

## PRODUCT SPECIFICATION

The Product Manufacturing premises and Distribution facilities must comply with all relevant U.K. and European Legislation, terms and conditions of supply and where applicable customer terms and conditions of supply.

It is the responsibility of the site to notify the relevant contact at Bagshot of any errors, omissions or amendments as soon as they are known.

The principal is responsible for informing Bagshot of any proposed changes of formulation, manufacturing procedures or packaging materials.

I confirm I have made any necessary enquiries and obtained relevant written assurances from suppliers to verify the accuracy of the details provided

The principal is responsible for informing Bagshot of any proposed changes to the visual appearance, organoleptics or product targets and parameters

I confirm that the information is correct and can be used without reservation to advise customers with food allergies, intolerances or aversions especially those who may die from an anaphylactic reaction to minute traces of ingredients.

Product Code:	Product:	Creation Date:
Q008	ALMOND CROISSANT	14/05/2008

## Approval of the specification

History of amendmends and Last Change	1. May 2008: Creation article 2. May 2011: cross contamination of sesame seeds 3. June 2013: new improver 4. January 2014: higher box 5. April 2014: new improver	
Version Number	15/07/2014	
Comments Bakehouse		
Signature LU Benelux		Signature LU UK
Annick Devos		

## 1. Product Details

Specification Type	Single Pack
Product Code	Q008
Barcode Number	(01)0 05413056001344
Product Name	ALMOND CROISSANT
Legal Product Name	ALMOND CROISSANT
FSA (salt) Product category	2.3 Morning Goods
Legal product description	An unbaked, frozen, pre proved all-butter croissant, with an almond paste filling, topped with flaked almonds.
Marketing Product Description	An unbaked, frozen, pre proved all-butter croissant, with an almond paste filling, topped with flaked almonds.
Principal/Supplier Name	Moeskroen
Country of origin	Belgium
Supplier Product Reference	17230001
EEC/Number	2120/020006

<b>Pack contents</b>	
Individual product weight	95
On shelf target weight	83.5
Number of units per case	48
Number of packed layers per case	1
Case inclusions	Icing Sugar Pot
Weight of inclusions (g): excl packaging	65
Declared Net weight (g)	4625
Case gross weight (g)	5109
Is there an e-mark	no
T1 (g)	4556
T2 (g)	4486
Weight control system	average
frequency of weight test	manual weighing
Product format	JUMBO

<b>Storage / handling instructions</b>	
In storage:	Frozen (< -18°C)
In distribution:	Frozen (< -18°C)
In depot:	Frozen (< -18°C)
On display:	Baked/ambient

<b>Shelf life</b>	
From frozen / In storage (months)	9
From frozen / In storage (days)	270
Minimum shelf life in to depot (months)	3
on display (hours)	24

<b>Baking Instructions</b>	
Is this product thaw and Serve	No
Temperature (°C)	+/- 190°C
Time (minutes)	+/- 20 MIN
Text	Bake for 20 minutes at +/- 190°C

2. Ingredient and Compound Information

Composition		
Total weight of 1 product (g)		95
weight dough (g)		73
weight filling (g)		18
weight topping (g)		4

Batch Details					
Dough					
	Qty in Batch	%			
dechet	45.00 kg	9.67			
butter	88.52 kg	19.03			
Wheat Flour	200.00 kg	42.99			
water	83.00 l	17.84			
yeast	22.86 l	4.91			
sugar	14.00 kg	3.01			
Wheat Flour	6.00 kg	1.29			
salt	3.80 kg	0.82			
improver	2.00 kg	0.43			
TOTAL	465.18 kg				

Filling		
	Qty in Batch	%
Almond Filling	103.42 kg	90.17
Egg White	11.28 l	9.83
TOTAL	114.70 kg	
Topping		
	Qty in Batch	%
Almond Flakes	25.49 kg	100.00
TOTAL	25.49 kg	

Total weight of 1 batch    605.36    kg

**Additional comments on batch details:**  
The production is a continous system, without a cut-off in the rework process. The batch calculation is theoretical.  
% rework in the final product:        #REF! % (see ingredients and compounds information)  
This is the same as in batch:    45.00    kg in    605.36    kg =    7.43        %

**Ingredient declaration** (as reflected on the product label, listed in order of proportion by weight)  
INGREDIENTS: Dough: WHEAT Flour (contains: WHEAT Gluten, Flour Treatment Agent (Ascorbic Acid E300)), Butter(MILK)(16.0%), Water, Yeast, Sugar, Salt, Baking Improver (WHEAT Gluten, WHEAT flour, Yeast, Flour Treatment Agent (Ascorbic Acid E300)), EGG. Almond Filling (19%) (Sugar, ALMONDS (6.5%), EGG White, Invert Sugar Syrup, Water, Invertase E1103). Topping: ALMOND Flakes (4.2%). Inclusion: 1 x 65g Icing Sugar Pot (Icing Sugar, Potato Starch).

