

**Product**

5Kg PUFF PASTRY SLABS

**Product Code**

P39

**Product description**

Frozen unbaked puff pastry slabs

**Intended use**

Preparation of sweet and savoury products. Suitable for the general population consumption with the exception of individuals with certain allergies. See Allergy Advice section for details on allergens.

**Legal Name**

Puff Pastry Slabs

**Certification Details**

Site Carries BRC Accreditation  
 Site Carries the RSPO SG Certification; this product meets the criteria and carries the RSPO Logo. [22.28% Palm Oil in Product]  
 100% of Palm Oil in product is fully certified.

**Country of Manufacture**

Republic Of Ireland

**Physical & chemical Parameters**

Individual Product Weight:	5000g Minimum.
Individual Product Dimensions:	L 580 mm x W 380 mm
Pastry pH:	≥ 5.5
Meat Content:	N/A
Product Finish:	N/A

**Ingredient Declaration**

Ingredients: Pastry [Wheat Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Margarine (Vegetable Oils (Palm, Rapeseed), Water, Salt, Emulsifier (Mono-and Di-Glycerides of Fatty Acids)), Water].

**Ingredient Composition & Origin**

Ingredient	% Composition	Country of Origin
1: Wheat Flour [RM025]	43-50	UK, Germany, Poland
Wheat Flour	99.55	UK, Germany, Poland
Creta Plus (Calcium Carbonate, Iron, Niacin, Thiamin)	0.39	UK
Fungal Amylase	0.06	UK
2: Margarine [RM027]	26-34	UK
Palm Oil (Non hydrogenated)	74%	Papua New Guinea, Solomon Isles
Water	16%	UK
Rapeseed Oil (Non hydrogenated)	8%	Primarily UK, then other EU (Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Ireland, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovenia, Slovakia, Spain, Sweden and UK).
Salt	<1	UK
Emulsifier Mono and di- glycerides of Fatty Acids	<1	Denmark
3: Water [RM000]	20-23	Ireland

**Allergy Advice**

For allergens, including cereals containing gluten, see ingredients in UPPERCASE and **bold**  
 Also, may contain **EGG** and **MILK**

**Allergen Information**

	Present in Product	Used on the line	Used on site
Cerals Containing Gluten*	<b>Yes</b>	<b>Yes</b>	<b>Yes</b>
Crustaceans	No	No	No
Fish	No	No	No
Egg	No	<b>Yes</b>	<b>Yes</b>
Peanuts	No	No	No
Soya	No	<b>Yes</b>	<b>Yes</b>
Milk	No	<b>Yes</b>	<b>Yes</b>
Tree Nuts **	No	No	No
Celery	No	No	No
Mustard	No	No	No
Sesame Seeds	No	No	No
Sulphites >10mg/kg	No	<b>Yes</b>	<b>Yes</b>
Molluscs	No	No	No
Lupin	No	No	No

\* Wheat, Rye, Barley, Oats, Spelt, Kamut, or their hybridised strains

\*\* Almond, Brazil, Cashew, Hazelnut, Macadamia Nut, Pecan, Pistachio, Walnut

**Packaging Information /**

<b>Barcode outer case</b>	0509933900124	<b>SAP No.</b>	P39
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Corrugated board outer case lined with a blue, food grade liner

No. Product Per Case: **2** units

Case Gross Weight: **10.40kg** Case Net Weight: **10.00kg**

Packaging Type	Description	Material	Dimesions / Gauge [mm]	Weight [g]
Primary	Blue liner [PK023]	Polytene MD	670 x 1100 x 85	20
Primary	Blue liner (sheeting) [PK024]	Polytene MD	381 x 584	7
Secondary	Outer case [GB16A]	Corrugated board	594 x 394 x 70	351
Secondary	White tape [PK052]	Polypropylene	28 x 35	5
Secondary	Bubble Wrap [PK062]	Plastic		14

*\*Please Note: Case gross weights are rounded down to the nearest 0.050Kg*

397g

<b>Batch Coding</b>	Production lot code and best before date printed on side of outer.
<b>All Food Contact Packaging conforms to all current EU legislation.</b>	Regulation (EC) No. 1935/2004 Commision Regulation (EC) No. 2023/2006 Commision Regulation (EU) No. 10/2011

**Palletisation**

<b>Cases per layer</b>	5
<b>Layers per pallet</b>	14
<b>Total per pallet</b>	70

**Storage / Shelf Life**

**Storage:** Product stored frozen: Temperature min. -18°C. Do not refreeze once thawed

**Shelf Life:** 18 Months from date of manufacture.

**Baked Shelf Life:** as this product would be classed as an component in an end product, the baked shelf life would have to be determined by the end user as various components would affect its shelf life (moisture, holding temperature etc.)

