

Product

7" X 5.5" Puff Pastry Ovals

Product Code

P82

Product description

Frozen unbaked puff pastry ovals

Intended use

Preparation of sweet and savoury products. Suitable for the general population consumption with the exception of individuals with certain allergies. See Allergy Advice section for details on allergens.

Legal Name

Puff Pastry ovals

Certification Details

Site Carries BRC Accreditation

Site Carries the RSPO SG Certification; this product meets the criteria and carries the RSPO Logo. [22.28% Palm Oil in Product]

100% of Palm Oil in product is fully certified.

Country of Manufacture

Republic Of Ireland

Physical & chemical Parameters

| | |
|--------------------------------|---------------------|
| Individual Product Weight: | 80g Minimum. |
| Individual Product Dimensions: | L 175 mm x W 138 mm |
| Pastry pH: | ≥ 5.5 |
| Meat Content: | N/A |
| Product Finish: | N/A |

Ingredient Declaration

Ingredients: Pastry [Wheat Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Margarine (Vegetable Oils (Palm, Rapeseed), Water, Salt, Emulsifier (Mono-and Di-Glycerides of Fatty Acids)), Water].

Ingredient Composition & Origin

| Ingredient | % Composition | Country of Origin |
|---|---------------|---|
| 1: <i>Wheat Flour [RM025]</i> | 43-50 | UK, Germany, Poland |
| Wheat Flour | 99.55 | UK, Germany, Poland |
| Creta Plus (Calcium Carbonate, Iron, Niacin, Thiamin) | 0.39 | UK |
| Fungal Amylase | 0.06 | UK |
| 2: <i>Margarine [RM027]</i> | 26-34 | UK |
| Palm Oil (Non hydrogenated) | 74% | Papua New Guinea, Solomon Isles |
| Water | 16% | UK |
| Rapeseed Oil (Non hydrogenated) | 8% | Primarily UK, then other EU (Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Ireland, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovenia, Slovakia, Spain, Sweden and UK). |
| Salt | <1 | UK |
| Emulsifier Mono and di- glycerides of Fatty Acids | <1 | Denmark |
| 3: <i>Water [RM000]</i> | 20-23 | Ireland |

Allergy Advice

For allergens, including cereals containing gluten, see ingredients in UPPERCASE and **bold**
 Also, may contain **EGG** and **MILK**

Allergen Information

| | Present in Product | Used on the line | Used on site |
|---------------------------|---------------------------|-------------------------|---------------------|
| Cerals Containing Gluten* | Yes | Yes | Yes |
| Crustaceans | No | No | No |
| Fish | No | No | No |
| Egg | No | Yes | Yes |
| Peanuts | No | No | No |
| Soya | No | Yes | Yes |
| Milk | No | Yes | Yes |
| Tree Nuts ** | No | No | No |
| Celery | No | No | No |
| Mustard | No | No | No |
| Sesame Seeds | No | No | No |
| Sulphites >10mg/kg | No | Yes | Yes |
| Molluscs | No | No | No |
| Lupin | No | No | No |

* Wheat, Rye, Barley, Oats, Spelt, Kamut, or their hybridised strains

** Almond, Brazil, Cashew, Hazelnut, Macadamia Nut, Pecan, Pistachio, Walnut

Packaging Information /

Barcode outer case **SAP No.**

Corrugated board outer case lined with a blue, food grade liner

No. Product Per Case: **96** units

Case Gross Weight: **7.70kg** Case Net Weight: **8.00kg**

| Packaging Type | Description | Material | Dimesions / Gauge [mm] | Weight [g] |
|----------------|--------------------|------------------|------------------------|------------|
| Primary | Blue liner [PK022] | Polytene MD | 580X990X610MM | 25 |
| Secondary | Outer case [GB09] | Corrugated board | 393 x 293 x 142MM | 308 |
| Secondary | White tape [PK052] | Polypropylene | 28 x 35 | 5 |

**Please Note: Case gross weights are rounded down to the nearest 0.050Kg*

| | |
|---|---|
| Batch Coding | Production lot code and best before date printed on side of outer. |
| All Food Contact Packaging conforms to all current EU legislation. | Regulation (EC) No. 1935/2004 Commision Regulation (EC) No. 2023/2006 Commision Regulation (EU) No. 10/2011 |

Palletisation

| | |
|--------------------------|----|
| Cases per layer | 10 |
| Layers per pallet | 8 |
| Total per pallet | 80 |

Storage / Shelf Life

Storage: Product stored frozen: Temperature min. -18°C. Do not refreeze once thawed

Shelf Life: 18 Months from date of manufacture.

Baked Shelf Life: as this product would be classed as an component in an end product, the baked shelf life would have to be determined by the end user as various components would affect its shelf life (moisture, holding temperature etc.)

Cooking Instructions

For best results, cook from frozen. All ovens may vary and the following are guidelines only. Place pastry on a baking tray 1cm apart in a preheated oven. Bake at 185°C for 15 mins.