### 3. Allergen and Dietary Information

Is this product free from:	yes/no	Source of allergen / Ingredient
Nuts	no	almonds
Nut cross contamination	no	almonds and hazelnut used in factory
seeds and derivatives	yes	
seed cross contamination	no	Sesame seeds are used in factory
Milk and milk derivatives	no	butter milk
wheat and wheat derivatives	no	wheat flour
gluten	no	wheat flour
egg and egg derivatives	no	egg
fish excluding shellfish	yes	
Crustaceans and their derivatives	yes	
soya and soya derivatives	yes	
sulphur dioxide / sulphites	yes	
mustard	yes	
celery / cerleriac	yes	
molluscs	yes	
lupin and lupin derivatives	yes	
maize and maize derivatives	yes	E300 is produced from Maize, but there are no proteins of maize in the product
fruit and fruit derivatives	yes	
yeast and yeast derivatives	no	yeast
vegetables and vegetables derivatives	yes	
Bagshot hit list derivatives	yes	
Hydrogenated vegetable fats & oils	yes	
hydrogenated vegetable proteins	yes	
Azo and coal tar dyes	yes	
flavour enhancers (ex glutamates)	yes	
benzoates	yes	
BHA/BHT	yes	
artificial antioxidants	yes	
artificial sweeteners	yes	
artificial preservatives	yes	
artificial flavouring	yes	
artificial colouring	yes	
beef	yes	
pork	yes	
lamb	yes	

Allergen information and foreign body contamination risk:

For allergens, including cereals containing gluten, see ingredients in capitals. May also contain traces of sesame seeds.

Is this product suitable for	yes/no	reason why unsuitable
demi-vegetarians	yes	
ovo-lacto vegetarians	yes	
vegans	no	butter milk egg
certified Halal	yes	
certified Kosher	no	not certified
sufferers of lactose intolerance	no	butter (milk)
coeliacs	no	
Is this product worthy of a claim for	yes/no	Reason for suitability
free from additives	no	
free from artificial flavourings	yes	
free from artificial colorings	yes	
free range eggs	no	
organic status	no	
fair/ethical trade	no	
omega 3	no	
high fibre	no	
low sugar	no	
low in saturated fat	no	

GMO information
Is this product free from genetically modified organisms or ingredients derived from genetically modified sources
yes
are the original supplier details of any ingredient that is, or could have been, derived from maize or soya supplied?
yes
are these suppliers registered on and approved by <a href="http://www.valid-IT.com">www.valid-IT.com</a>
yes

#### 4. Process flow

see attachement

#### 5. Nutrition information

Typical values (baked)	per 100g	per croissant
Energy (kJ)	#N/A	#N/A
Energy (kcal)	#N/A	#N/A
Protein (g)	#N/A	#N/A
Carbohydrate (g)	#N/A	#N/A
of which Sugars (g)	#N/A	#N/A
Fat (g)	#N/A	#N/A
of which Saturates (g)	#N/A	#N/A
Fibre (g)	#N/A	#N/A
Sodium (g)	#N/A	#N/A
Salt Equivalent (g)	#N/A	#N/A

#### 6. Microbiological standards of baked product:

	Target	Reject	Units	Frequency of testing
Total Viable Count (TVC)	< 1000	> 10 000	Cfu	Every 6 months
Coliforms	< 10	>10	Cfu	Every 6 months
Staphylococcus Aureus	< 20	>1000	Cfu	Every 6 months
Bacillus sp	< 10	>1000	Cfu	Every 6 months
Salmonella	absent in 25g	presence in 25g	n/a	Every 6 months
Listeria spp	absent in 25g	presence in 25g	n/a	Every 6 months
Yeast	< 1000	>1000	Cfu	Every 6 months
Moulds	< 1000	>1000	Cfu	Every 6 months

7. Packaging

Description of Packaging:

A cardboard outer case with a blue plastic inliner

Packaging details:

