in Custard Powder		Credin Bageripartner (National Starch supplier of maize)
Acacia Gum	E414		Acacia	Flavouring and E160a in Custard Powder		Credin Bageripartner
Sunflower Oil			Sunflower	Flavouring in Custard Powder		Credin Bageripartner
Tocopherol-rich extract	E306		Synthetic	E160a in Custard Powder		Credin Bageripartner
Sugar			Sugar beet	E160a in Custard Powder		Credin Bageripartner
Coconut Oil			Coconut	E160a in Custard Powder		Credin Bageripartner
Ascorbic Acid	E300		Tapioca	E160a in Custard Powder		Credin Bageripartner
Glycerol	E422		Diff. vegetable oil	E160a in Custard Powder		Credin Bageripartner
Sodium Carbonate	E500		Synthetic	E160a in Custard Powder		Credin Bageripartner
Calcium Carbonate	E170		Mineral source	Baking Agent	Italy	Lantmannen Cerealia
Wheat Starch			Wheat	Enzymes in Baking Agent	Denmark	Lantmannen Cerealia
Salt			Salt mine	Enzymes in Baking Agent	Denmark	Lantmannen Cerealia

Declare all additives present in the product, including non-declared processing aids or packaging gases and carry-over additives or processing aids from compound ingredients; if none state none.

If no technical function in final product then state 'no ef

**IT IS ESSENTIAL THAT ALL ADDITIVES ARE LISTED BELOW AND THEIR FUNCTION IN FINAL PRODUCT IS GIVEN. IF THERE IS NO FUNCTION IN THE FINAL PRODUCT, THEY SHOULD NOT APPEAR IN THE INGREDIENTS DECLARATION.**

E-number	Name	Source / Produced from	In Which Ingredient	Function in Ingredient	Natural / NI / Artificial	Bakehouse Nutrition Policy Additive Status
E300	Ascorbic Acid	Tapioca	Baking Agent	Flour Treatment Agent	Natural	1 - green
E471	Fatty acids (Mono and diglycerides of)	Palm Oil	Vegetable Margarine	Emulsifier	Natural	1 - green
E472e	Fatty acids (Mono and diacetyl tartronic acid esters of mono and diglycerides of)	Rapeseed Oil	Baking Agent	Emulsifier	Natural	2 - yellow
E1414	Acetylated Distarch Phosphate	Potato	Custard Powder	Modified Starch	Natural	4 - red
E404	Calcium Alginate	Seaweed	Custard Powder	Stabiliser	Natural	2 - yellow
E450	Tetrasodium Diphosphates	Laboratory synthesis	Custard Powder	Stabiliser	Nature Identical (NI)	3 - amber
E339	Disodium Phosphates	Laboratory synthesis	Custard Powder	Stabiliser	Nature Identical (NI)	3 - amber
E160a(ii)	Mixed Carotene	Palm Oil	Custard Powder	Colour	Natural	1 - green
E953	Isomalt	Sucrose (sugar beet)	Ready Glaze	Glazing Agent	Natural	2 - yellow
E406	Agar	Seaweed	Ready Glaze	Gelling Agent	Natural	2 - yellow
E202	Potassium Sorbate	Laboratory synthesis	Ready Glaze	Preservative	Artificial	2 - yellow
E330	Citric Acid	Microbial fermentation, potato	Ready Glaze, Vegetable Margarine	Acidity Regulator	Natural	1 - green

**E4) ALLERGEN & DIETARY INFORMATION**

Is the product free from:	YES / NO	Source of Allergen/Ingredient
Nuts	Yes	
Nut cross contamination	No	Almonds, pecan- and hazelnuts are used in the factory
Seeds and Derivatives?	No	Rapeseed Oil
Seed cross contamination	Yes	
Milk and Milk Derivatives?	No	Whey Powder, Skimmed Milk Powder
Wheat and Wheat Derivatives?	No	Wheat Flour, Dextrose, Carriers
Gluten?	No	Wheat Flour
Egg and Egg Derivatives?	No	Egg Yolk
Fish excluding shellfish?	Yes	
Crustaceans and their Derivatives?	Yes	
Soya and Soya Derivatives?	Yes	
Sulphur Dioxide / Sulphites?	Yes	Content <10ppm
Mustard?	Yes	
Celery/Celery?	Yes	
Molluscs?	Yes	
Lupin and Lupin derivatives?	Yes	
Maize and Maize Derivatives?	No	Glucose Syrup, Carriers
Fruit and Fruit Derivatives?	Yes	
Yeast and Yeast Derivatives?	No	Yeast
Vegetables and Vegetable Derivatives?	No	Modified Potato Starch
Bakehouse Hit-List Additives?	Yes	
Hydrogenated Vegetable Fats & Oils?	Yes	
Hydrogenated Vegetable Proteins?	Yes	
Azo and coal Tar Dyes?	Yes	
Flavour Enhancers (e.g. Glutamates)?	Yes	
Benzoates?	Yes	
BHA / BHT?	Yes	
Artificial Antioxidants?	Yes	
Artificial Sweeteners?	Yes	
Artificial Preservatives?	No	E202
Artificial Flavouring?	Yes	
Artificial Colouring?	Yes	
Beef?	Yes	
Pork?	Yes	
Lamb?	Yes	

**Contains:** Milk, Wheat, Gluten, Egg

**Cross contamination:** May contain traces of nuts and milk

**Foreign body / contamination:**

Is this product suitable for:	YES / NO	Reason why Unsuitable
Demi-Vegetarians?	Yes	
Ovo-lacto Vegetarians?	Yes	
Vegans?	No	Whey Powder, Skimmed Milk Powder, Egg Yolk
Halal Diets?	Yes	
Kosher Diets?	No	Not certified
Sufferers of Lactose Intolerance?	No	Whey Powder, Skimmed Milk Powder
Coeliacs	No	Wheat Flour