**Cooking Instructions**

For best results, cook from frozen. All ovens may vary and the following are guidelines only. Place pastry on a baking tray 1cm apart in a preheated oven. Bake at 190°C for 20 - 23 mins.

Organoleptic standard	
Appearance	Rectangle shaped Pastry slab / Pale cream colour
Flavour	No adverse flavour / Characteristic of puff pastry
Texture	Light layers of puff pastry

**Nutritional Information**

Typical Values per 100g of product uncooked

Typical Values	RDA Values	Values per 100g	%RDI of 100g
Energy kJ	8400	1771	21
Energy kcal	2000	426	21
Total fat g	70	29	41
Saturates g	20	14	70
Carbohydrate g	260	37	14
Sugars g	90	3.7	4
Protein g	50	6.1	12
Salt g	6	0.55	9

**Microbiological Analysis**

Test	Target Level [c.f.u./g]	Max Level [c.f.u./g]
TVC@30°C, 48hrs	<1.0 x 10 <sup>6</sup>	1.0 x 10 <sup>7</sup>
Lactic Acid Bacteria	<1.0 x 10 <sup>6</sup>	1.0 x 10 <sup>7</sup>
Staph. aureus	<1.0 x 10 <sup>2</sup>	5.0 x 10 <sup>2</sup>
Yeasts	<1.0 x 10 <sup>3</sup>	1.0 x 10 <sup>5</sup>
Moulds	<1.0 x 10 <sup>3</sup>	1.0 x 10 <sup>4</sup>
Bacillus cereus	<1.0 x 10 <sup>3</sup>	1.0 x 10 <sup>4</sup>

**GMO Information**

This product does not contain any genetically modified organisms or GM derivatives.

**Dietary Information**

Product Suitable		
Vegetarian	Yes	
Vegans	Yes	
Coeliacs	No	
Kosher	Yes	Not certified
Halal	Yes	Not certified

**Irradiation Information**

This product does not contain irradiated ingredients.

**Metal detection**

Product passed through a metal detector capable of detecting to a sensitivity of 2.0mm ferrous, 2.5mm non ferrous and 3.0mm stainless steel.

**Transportation**

Freezer Transport: Temperature ≤ -18°C.

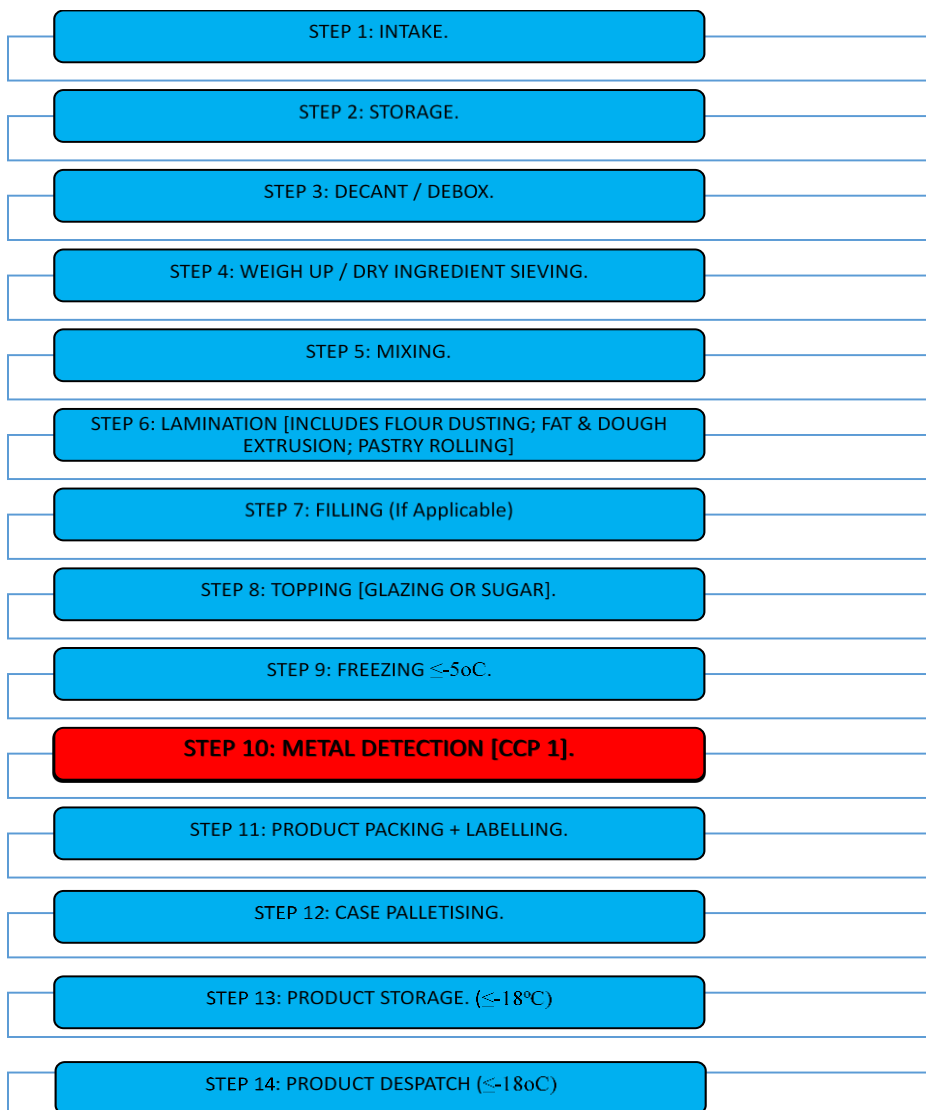
**Case Label: (Clarisoft: printed directly onto boxes)**

