

#### **Product Specification**

## Product Code and Product Name: 2203 Beef & Vegetable (Corniche) Pasty

**Product Description:** A blend of minced beef and vegetables encased in puff pastry. – Frozen / Baked / Wrapped

#### Ingredients:

Wheat Flour (Contains Calcium carbonate, Iron, Niacin, Thiamin), Vegetable Fats & Oils [Palm, Rapeseed, Water, Salt, Lemon Juice, Emulsifier (E471), Acidity regulator (E330)], Water, Potatoes (10%), Beef (10%), Onions (4%), Carrots (4%), Swede (4%), Glaze [Modified Starch, Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin (E322), E471), Acidity Regulator (E339iii), Colour (E160a)], Salt, Roast Beef Stock [Rehydrated Beef, Natural Flavouring, Water, Beef Stock (Beef Protein, Water), Salt, Potato Flakes, Sugar, Beef Fat, Lemon Juice Concentrate, Malt Extract (**Barley**), Yeast Extract, Dried Onion, Black Pepper], Modified Maize Starch, Potato Flake, Stabiliser (E460), Yeast Extract, Black Pepper, Onion Powder, White Pepper.

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)
- Baking (*if applicable*) (CCP 1 target minimum temperature 85°C)
- Cooling (CCP 2 <8°C within 4 hours)
- Packing (If applicable)
- Metal Detection (CCP 3)
- Outer case packaging (If applicable)
- Despatch

### **Reheating Guidelines:**

Defrost in temperature controlled conditions or overnight in a refrigerator. Place on a baking tray in a pre - heated oven 200°C / 400°F/ Gas Mark 6 for approximately 20 - 25 minutes. Ensure product is piping hot throughout before serving.

| Nutrition Information: A pasty is 1 portion. |  |  |
|--|--|--|
|  | Typical<br>Values per<br>100g<br><i>(Analysed)</i> |  |
| Energy kJ                                    | 1020   |  |
| kcal   | 244  |  |

| Issue Date: 11.05.06      | Issue No: 8 | Doc Ref: 2203 Beef & Vegetable (Corniche) Pasty |
|---------------------------|-------------|---|
| Re-issue Date: 28.07.2014 |             |   |