	Material description	Category	external length (mm)	external width (mm)	external height (mm)	thickness in micron	weight per item (g)	quantity case or pallet	total weight (g)	Grade information	Country of origin	comply to EU 1935?	box compression test results	Supplier
Bag	Low density PE	primary	/	/	/	30	15	2	30	Blue sac (Primary Packaging) complies with EU Reg 1935. Actual supplier is BRC/loP certificated	Belgium, France, Netherlands	yes	0	HERMEDES (Belgium), Niverplast (The Netherlands), BPI Formipac (Belgium), Mecari Plastics (The Netherlands), Kivo
Box	Cardboard	secondary	396	296	190	4200	452	1	452	white box, 5 layers: K liner White (140), corrugated liner 1 (100), middle (100), corrugated liner 2 (125), testliner brown (140)	Belgium, France, Germany, Netherlands	/	2860 N = 291.5 kg	www.packagings (Belgium), SCA Packaging (Belgium), Golfkarton Soenen NV (Belgium), KPMB (Belgium), RIK
Pallet	wood	tertiary	1200	1000	162	/	28000	1	28000	pallet (wood)	United Kingdom	/	0	Chep, Rotom
Tape	PP - Polypropylene	secondary	500	48	/	28	1.19	1	1.19	tape	Belgium, France, Italy, Netherlands	/	0	Coeman Packaging NV (Belgium), Dekker (Belgium)
Label	paper	tertiary	210	150	/	147	2.5	2	5	pallet label (paper)	Belgium, France, Netherlands	/	0	Accent (Belgium), ASQ Label (Belgium), ORBO label (Belgium)
Film	LLPE	tertiary	0	500	/	20	240	1	240	LLDPE foil	Belgium, France, Netherlands, Germany	/	0	Dekker, Coeman Packaging NV, Vegem
Lijn	glue	secondary	/	/	/	/	1	1	1	glue to tape the box	Germany, Belgium, Netherlands	/	0	Caldic
Boxlabels	paper	secondary	300	100	/	147	2.4	1	2.4	Paper label	Belgium, France, Netherlands	/	0	Accent (Belgium), ASQ Label (Belgium), ORBO label (Belgium)
Icing sugar pot			89	89	34	n/a	10.7	1	10.7	LID: paper foil with PP lacquer, coated paper peelable constructed barrier polymer. Pots: high impact polymer (lid weights 0.8 grams) Diameter: 89mm	Denmark			Crispy Food Ingredients

total weight of primary and secondary packaging: 484.19 g

total weight of tertiary packaging: 28255.7 g

Case Label / Trade Item Information	
Production Coding Format	ex. 15/07/11/09/50/M02 = production date 15/07/11 at 9.50 am produced on line 2 at the Mouscron site
Best Before Date Format	BBE: MM/YYYY
Barcode Symbology	EAN 128









Pallet Configuration			
No. Of units per case	48		
No. Of cases per layer	10		
No. Of layers per pallet	High loaded:	11	Low loaded: 8
No. Of cases per pallet	High loaded:	110	Low loaded: 80
Finished pallet height (m)	High loaded:	2.25	Low loaded: 1.68
Pallet Gross weight (kg)	High loaded:	590.3	Low loaded: 437.0

## 6. Baked Visual Specification

Tolerances					
	Reject	Concern	Target	Concern	Reject
weight (g)	74.5	80.5	83.5	86.5	92.5
length (cm)	13	14	16.5	17	18.5
width (cm)	6.5	7.3	7.8	8.2	9.1
height (cm)	4	4.9	5.3	5.7	6.5
diameter (cm)					

Product Description	
Appearance (external)	External: Shiny deep golden brown with lighter shades around the folds, topped with toasted almond flakes and sprinkled with icing sugar.
Appearance (internal)	Internal: Flaky laminated creamy coloured inner pastry with a thick pale yellow almond paste filling in the centre.
Aroma	Baked pastry and sweet almond aroma. No off taints.
Texture	Light, crisp flaky pastry layers with a softer inner, with a smooth almond paste.
Flavour	A sweet, unfried pastry with a sweet nutty almond filling. No off taints.

Key Quality Concerns	
1. Uneven shape (misshapen/ undersize/ tip in the centre) (concern > 2 pcs/case; reject > 5 pcs/case) 2. Uneven or absence of almond topping (concern >3 pcs/case; reject > 5 pcs/case) 3. Lack of filling / flavour of filling 4. Filling boiling out touching tray (concern > 3pcs/case; reject > 5 pcs/case)	

Target product image		
		
Concern product image		
		
Concern Shape	Concern Internal Structure	Concern lacking of topping.
Reject Product Image		
		
Reject Filling Boil-out	Reject Lack of topping	

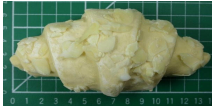
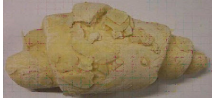
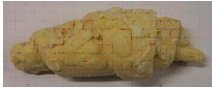



## 7. Unbaked Visual Specification

Tolerances					
	Reject	Concern	Target	Concern	Reject
weight (g)	82	100	95	90	108
length (cm)	13.5	13	14	14.5	16
width (cm)	4.8	5.3	5.6	5.9	6.5
height (cm)	4	4.4	4.6	4.8	5.2
diameter (cm)					

Product Description	
Appearance (external)	External: Consistent curved shaped croissant with a central tip and tail tucked in
Appearance (internal)	Internal: filling deposited centrally and spread across pastry

Key Quality Concerns	
1. Uneven shape: misshapen/ undersize/ tip not in the centre (concern > 2pcs/case; reject > 5 pcs/case) 2. Topping: lack of flaked almond topping (concern > 2pcs.case; reject > 5 pcs/case) 3. Filling: lack of or incorrect filling; flavour of almond filling	

Target product image		
		
Concern product image		
		
Filling is boiling out.		
Reject Product Image		
		
Tip is not in the middle	No topping	