

EXTERNAL SPECIFICATION – Cheese & Bacon Turnover

DOC NO: SH-QMS-SP478	VER NO: 1	PAGE: Page 1 of 4	ISSUE DATE: 11/12/2014	AMEND DATE: N/A	WRITTEN BY L. Batt	APPROVED:
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Product Name:	Jumbo Cheese & Bacon Turnover	Product Code:	TO8478M
Legal Name:	A puff pastry hand finished turnover filled with bacon and a cheese slice, finished with an egg glaze.	Product Weight:	30 x 161g
Manufacturing Site:	David Wood Baking Ltd The Mill House Dorset Road Sheerness Kent ME12 1LP	EC Code:	United Kingdom SV004
		Country of Manufacture:	UK
Storage Conditions:	Frozen – Store at -18°C or below	Shelf Life:	+6 Months from date of production
Baking Instructions:	Bake from frozen. Place in a pre-heated oven at 190°C for 25-30 mins. The colour of the savouries should be corresponding to the picture on the baking chart. Product should reach minimum core temperature of 82°C after baking.		
Product Coding:	Best Before: DD/MM/YYYY Lot Code: L14234 23:59 (Julian code where 14 = year of production, 234 = day of the year and time of production using 24-hour clock) In case of complaint please quote Best Before and Lot Code.		

THE INGREDIENTS AND THEIR CONSTITUENT PARTS MEET ALL RELEVANT UK AND EC REGULATIONS (E.G. FOOD SAFETY ACT 1990, PESTICIDE RESIDUE LEVELS, PLASTIC MATERIALS IN CONTACT WITH FOOD ETC.), AND MUST NOT BE IRRADIATED OR CONTAIN GENETICALLY MODIFIED MATERIALS.

Unbaked Photograph:	Baked Photograph:
	

Ingredients:	Weight (g):	Tolerance:
Puff Pastry	110g	+ / - 5
Filling Bacon	30g	+ / - 5
Filling Cheese	18g	+ / - 5
Egg Glaze	3g	+ / - 1
Unbaked Folded Dimensions:	mm:	Tolerance:
Length:	200	+ / - 5
Width:	55	+ / - 5

Ingredient Declaration:
Wheat Flour [**WHEAT** Flour, Calcium carbonate, Niacin, Iron, Thiamin], Vegetable Margarine [Palm Oil, Water, Salt, Emulsifier: Mono and di-glycerides of fatty acids (E471)], Bacon (18.6%) [Pork (87%), Water, Salt, Preservatives: Sodium Nitrite (E250) Potassium Nitrate (E252)], Water, Cheese (11.2%) [**MILK**], **EGG**, Salt.
Finished Baked Product Contains: 20.9% Bacon & 12.5% Cheese