<p>Batch Code: L172071013          Best Before: 26/01/19          Box No. 00001 10:13:AM  <b>Net Weight 10.00 kg.</b>  <b>Gross Weight 10.40 kg</b>  <b>Store Frozen at &lt;-18oC.</b></p> <p>05099339001241</p>	<p><b>Plain Puff Pastry Slabs SG [5 Kg x 2].</b></p> <p>Ingredients: Pastry [Wheat Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Margarine (Vegetable Oils (Palm, Rapeseed), Water, Salt, Emulsifier (Mono-and Di-Glycerides of Fatty Acids)), Water].</p> <p><b>Allergy Advice:</b> For allergens, including cereals containing gluten, see ingredients in bold and UPPERCASE. Also may contain traces of MILK and EGG.</p> <p>For best results, cook from frozen. All ovens may vary and the following are guidelines only. Place pastry on a baking tray 1cm apart in a preheated oven. Bake for 20-25 minutes at 190°C.</p>	<p><b>P39</b></p> <p>CERTIFIED</p> <p>RSPO - 1106317</p>	<table border="1"> <thead> <tr> <th colspan="2">Nutritional Values Per 100g</th> </tr> </thead> <tbody> <tr> <td>Energy kJ / Kcal</td> <td>1771 / 426</td> </tr> <tr> <td>Fat (g)</td> <td>29</td> </tr> <tr> <td>of which saturates</td> <td>14</td> </tr> <tr> <td>Carbohydrate (g)</td> <td>37</td> </tr> <tr> <td>of which sugars</td> <td>3.7</td> </tr> <tr> <td>Protein (g)</td> <td>6.1</td> </tr> <tr> <td>Salt (g)</td> <td>0.55</td> </tr> </tbody> </table> <p>Produced in Ireland by Golden Bake Ltd.          Malahide Road Industrial Park, Coolock,          D17. Tel: 01 847 0857 Fax:01 848 8077.</p>	Nutritional Values Per 100g		Energy kJ / Kcal	1771 / 426	Fat (g)	29	of which saturates	14	Carbohydrate (g)	37	of which sugars	3.7	Protein (g)	6.1	Salt (g)	0.55
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**Product Photo:**



**Generic HACCP Flow Chart**



**QUALITY POINT CHECKS:**

- QP 1 RAW MATERIAL INTAKE CHECKS AND INSPECTION.
- QP 2 STORAGE TEMPERATURE CHECKS.
- QP 3 IN PROCESS RAW MATERIAL / MIX TEMPERATURES.
- QP 4 FAT VS DOUGH RATIO CHECKS.
- QP 5 SIEVE CHECKS AND INTEGRITY.
- QP 6 FILLING WEIGHT CHECKS.
- QP 7 PASTRY WEIGHT CHECKS.
- QP 8 FINISHED PRODUCT WEIGHT CHECKS.
- QP 9 FINISHED PRODUCT BAKE UP TESTS.
- QP 10 END OF FREEZER TEMPERATURE CHECKS.
- QP 11 PRODUCT LABELLING CHECKS.
- QP 12 PRODUCT TEMPERATURE CHECK AT DESPATCH

**Product Warranty Statement:** All products produced under this product code which are packaging and supplied by Golden Bake Ltd shall conform with this product specification. If however, you as a customer feel that this product does not meet this product specification, please contact a member of the quality department or the Qa / Technical manager in Golden Bake Ltd via the group quality email, who will take the details and investigate this further via our customer complaint procedure.

**Site Contacts:** See Top of specification.

**Quality Contacts:** [qa@golden-bake.com](mailto:qa@golden-bake.com)

<b>Signed on behalf of Golden Bake Ltd.</b>	<b>Signed on behalf of Customer.</b> [Enter name here]
<b>Signed:</b> Noelle Pires.	<b>Signed:</b>
<b>Position:</b> QA & Technical Manager.	<b>Position:</b>
<b>Date:</b> 28/03/2017	<b>Date:</b>