

HARD BOILED EGGS 4 DOZEN

Individual Product Specification



COMPANY DETAILS:

Address:		Fridays Ltd.
		Chequer Tree Farm,
		Cranbrook,
		Kent, TN17 3PN.
Site Health Mark:		UK KT/011 EEC
Technical Contact:	<i>Technical Manager</i>	James Friday
	<i>Daytime Tel</i>	01580 710227
	<i>24hr Contact Tel</i>	07748510959
Commercial Contact:	<i>Account Manager</i>	Pat Dunne
	<i>Daytime Tel</i>	01580 710228
	<i>Mobile Tel</i>	07831 261524
Spec Prepared by:		Amanda Winnard

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SPECIFICATION AMMENDMENTS

Spec Issue & Date	Amendments
1: 24/01/12	Revised Specification format issued.

SPECIFICATION AGREEMENT

All details of this product will remain confidential between Fridays Ltd. and customer..

On Behalf of Customer .	Signed	
	Name	
	Date	
On Behalf of Fridays Ltd.	Signed	
	Name	James Friday
	Date	08/05/12

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1 PRODUCT DESCRIPTION

1.1	Product Name:	48 Hard Boiled Eggs
1.2	Fridays Product Code:	AA011
1.3	Product Min. Egg Count	48 eggs
1.4	Average weight- for small eggs	Average Egg weight (shell on & prior to cooking): 48g (43g-53g) Post cook (shell off): 42g (37g to 47g)
1.5	Visual Appearance:	Oval, creamy white eggs, held in a clear solution.
1.6	Flavour / Aroma:	Flavour typical of boiled eggs. Flavour should be mild and not overbearing. Aroma typical of boiled eggs, with no off odours.
1.7	Texture:	Eggs should be firm, yet easily digestible. Albumen will have a smooth texture, whilst the yolk will have a more grainy texture.

2 PRODUCT PHOTOGRAPH



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3 RECIPE INFORMATION

2.1	Process Description:	<ul style="list-style-type: none"> • Eggs are booked in upon receipt and allocated a traceability code. • As required for production, batches of eggs are loaded into the cooker and cooked for 15 mins • Eggs exit the cooker into a cooling tank where they are held in chilled chlorinated water • Eggs exit the cooling tank and are deshelled in a peeling machine. • Upon exit from the peeler, eggs are inspected and graded by quality • Eggs then enter a secondary cooling tank before being counted into buckets. • Buckets are then dosed with a citric brine solution, lidded, metal detected and transferred to a gods out chiller.
2.2	Ingredient Declaration:	Hens Eggs, Salt, Acidity Regulators: (E330, E331).

Ingredient (In descending order)	% in recipe	Compound Ingredient Breakdown %	Country of Origin
Hens Eggs	48 eggs		UK, Germany, Holland
Holding Solution		Water Salt Citric Acid E330 Trisodium Citrate E331	

- 2.3 **Known Hazards:** Product may contain egg shell.
- 2.4 **Pieces of Shell per Bucket:** Max: 7 Pieces , Target : 5 Pieces

4 SHELF LIFE AND STORAGE CONDITIONS

Total life from manufacture: P + 35 days

Minimum life from delivery: D + 14 days

Storage Conditions: Keep refrigerated 0-5°C.

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5 PACKAGING

5.1	Packaging:	Description	Clear Plastic Bucket with Red Lid
		Material(s)	Bucket & Lid – Polypropylene
		Dimensions	Height = 163mm Diameter = 201mm
		Pack Weight	Bucket and Lid = 223g (+/- 10g) Total pack weight = 3.3Kg
5.2	Pallet Configuration:	Description	160 buckets shrink wrapped on a blue GKN pallet
		Material(s)	Wooden blue GKN pallet PVC Shrinkwrap
		Dimensions	Pallet Footprint: 1000mm x 1200mm Buckets per layer: 32 Layers per pallet: 5
		Pack Weight	Gross (incl solution): 1.060kg (typical)

6 LABEL

FRIDAYS UK
KT / 011
EC

Cranbrook, Kent TN17 3PN.