Allergen Advice: For allergens see ingredients in **BOLD** and CAPITAL LETTERS

Product May Contain: Mustard and Soya

Produced in the UK using Bacon from UK/EU and Cheese from UK/EU

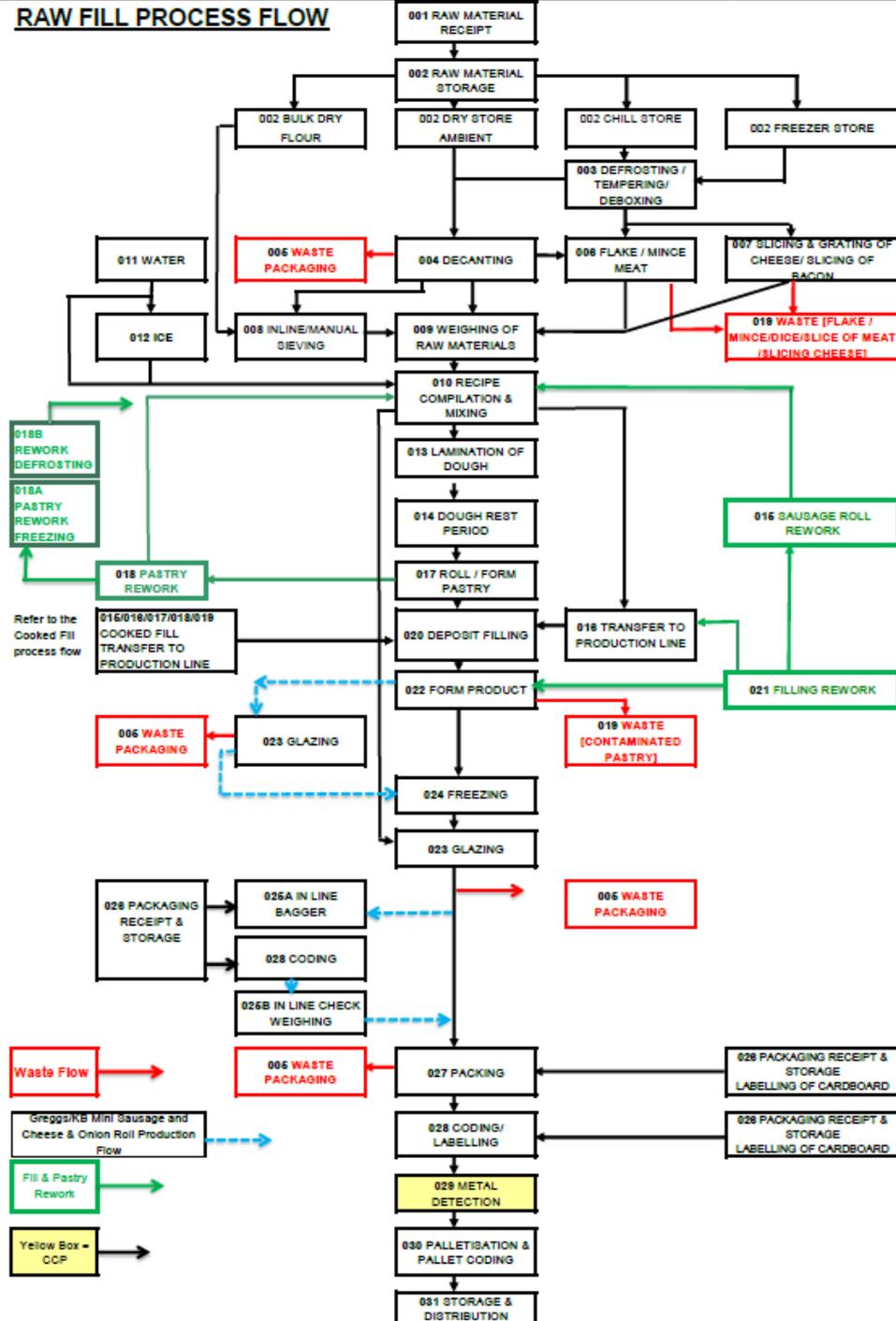
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Nutritional Information from Calculation

(g)	Per 100g Raw	Per 100g Baked
Energy (Kcal)	336	382
Energy (KJ)	1400	1590
Protein:	10.5	12.0
Available Carbohydrate:	18.5	21.0
Of Which Sugars:	0.1	0.2
Fat:	24.5	27.8
Of Which Saturates:	13.2	15.0
Dietary Fibre:	0.9	1.0
Sodium:	0.53	0.61
Salt Equivalent:	1.34	1.52

RAW FILL PROCESS FLOW



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Microbiological Standards (Targets & Tolerances):

Test	Frequency	Target	Limit
TVC	New products monthly / each run, established products quarterly	<500,000/g	5,000,000/g
E.Coli	New products monthly / each run, established products quarterly	<500/g	5,000/g
S. Aureus	New products monthly / each run, established products quarterly	<5,000/g	50,000/g
Salmonella	New products monthly / each run, established products quarterly	Absent in 25g	Absent in 25g

Packaging Weights:

Primary / Secondary / Tertiary	Material	Weight:	Note:
Primary	Plastic	25g	Primary = Food Contact Secondary = Non-Food Contact Case Materials Tertiary = Non-Food Contact Pallet Materials
Primary	Plastic	2g	
Secondary	Cardboard	237g	
Secondary	Paper	2g	
Secondary	Plastic	10g	
Tertiary	Plastic	500g	
Tertiary	Wood	25Kg	
Tertiary	Paper	5g	