|  |  |  | 10.0   |  |
|--|--|--|--|--|
|  | Fat (g)  |  | 12.8   |  |
|  |  | Saturates (g)  | 5.95   |  |
|  | Carbohydra   | (0)  | 23.8   |  |
|  | Of whic  | h Sugars (g)   | 2.4  |  |
|  | Fibre (g)  |  | 3.5  |  |
|  | Protein (g)  |  | 6.7  |  |
|  | Salt (g)   |  | 1.2  |  |
|  | 0 0 1 (9)  |  |  |  |
| Micro Standards:   |  |  |  |  |
|  |  |  |  | <b>A</b>   |
|  |  | Target   | Fail   |  |
|  | TVC  | <100   | >5000  |  |
|  | Enterobacteraie  |  | >100   |  |
|  |  |  |  |  |
|  | E. Coli<br>Salmonella  | <10  | >100   |  |
|  | Saimonella   | Absent in 25g  | Present in 25g   |  |
|  | Listeria   | Absent in 25g  | Present in 25g   |  |
|  | P. Corous  | 8  |  |  |
|  | B. Cereus  | <50  | >100   |  |
|  | Staphylococcus   | <50  | >100   | 1 11   |
|  | Yeast  | <1000  | >10000   |  |
|  | Mould  | <20  | >100   | J  |
|  |  |  |  |  |
|  |  |  |  |  |
| Packed:  | 24 x 210g approxim   |  | Pallet Info  | rmation :  |
|  | (5.04Kg approxima  | tely)  | 12 Cases p   | er layer   |
|  | 6 Layers per pallet  |  |  |  |
|  |  |  | 72 Cases p   | •  |
| Packaging  | Film: 2a oach (19a   | por eace)  | 72 00000 p   |  |
|  | Film: 2g each (48g per case)   |  |  |  |
| Measurements:  | Blue Tint Liner Bag (LDPE): 18g  |  |  |  |
|  | Layer Pad (x2): 362 x 240mm, 32g each (64g per case)   |  |  |  |
|  |  | Case dimensions: 370 x 250 x 180mm, 226g each  |  |  |
|  |  |  |  |  |
|  | Case dimensions: 3   | 370 x 250 x 18   | 0mm, 226g ea   |  |
|  | Case dimensions: 3<br>Tape and Label we  | 370 x 250 x 18<br>ight: 5g each (  | 0mm, 226g ea<br>case   |  |
|  | Case dimensions: 3<br>Tape and Label we<br>Case weight: 5.4Kg  | 370 x 250 x 18<br>ight: 5g each o<br>g approximatel  | 0mm, 226g ea<br>case<br>y  | ach  |
|  | Case dimensions: 3<br>Tape and Label we<br>Case weight: 5.4Kg<br>Pallet dimensions:  | 370 x 250 x 18<br>ight: 5g each o<br>approximatel<br>1200 x 1000 x   | 0mm, 226g ea<br>case<br>y  |  |
|  | Case dimensions: 3<br>Tape and Label we<br>Case weight: 5.4Kg<br>Pallet dimensions:<br>pad 436g and palle  | 370 x 250 x 18<br>ight: 5g each o<br>approximatel<br>1200 x 1000 x<br>t wrap 240g)   | 0mm, 226g ea<br>case<br>y<br>162 mm, 280   | ach  |
|  | Case dimensions: 3<br>Tape and Label we<br>Case weight: 5.4Kg<br>Pallet dimensions:<br>pad 436g and palle<br>Total pallet weight:  | 370 x 250 x 18<br>ight: 5g each o<br>approximatel<br>1200 x 1000 x<br>t wrap 240g)<br>416.5Kg(appr   | omm, 226g ea<br>case<br>y<br>162 mm, 280<br>oximately)   | ach  |
|  | Case dimensions: 3<br>Tape and Label we<br>Case weight: 5.4Kg<br>Pallet dimensions:<br>pad 436g and palle  | 370 x 250 x 18<br>ight: 5g each o<br>approximatel<br>1200 x 1000 x<br>t wrap 240g)<br>416.5Kg(appr   | omm, 226g ea<br>case<br>y<br>162 mm, 280<br>oximately)   | ach  |
|  | Case dimensions: 3<br>Tape and Label we<br>Case weight: 5.4Kg<br>Pallet dimensions:<br>pad 436g and palle<br>Total pallet weight:<br>Total pallet height:  | 370 x 250 x 18<br>ight: 5g each (<br>approximatel<br>1200 x 1000 x<br>t wrap 240g)<br>416.5Kg(appr<br>1.24m (approx  | omm, 226g ea<br>case<br>y<br>162 mm, 280<br>oximately)<br>kimately)  | ach  |
| Date Code: Julia   | Case dimensions: 3<br>Tape and Label we<br>Case weight: 5.4Kg<br>Pallet dimensions:<br>pad 436g and palle<br>Total pallet weight:  | 370 x 250 x 18<br>ight: 5g each (<br>approximatel<br>1200 x 1000 x<br>t wrap 240g)<br>416.5Kg(appr<br>1.24m (approx  | omm, 226g ea<br>case<br>y<br>162 mm, 280<br>oximately)<br>kimately)  | ach  |
