

Product Specification

Product Code and Product Name: 2130 Frozen Unbaked Apple Turnovers 105g

Product Description: Rehydrated apple flakes encased in a triangular pastry case.

Ingredients:

Pastry: **Wheat** Flour (contains: Calcium carbonate, Iron, Niacin, Thiamin), Margarine [Palm Oil, Rapeseed Oil, Water, Salt, Emulsifier (E471), Acidity Regulator (E330), Lemon Juice], Water, Salt

Filling: Rehydrated Apple Flakes, Sugar, Thickener (Modified Maize Starch), Acidity Regulator (E330),

Allergens: For allergens (including cereals containing gluten) see ingredients in **Bold**. May contain **Nuts**.

Brief outline of Process Step:

- Raw Material Intake
- Product ingredient batch weighing
- Filling Cooking (CCP 1 target minimum temperature 85°C)
- Cooling (CCP 2 <8°C within 4 hours)
- Pastry manufacturing
- Product Assembly
- Freezing (If applicable)
- Packing (If applicable)
- Metal Detection (CCP 3)
- Outer case packaging (If applicable)
- Despatch

Baking/Reheating/Defrosting Guidelines:

Bake from frozen.

Place on a baking tray in a pre-heated oven at 200°C / Fan 180°C / Gas Mark 6 for approximately 25/30 minutes.

Ensure product is piping hot before serving.

Nutrition Information:

	Typical Values per 100g (Analysed)
Energy kJ	1390
kcal	334
Fat (g)	20.9
Of which Saturates (g)	9.9
Carbohydrates (g)	30.7
Of which Sugars (g)	5.6
Fibre (g)	2.1
Protein (g)	4.6
Salt (g)	0.85

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Micro Standards: (Unbaked)			
, ,	Target	Fail	
TVC	<10000	>100000	
Enterob	acteria <500	>1000	
E. Coli	<10	>100	
Salmon	ella Absent in 25g	Present in 25g	
Listeria	Absent in 25g	Present in 25g	
Cl. Perf	ringens <50	>100	4
B. Cere	us <50	>100	
Staphyl	ococcus <50	>100	

Packed:	56 x 105g (5.88 Kg approximately)	Pallet Information: 12 Cases per layer 6 Layers per pallet 72 Cases per pallet	
Packaging	Blue Tint Liner Bag (LDPE): 18g each		
Measurements:	Case dimensions: 370 x 250 x 190mm, 226g each		
	Tape and Label weight: 5g each case		
	Case weight: 6.1Kg approximately		
	Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer		
	pad 436g and pallet wrap 240g)		
	Total pallet weight: 470.1 Kg(approximately)		
	Total pallet height: 1.3m (approximately)		

Date Code: Julian Date Code (yddd), Best Before Date

Storage Conditions: Store below -18°C. Once defrosted DO NOT re-freeze.

Handle with care.

Shelf Life: 18 months from day of production.

Minimum Shelf Life: 12 months from day of production.

Country of Origin: Produced in the UK.

I hereby declare that the ingredients, and its constituent parts, meet all relevant UK and EEC Regulations (e.g. Food Safety Act 1990, Pesticide Residue Levels, Plastic Materials in contact with Food etc), must not be irradiated or contain genetically modified materials.

Signed: J. Wesolowska

Position: Specification Technologist

Date: 12.08.2014

Please note: We will consider this specification to be accepted unless otherwise advised

SYNOPSIS OF CHANGES

Date	Issue No	Amendment	Requested By	Previous Issue Date
23.03.08	1	New Specification for Crewe site	Pauline Johnson	n/a
17.03.10	2	Update to new format	Pauline Johnson	23.03.08
25.07.14	3	FIR update, add nutrition & packaging	Reshima Bungar	17.03.10
12.08.2014	4	Updated allergen as per FIR	R. Bungar	25.07.2014

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