**E5) GMO INFORMATION**

**GENETIC MODIFICATION:**

YES / NO

Is this product free-from Genetically Modified Organisms or ingredients derived from Genetically Modified Sources?	Yes
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**E6) NUTRITION INFORMATION**

<b>NUTRITIONAL DATA:</b>			
	Baked (per 100g)	Baked Piece	Methodology
Energy (kJ)	1890	708.75	Calculated based on the Food Labelling Regulations and the Meat
Energy (kcal)	453	169.88	Calculated based on the Food Labelling Regulations and the Meat
Protein (g)	5.9	2.21	N x 6.25 – Dumas Method using Total Nitrogen Analyser
Carbohydrate (g)	46	17.25	Calculated based on the Food Labelling Regulations and the Meat
of which sugars (g)	18.1	6.79	HPLC Ion Chromatography
of which polyols (g)			
Fat (g)	26.6	9.98	Nuclear Magnetic Resonance (NMR)
of which saturates (g)	11	4.13	FAP Gas Chromatography
of which monounsaturates (g)	10.6	3.98	FAP Gas Chromatography
of which polyunsaturates (g)	3.79	1.42	FAP Gas Chromatography
of which trans fatty acids (g)	0.1	0.04	FAP Gas Chromatography
Fibre (g)	3.3	1.24	AOAC method
Sodium (mg)	94	35.25	Flame Photometry
Salt (g)	0.24	0.09	Sodium x 58.5/23 (2.54)

**E7) MICROBIOLOGICAL STANDARDS - TARGETS**

MICROBIOLOGICAL STANDARDS OF RAW PRODUCT:	TARGET	REJECT	UNITS	Frequency of Testing
Total Viable Count (TVC)	<One Thousand	>10,000	cfu	Every 6 Months
Coliforms	<10	>10	cfu	Every 6 Months
Staphylococcus Aureus	<20	>One Thousand	cfu	Every 6 Months
Bacillus sp	<10	>One Thousand	cfu	Every 6 Months
Salmonella	Absent in 25g	Presence in 25g	n/a	Every 6 Months
Listeria Monocytogenes	Absent in 25g	Presence in 25g	n/a	Every 6 Months
Yeasts	<One Thousand	>One Thousand	cfu	Every 6 Months
Moulds	<One Thousand	>One Thousand	cfu	Every 6 Months

Additional Testing (left blank if none):

TESTS	TARGET	REJECT	UNITS	TESTING FREQUENCY

**E8) CHEMICAL ANALYSIS**

TEST (if applicable, otherwise leave blank)	Unbaked	Baked	Methodology
pH		5.7	10 : Part 5 ; 1976. Average value taken from 3 Test
Water Activity		0.69	ster. Average value taken from 3 Test Report Certif
Moisture Content		17.2	oven drying. Average value taken from 3 Test Rep
Ash		1	uffle furnace. Average value taken from 3 Test Re

**E12) PACKAGING**

1.5.1 Description of Packaging:	A cardboard outer case with 5 heat sealed blue plastic vacuum packs filled with 24 products each.
1.5.2 Box Compression Test Result (kg)	230

**E13)**

1.5.3.2 Item Description	1.5.3.3 Material Description	1.5.3.4 Grade Information	1.5.3.5 External Length (mm)	1.5.3.6 External Width (mm)	1.5.3.7 External Height (mm)	1.5.3.8 Thickness (microns)	1.5.3.9 Weight per Item (g)	1.5.3.10 Quantity / Case	Total Weight	Supplier	Country of Origin	Does the Packaging comply to EU regulation 1935?

**E14)**

1.5.3.2 Item Description	1.5.3.3 Material Description	1.5.3.4 Grade Information	1.5.3.5 External Length (mm)	1.5.3.6 External Width (mm)	1.5.3.7 External Height (mm)	1.5.3.8 Thickness (microns)	1.5.3.9 Weight per Item (g)	1.5.3.10 Quantity / Case	Total Weight	Supplier	Country of Origin	Does the Packaging comply to EU regulation 1935?
Case	Cardboard										United Kingdom	
Plastic Bag	PP - Polypropylene										United Kingdom	
Label	Paper										United Kingdom	
Tape	PP - Polypropylene										United Kingdom	

**E15)**

**TESTIADV**

1.5.5.2 Item Description	Material Description	Grade Information. Does the Packaging comply to EU Regulation 1935?	Length (mm)	Width (mm)	Height (mm)	Thickness (microns)	Weight per Item (g)	Quantity / Pallet	Total Weight	Supplier	Country of Origin	Does the Packaging comply to EU regulation 1935?

**E16) CASE LABEL/TRADE ITEM INFORMATION:**

1.5.6.4 Best Before Date Format:	BEST BEFORE: 22.10.08
1.5.6.5 Production Coding Format:	Prod. Date 23.04.08 13:28
1.5.6.9 Other Legal Copy or Warning Statements:	KEEP FROZEN AT -18°C
1.5.6.12 Barcode Symbology:	EAN128
1.5.6.13 Barcode Number:	
1.5.6.14 Case Type:	Other Branded
1.5.6.15 Label Type:	Silver

**E17) PALLET CONFIGURATION:**

1.5.7.1 No. of units per case:	120
1.5.7.2 No. of cases per layer:	10
1.5.7.3 No. of layers per pallet:	11
1.5.7.4 No. of cases per pallet:	110
1.5.7.5 Finished pallet height (metres):	1.656
1.5.7.6 Pallet Gross Weight:	567.6