|  | Case dimensions: 3<br>Tape and Label we<br>Case weight: 5.4Kg<br>Pallet dimensions:<br>pad 436g and palle<br>Total pallet weight:<br>Total pallet height:<br>n Date Code (yddd)  | 370 x 250 x 18<br>ight: 5g each o<br>approximatel<br>1200 x 1000 x<br>t wrap 240g)<br>416.5Kg(appr<br>1.24m (approx<br>, Best Before   | omm, 226g ea<br>case<br>y<br>162 mm, 280<br>oximately)<br>kimately)<br>Date  | ach<br>00g (plus pallet layer  |
| Storage Conditio   | Case dimensions: 3<br>Tape and Label we<br>Case weight: 5.4Kg<br>Pallet dimensions:<br>pad 436g and palle<br>Total pallet weight:<br>Total pallet height:  | 370 x 250 x 18<br>ight: 5g each o<br>approximatel<br>1200 x 1000 x<br>t wrap 240g)<br>416.5Kg(appr<br>1.24m (approx<br>, Best Before   | omm, 226g ea<br>case<br>y<br>162 mm, 280<br>oximately)<br>kimately)<br>Date  | ach<br>00g (plus pallet layer  |
|  | Case dimensions: 3<br>Tape and Label we<br>Case weight: 5.4Kg<br>Pallet dimensions:<br>pad 436g and palle<br>Total pallet weight:<br>Total pallet height:<br>n Date Code (yddd)  | 370 x 250 x 18<br>ight: 5g each o<br>approximatel<br>1200 x 1000 x<br>t wrap 240g)<br>416.5Kg(appr<br>1.24m (approx<br>, Best Before   | omm, 226g ea<br>case<br>y<br>162 mm, 280<br>oximately)<br>kimately)<br>Date  | ach<br>00g (plus pallet layer  |
| Storage Condition<br>Handle with care.   | Case dimensions: 3<br>Tape and Label we<br>Case weight: 5.4Kg<br>Pallet dimensions:<br>pad 436g and palle<br>Total pallet weight:<br>Total pallet height:<br>In Date Code (yddd)   | 370 x 250 x 18<br>ight: 5g each o<br>approximatel<br>1200 x 1000 x<br>t wrap 240g)<br>416.5Kg(appr<br>1.24m (approx<br>, Best Before 1<br>8°C. Once de   | omm, 226g ea<br>case<br>y<br>162 mm, 280<br>oximately)<br>kimately)<br>Date  | ach<br>00g (plus pallet layer  |
| Storage Condition<br>Handle with care.<br>Shelf Life: 18 mo  | Case dimensions: 3<br>Tape and Label we<br>Case weight: 5.4Kg<br>Pallet dimensions:<br>pad 436g and palle<br>Total pallet weight:<br>Total pallet height:<br>n Date Code (yddd)<br>ons: Store below -18  | 370 x 250 x 18<br>ight: 5g each o<br>approximatel<br>1200 x 1000 x<br>t wrap 240g)<br>416.5Kg(appr<br>1.24m (approx<br>, Best Before 1<br>8°C. Once de   | omm, 226g ea<br>case<br>y<br>162 mm, 280<br>oximately)<br>kimately)<br>Date<br>frosted DO NC   | ach<br>00g (plus pallet layer  |
| Storage Condition<br>Handle with care.<br>Shelf Life: 18 mo  | Case dimensions: 3<br>Tape and Label we<br>Case weight: 5.4Kg<br>Pallet dimensions:<br>pad 436g and palle<br>Total pallet weight:<br>Total pallet height:<br>In Date Code (yddd)   | 370 x 250 x 18<br>ight: 5g each o<br>approximatel<br>1200 x 1000 x<br>t wrap 240g)<br>416.5Kg(appr<br>1.24m (approx<br>, Best Before 1<br>8°C. Once de   | omm, 226g ea<br>case<br>y<br>162 mm, 280<br>oximately)<br>kimately)<br>Date<br>frosted DO NC   | ach<br>00g (plus pallet layer  |