Finished Weights:

Net Case Weight:	4.83Kg	Gross Case Weight:	5.11Kg
Total Pallet Weight:	486Kg	Total Pallet Height:	1463mm
Pallet Configuration:	Total of 90 Cases. 9 per layer, 10 layers high		

Food Intolerance Data and Free From Information:

(Please tick where appropriate, If answer is Yes or C/C please specify ingredient in Comments box)

Section 1:	Is the product free from:	Yes	No	Possible C/C	Comments
1	Nuts (including any possible sources of cross contamination)?	✓			
2	Sesame Seeds and Derivatives?	✓			
3	Milk and Milk Derivatives?		✓		Cheese
4	Egg and Egg Derivatives?		✓		Glaze
5	Wheat and Wheat Derivatives?		✓		Wheat Flour in Pastry
6	Barley and Barley Derivatives?	✓			
7	Oats and Oat Derivatives?	✓			
8	Soya and Soya Derivatives?			✓	Used on site
9	Maize and Maize Derivatives?	✓			
10	Gluten?		✓		Wheat Flour in pastry
11	Fruit and Fruit Derivatives?	✓			
12	Yeast and Yeast Derivatives?	✓			
13	Vegetables and Vegetable Derivatives?		✓		Margarine (Palm Oil),
14	Fish excluding Shellfish?	✓			
14a	Crustaceans, Molluscs and their Derivatives?	✓			
15	Mustard / Mustard Seeds?			✓	Used on site
16	Celery / Celeriac?	✓			
17	Kiwi Fruit?	✓			
18	Caffeine?	✓			
19	Lupins?	✓			
20	Sulphites?	✓			
Section 2:	Is the product free from:	Yes	No	Possible C/C	Comments
21	Additives?		✓		Margarine Emulsifier
22	Azo and Coal Tar Dyes?	✓			
23	Benzoates?	✓			

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24	BHA / BHT?	✓					
25	Aspartame?	✓					
26	Added MSG?	✓					
27	Histamine?	✓					
28	Preservatives?		✓			In Bacon	
29	Artificial Preservatives?	✓					
30	Flavourings?	✓					
31	Artificial Flavourings?	✓					
32	Natural Flavourings?	✓					
33	Potassium Based Salt Substitutes?	✓					
Section 3: Is the product suitable for:		Yes	No	Possible C/C	Comments		
34	Ovo-lacto Vegetarians?		✓				
35	Vegans?		✓				
36	Nut/Seed Allergy Sufferers?	✓					
37	Coeliacs?		✓				
Section 4: Is the product free from:		Yes	No	Possible C/C	Comments		
38	Beef?	✓					
39	Pork?		✓			Pork	
40	Lamb?	✓					
41	Poultry?	✓					
Section 5: Is the product packaged in a protective atmosphere? Please Highlight				Yes	No		
Genetic Modification: (Please tick or comment where appropriate)							
					Yes	No	Don't Know
1a	Does the product or any of its ingredients contain any genetically modified material (whether active or not)?					✓	
1b	Identify those ingredients which contain such material				N/A		
2a	Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification?					✓	
2b	Identify any such ingredients				N/A		
3a	Is the product or any of its ingredients or additives produced from, but not containing any genetically modified material?					✓	
3b	Identify those ingredients which are produced from such material				N/A		
4a	Have genetically modified organisms been used as processing aids or in connection with the production of the food or any of its ingredients?					✓	
4b	Identify any such processing aids or additives				N/A		
5a	Have genetically modified organisms been used to produce processing aids or additives but are not present in the processing aid as used in connection with the production of the food or any ingredient?					✓	
5b	Identify any such processing aids or additives				N/A		
Supplier Name:		David Wood Baking Ltd (Sheerness)		Version Number:		5	
Completed By: (Print Name)		Lizzie Bassett		Signature:		<i>L. Bassett</i>	
Position:		Technical Assistant		Date:		17.03.23	