

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:
Q0046	PAIN AUX RAISINS	2/05/2008

Approval of the specification

History of amendments and Last Change	1. May 2008 : Creation article. 2: June 2013: new improver	
Version Number	08/11/2013	
Comments Bakehouse		
	Signature LU Benelux	Signature LU UK
21/10/2013		

1. Product Details

Specification Type	Single Pack
Product Code	Q0046
Barcode Number	(01)0_05413056005984
Product Name	PAIN AUX RAISINS
Legal Product Name	PAIN AUX RAISINS
FSA (salt) Product category	2.3 Morning Goods
Legal product description	An unbaked, frozen, pre proved premier all-butter croissant pastry filled with raisins and a vanilla crème patissier.
Marketing Product Description	An unbaked, frozen, pre proved premier all-butter croissant pastry filled with raisins and a vanilla crème patissier.
Principal/Supplier Name	Moeskroen
Country of origin	Belgium
Supplier Product Reference	16970001
EEC/Number	2120/020006

Pack contents	
Individual product weight	105
On shelf target weight	93
Number of units per case	36
Number of packed layers per case	1
Case inclusions	none
Weight of inclusions (g): excl packaging	0
Declared Net weight (g)	3780
Case gross weight (g)	4153
Is there an e-mark	no
T1 (g)	3723
T2 (g)	3667
Weight control system	average
frequency of weight test	manual weighing
Product format	JUMBO

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

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

Baking Instructions	
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)	105
weight dough (g)	77.4
weight filling (g)	27
weight topping (g)	0.6

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)(15.4%), Water, Yeast, Sugar, Salt, Baking Improver (WHEAT Gluten, Yeast, Emulsifier (E472e), Flour Treatment Agent (Ascorbic Acid E300)), EGG. Filling: Raisins (8.5%) (Raisins, Cotton Seed Oil), Water, Creme Patissiere (6.1%) (Sugar, Thickener (Modified Potato Starch), Whole MILK Powder, Whey Powder(MILK), Whole EGG Powder, Natural Vanilla Flavouring, Colour (Mixed Carotene E160a(i)), Natural Vanilla Extract), EGG. Topping: EGG Wash.

3. Allergen and Dietary Information

Is this product free from:	yes/no	Source of allergen / Ingredient
Nuts	yes	
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	no	raisin
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:

This product may contain traces of nuts, soya and sesame seeds. Warning: Although every care is taken during the manufacture of this p

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	

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 www.valid-IT.com
yes

4. Process flow

see attachement

5. Nutrition information

Typical values (baked)	per 100g	per croissant
Energy (kJ)	1690	1572
Energy (kcal)	405	377
Protein (g)	7.7	7.2
Carbohydrate (g)	45.5	42.3
of which Sugars (g)	16.9	15.7
Fat (g)	21.3	19.8
of which Saturates (g)	2.7	2.5
Fibre (g)	2.6	2.4
Sodium (g)	0.28	0.26
Salt Equivalent (g)	0.72	0.67

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	33	1	33	Blue sac (Primary Packaging) complies with EU Reg 1935. Actual supplier is BRC/loP certificated	Belgium, France, Netherlands	yes	0	Hermedes, Niverplast, BPI Formipac, Mecari Plastics, Kivo
Box	Cardboard	secondary	390	288	156	/	338	1	338	white box, 3 layers: K liner White (140), corrugated liner 1 (170), middle (170), testliner brown	Belgium, France, Germany, Netherlands	/	2104 N = 214,5 kg	VPK Packaging, SCA Packaging, Golfkarton Soenen NV, KPMB, 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, Dekker
Label	paper	tertiary	210	150	/	147	2.5	2	5	pallet label (paper)	Belgium, France, Netherlands	/	0	ASQ Label, ORBO label, Accent
Lijm	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, ASQ Label, ORBO label

total weight of primary and secondary packaging: 373.19 g

total weight of tertiary packaging: 28005 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 Symbolology	EAN 128

Pallet Configuration

No. Of units per case	36			
No. Of cases per layer	10			
No. Of layers per pallet	High loaded:	12	Low loaded:	9
No. Of cases per pallet	High loaded:	120	Low loaded:	90
Finished pallet height (m)	High loaded:	2.03	Low loaded:	1.57
Pallet Gross weight (kg)	High loaded:	526.4	Low loaded:	401.8