| Storage Condition<br>Handle with care.<br>Shelf Life: 18 mo<br>Minimum Shelf L   | Case dimensions: 3<br>Tape and Label we<br>Case weight: 5.4Kg<br>Pallet dimensions:<br>pad 436g and palle<br>Total pallet weight:<br>Total pallet height:<br>In Date Code (yddd)<br>ons: Store below -18<br>onths from day of pro-   | 370 x 250 x 18<br>ight: 5g each o<br>approximatel<br>1200 x 1000 x<br>t wrap 240g)<br>416.5Kg(appr<br>1.24m (approx<br>, Best Before 1<br>8°C. Once de<br>oduction.  | omm, 226g ea<br>case<br>y<br>162 mm, 280<br>oximately)<br>dimately)<br>Date<br>frosted DO NC   | ach<br>00g (plus pallet layer  |
| Storage Condition<br>Handle with care.<br>Shelf Life: 18 mo<br>Minimum Shelf L   | Case dimensions: 3<br>Tape and Label we<br>Case weight: 5.4Kg<br>Pallet dimensions:<br>pad 436g and palle<br>Total pallet weight:<br>Total pallet height:<br>n Date Code (yddd)<br>ons: Store below -18  | 370 x 250 x 18<br>ight: 5g each o<br>approximatel<br>1200 x 1000 x<br>t wrap 240g)<br>416.5Kg(appr<br>1.24m (approx<br>, Best Before 1<br>8°C. Once de<br>oduction.  | omm, 226g ea<br>case<br>y<br>162 mm, 280<br>oximately)<br>dimately)<br>Date<br>frosted DO NC   | ach<br>00g (plus pallet layer  |
| Storage Condition<br>Handle with care.<br>Shelf Life: 18 mo<br>Minimum Shelf L<br>Country of Origin  | Case dimensions: 3<br>Tape and Label we<br>Case weight: 5.4Kg<br>Pallet dimensions:<br>pad 436g and palle<br>Total pallet weight:<br>Total pallet height:<br>n Date Code (yddd)<br>ons: Store below -18<br>onths from day of pro-<br>life: 12 months from<br>n: Produced in the L  | 370 x 250 x 18<br>ight: 5g each o<br>approximatel<br>1200 x 1000 x<br>t wrap 240g)<br>416.5Kg(appr<br>1.24m (approx<br>, Best Before<br>8°C. Once de<br>oduction.<br>day of produc   | omm, 226g ea<br>case<br>y<br>162 mm, 280<br>oximately)<br>cimately)<br>Date<br>frosted DO NC<br>ction.<br>from ROI.  | ach<br>00g (plus pallet layer<br>DT re-freeze.   |
| Storage Condition<br>Handle with care.<br>Shelf Life: 18 mo<br>Minimum Shelf L<br>Country of Origin<br>I hereby declare th   | Case dimensions: 3<br>Tape and Label we<br>Case weight: 5.4Kg<br>Pallet dimensions:<br>pad 436g and palle<br>Total pallet weight:<br>Total pallet weight:<br>Total pallet height:<br>In Date Code (yddd)<br>ons: Store below -18<br>onths from day of pro-<br>ife: 12 months from<br>n: Produced in the L<br>hat the ingredients, a  | 370 x 250 x 18<br>ight: 5g each o<br>g approximatel<br>1200 x 1000 x<br>t wrap 240g)<br>416.5Kg(appr<br>1.24m (approx<br>, Best Before 1<br>8°C. Once de<br>oduction.<br>day of produc<br>JK using Beef  | omm, 226g ea<br>case<br>y<br>162 mm, 280<br>oximately)<br>dimately)<br>Date<br>frosted DO NC<br>ction.<br>from ROI.  | ach<br>00g (plus pallet layer<br>DT re-freeze.   |
| Storage Condition<br>Handle with care.<br>Shelf Life: 18 mo<br>Minimum Shelf L<br>Country of Origin<br>I hereby declare the<br>EEC Regulations of  | Case dimensions: 3<br>Tape and Label we<br>Case weight: 5.4Kg<br>Pallet dimensions:<br>pad 436g and palle<br>Total pallet weight:<br>Total pallet weight:<br>Total pallet height:<br>In Date Code (yddd)<br>ons: Store below -18<br>onths from day of pro-<br>life: 12 months from<br>n: Produced in the U<br>hat the ingredients, a<br>(e.g. Food Safety Ac                         | 370 x 250 x 18<br>ight: 5g each o<br>g approximatel<br>1200 x 1000 x<br>t wrap 240g)<br>416.5Kg(appr<br>1.24m (approx<br>, Best Before 1<br>8°C. Once de<br>oduction.<br>day of produc<br>JK using Beef<br>and its constitue<br>t 1990, Pestici                    | omm, 226g ea<br>case<br>y<br>162 mm, 280<br>oximately)<br>dimately)<br>Date<br>frosted DO NC<br>ction.<br>from ROI.<br><b>Jent parts, me</b><br><b>ide Residue Le</b>  | ach<br>00g (plus pallet layer<br>DT re-freeze.<br>et all relevant UK and<br>evels, Plastic Materials                   |