Boiled Eggs

<p>28 FEB Use by</p>	<p>AA011 Code</p>
<p>Average Number 48</p>	<p>Batch 24/01/12/ 0</p>

Ingredients: Hens Eggs, Salt, Acidity Regulators: (E330, E331)

Keep refrigerated at 0 - 5°C.
This product may contain shell.

Once opened use within 72 hours.

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7 INTOLERANCE DATA

Criteria	Yes/No	Contains
Free from Celery & Celeriac	Yes	
Free from Crustaceans	Yes	
Free from Egg / Egg Products /Albumen	No	Product contains Egg
Free from Gluten	Yes	
Free from Lupin	Yes	
Free from Milk & Dairy Derivatives	Yes	
Free from Molluscs	Yes	
Free from Mustard	Yes	
Free from Other Nuts / Nut Derivatives	Yes	
Free from Peanuts / Peanut Derivatives	Yes	
Free from Seafood / Seafood derivatives	Yes	
Free from Sesame	Yes	
Free from Soya / Soya Products	Yes	
Free from SO ₂ at levels >10mg/l	Yes	
Suitable for Vegetarians	Yes	
Suitable for Vegans	No	Contains Egg
Suitable for Coeliacs	Yes	
Suitable for Lactose intolerance	Yes	
Free from Added MSG	Yes	
Free from Genetically Modified Material	Yes	

8 NUTRITIONAL INFORMATION

All nutrition information provided by McCance & Widdowson.

8.1 Nutrition - Quantity Per 100g

Energy		612kJ /147kcal
Protein	g	12.5
Carbohydrate	g	Trace
Fat (total)	g	10.8
Mono-Unsaturated	g	4.7
Polyunsaturated	g	1.2
Saturated	g	3.1
Trans (Poly And Mono)	g	5.9
Dietary Fibre	g	0
Sugars (Total)	g	Trace
Salt	g	0.35
Water	g	N/A

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9 METAL DETECTION:

9.1	Type of detection:	Ferrous 3.5mm Non-Ferrous 3.0 mm Stainless Steel 7.0 mm Blue Plaster
9.2	Frequency:	Start of Production, Hourly thereafter

10 MICROBIOLOGICAL STANDARDS

Tests	Media	Incubation Time/Temp	Target	Maximum	Frequency Of Testing
TVC	PCA	48hrs / 30°C	<1000 cfu/g	10,000 cfu/g	2 Hourly Composite
Coliforms	VRBA	24hrs / 37°C	<10 cfu/g	10 cfu/g	2 Hourly Composite
Enteros	VRBGA	24hrs / 37°C	<10 cfu/g	10 cfu/g	2 Hourly Composite
E.coli	Coli ID	24hrs / 37°C	<20 cfu/g	20 cfu/g	2 Hourly Composite
Listeria Spp	Fraser – Fraser – VIDAS	24hrs / 30°C	Abs/25g	<100 cfu/g	2 Hourly Composite
Salmonella	BPW – VIDAS – SMID	24hrs / 37°C	Abs/25g	Abs/25g	2 Hourly Composite

11 LEGISLATION AND CODES OF PRACTICE

To the best of the company's knowledge, the above product supplied by Fridays Ltd complies with all appropriate UK Legislation, has regard to any relevant Codes of Practice and is produced following good manufacturing practice and satisfactory standards of hygiene.

Specifically these include:

- Food Safety Act 1990
- Trade Descriptions Act 1986
- Food Labelling regulations 1996
- Council Directive 1999/74/EC

12 DECLARATION

All aspects of our production system including raw materials, processing, filling, handling, packaging, and distribution regarding the food safety and quality of the product is subjected to Hazard Analysis and critical control points. To the best of the company's knowledge all products supplied by Fridays Ltd comply, fully with the Food Safety Act 1990, Trade Descriptions Act, Weights and Measures Act, Consumer Protection Act, Welfare of Laying Hens Directive and, where appropriate, any other relevant UK or EU legislation.