| Storage Condition<br>Handle with care.<br>Shelf Life: 18 mo<br>Minimum Shelf L<br>Country of Origin<br>I hereby declare the<br>EEC Regulations of<br>in contact with Fo                                      | Case dimensions: 3<br>Tape and Label we<br>Case weight: 5.4Kg<br>Pallet dimensions:<br>pad 436g and palle<br>Total pallet weight:<br>Total pallet weight:<br>Total pallet height:<br>In Date Code (yddd)<br>ons: Store below -18<br>onths from day of pro-<br>ife: 12 months from<br>n: Produced in the L<br>hat the ingredients, a  | 370 x 250 x 18<br>ight: 5g each o<br>g approximatel<br>1200 x 1000 x<br>t wrap 240g)<br>416.5Kg(appr<br>1.24m (approx<br>, Best Before 1<br>8°C. Once de<br>oduction.<br>day of produc<br>JK using Beef<br>and its constitue<br>t 1990, Pestici                    | omm, 226g ea<br>case<br>y<br>162 mm, 280<br>oximately)<br>dimately)<br>Date<br>frosted DO NC<br>ction.<br>from ROI.<br><b>Jent parts, me</b><br><b>ide Residue Le</b>  | ach<br>00g (plus pallet layer<br>DT re-freeze.<br>et all relevant UK and<br>evels, Plastic Materials                   |
| Storage Condition<br>Handle with care.<br>Shelf Life: 18 mo<br>Minimum Shelf L<br>Country of Origin<br>I hereby declare the<br>EEC Regulations of<br>in contact with For<br>materials.                       | Case dimensions: 3<br>Tape and Label we<br>Case weight: 5.4Kg<br>Pallet dimensions:<br>pad 436g and palle<br>Total pallet weight:<br>Total pallet weight:<br>Total pallet height:<br>In Date Code (yddd)<br>ons: Store below -18<br>onths from day of pro-<br>life: 12 months from<br>n: Produced in the L<br>hat the ingredients, a<br>(e.g. Food Safety Ac<br>od etc), must not be | 370 x 250 x 18<br>ight: 5g each o<br>g approximatel<br>1200 x 1000 x<br>t wrap 240g)<br>416.5Kg(appr<br>1.24m (approx<br>, Best Before 1<br>8°C. Once de<br>oduction.<br>day of produc<br>JK using Beef<br>and its constitue<br>irradiated or o                    | oximately)<br>(imately)<br>(imately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately)<br>(oximately) | ach<br>00g (plus pallet layer<br>DT re-freeze.<br>et all relevant UK and<br>evels, Plastic Materials                   |
| Storage Condition<br>Handle with care.<br>Shelf Life: 18 mo<br>Minimum Shelf L<br>Country of Origin<br>I hereby declare the<br>EEC Regulations of<br>in contact with Fo                                      | Case dimensions: 3<br>Tape and Label we<br>Case weight: 5.4Kg<br>Pallet dimensions:<br>pad 436g and palle<br>Total pallet weight:<br>Total pallet weight:<br>Total pallet height:<br>In Date Code (yddd)<br>ons: Store below -18<br>onths from day of pro-<br>life: 12 months from<br>n: Produced in the L<br>hat the ingredients, a<br>(e.g. Food Safety Ac<br>od etc), must not be | 370 x 250 x 18<br>ight: 5g each o<br>g approximatel<br>1200 x 1000 x<br>t wrap 240g)<br>416.5Kg(appr<br>1.24m (approx<br>, Best Before 1<br>8°C. Once de<br>oduction.<br>day of produc<br>JK using Beef<br>and its constitue<br>irradiated or o                    | omm, 226g ea<br>case<br>y<br>162 mm, 280<br>oximately)<br>dimately)<br>Date<br>frosted DO NC<br>ction.<br>from ROI.<br><b>Jent parts, me</b><br><b>ide Residue Le</b>  | ach<br>00g (plus pallet layer<br>DT re-freeze.<br>et all relevant UK and<br>evels, Plastic Materials                   |
| Storage Condition<br>Handle with care.<br>Shelf Life: 18 mo<br>Minimum Shelf L<br>Country of Origin<br>I hereby declare the<br>EEC Regulations of<br>in contact with For<br>materials.<br>Signed: Reshima Bu | Case dimensions: 3<br>Tape and Label we<br>Case weight: 5.4Kg<br>Pallet dimensions:<br>pad 436g and palle<br>Total pallet weight:<br>Total pallet weight:<br>n Date Code (yddd)<br>ons: Store below -13<br>onths from day of pro-<br>life: 12 months from<br>n: Produced in the L<br>hat the ingredients, a<br>(e.g. Food Safety Ac<br>od etc), must not be                          | 370 x 250 x 18<br>ight: 5g each o<br>g approximatel<br>1200 x 1000 x<br>t wrap 240g)<br>416.5Kg(appr<br>1.24m (approx<br>, Best Before 1<br>8°C. Once de<br>oduction.<br>day of produc<br>JK using Beef<br>and its constitue<br>t 1990, Pestici<br>irradiated or o | omm, 226g ea<br>case<br>y<br>162 mm, 280<br>oximately)<br>dimately)<br>Date<br>frosted DO NC<br>ction.<br>from ROI.<br>ction.<br>from ROI.<br>de Residue Le<br>contain genetic<br>nte: 28.07.2014  | ach<br>00g (plus pallet layer<br>DT re-freeze.<br>et all relevant UK and<br>evels, Plastic Materials<br>cally modified |
| Storage Condition<br>Handle with care.<br>Shelf Life: 18 mo<br>Minimum Shelf L<br>Country of Origin<br>I hereby declare the<br>EEC Regulations of<br>in contact with For<br>materials.                       | Case dimensions: 3<br>Tape and Label we<br>Case weight: 5.4Kg<br>Pallet dimensions:<br>pad 436g and palle<br>Total pallet weight:<br>Total pallet weight:<br>n Date Code (yddd)<br>ons: Store below -13<br>onths from day of pro-<br>life: 12 months from<br>n: Produced in the L<br>hat the ingredients, a<br>(e.g. Food Safety Ac<br>od etc), must not be                          | 370 x 250 x 18<br>ight: 5g each o<br>g approximatel<br>1200 x 1000 x<br>t wrap 240g)<br>416.5Kg(appr<br>1.24m (approx<br>, Best Before 1<br>8°C. Once de<br>oduction.<br>day of produc<br>JK using Beef<br>and its constitue<br>t 1990, Pestici<br>irradiated or o | omm, 226g ea<br>case<br>y<br>162 mm, 280<br>oximately)<br>dimately)<br>Date<br>frosted DO NC<br>ction.<br>from ROI.<br>ction.<br>from ROI.<br>de Residue Le<br>contain genetic<br>nte: 28.07.2014  | ach<br>00g (plus pallet layer<br>DT re-freeze.<br>et all relevant UK and<br>evels, Plastic Materials                   |

# Position: Technical ManagerPlease note: We will consider this specification to be accepted unless otherwise advised

#### SYNOPSIS OF CHANGES

| Date       | Issue No | Amendment                           | Requested By | Previous<br>Issue Date |
|------------|----------|-------------------------------------|--------------|------------------------|
| 02.09.13   | 7        | New specification format and review | R. Bungar    | 20.12.11               |
| 28.07.2014 | 8        | FIR compliant                       | R. Bungar    | 2.09.2013              |
|            |          |                                     |              |                        |

| Issue Date: 11.05.06      | Issue No: 8 | Doc Ref: 2203 Beef & Vegetable (Corniche) Pasty |
|---------------------------|-------------|---|
| Re-issue Date: 28.07.2014 |             |   |