Organoleptic standard

| | |
|-------------------|--|
| Appearance | Oval shaped Pastry disc / Pale cream colour |
| Flavour | No adverse flavour / Characteristic of puff pastry |
| Texture | Light layers of puff pastry |

Nutritional Information

Typical Values per 100g of product uncooked

| Typical Values | RDA Values | Values per 100g | %RDI of 100g |
|----------------|------------|-----------------|--------------|
| Energy kJ | 8400 | 1771 | 21 |
| Energy kcal | 2000 | 426 | 21 |
| Total fat g | 70 | 29 | 41 |
| Saturates g | 20 | 14 | 70 |
| Carbohydrate g | 260 | 37 | 14 |
| Sugars g | 90 | 3.7 | 4 |
| Protein g | 50 | 6.1 | 12 |
| Salt g | 6 | 0.55 | 9 |

Microbiological Analysis

| Test | Target Level [c.f.u./g] | Max Level [c.f.u./g] |
|----------------------|-------------------------|-----------------------|
| TVC@30°C, 48hrs | <1.0 x 10 ⁶ | 1.0 x 10 ⁷ |
| Lactic Acid Bacteria | <1.0 x 10 ⁶ | 1.0 x 10 ⁷ |
| Staph. aureus | <1.0 x 10 ² | 5.0 x 10 ² |
| Yeasts | <1.0 x 10 ³ | 1.0 x 10 ⁵ |
| Moulds | <1.0 x 10 ³ | 1.0 x 10 ⁴ |
| Bacillus cereus | <1.0 x 10 ³ | 1.0 x 10 ⁴ |

GMO Information

This product does not contain any genetically modified organisms or GM derivatives.

Dietary Information

| Product Suitable | | |
|------------------|-----|---------------|
| Vegetarian | Yes | |
| Vegans | Yes | |
| Coeliacs | No | |
| Kosher | Yes | Not certified |
| Halal | Yes | Not certified |

Irradiation Information

This product does not contain irradiated ingredients.

Metal detection

Product passed through a metal detector capable of detecting to a sensitivity of 2.0mm ferrous, 2.5mm non ferrous and 3.0mm stainless steel.

Transportation

Freezer Transport: Temperature ≤ -18°C.

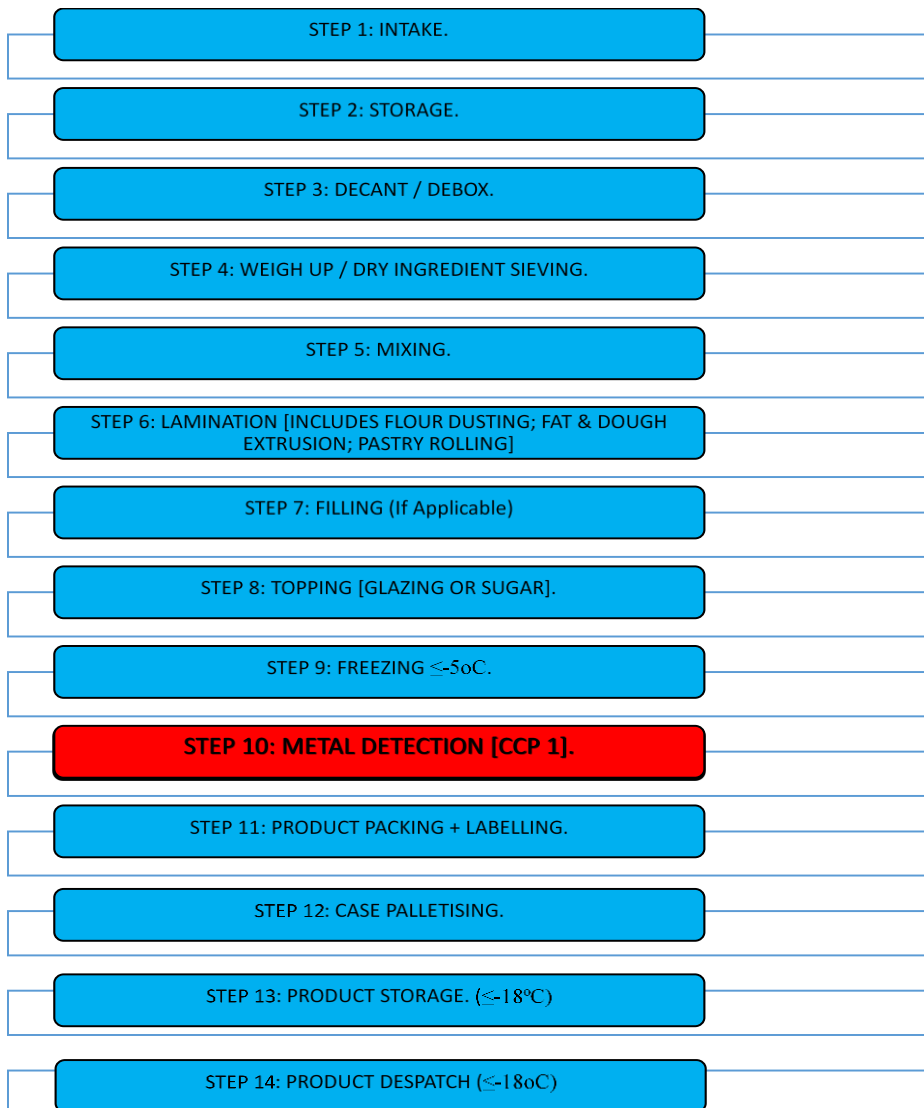
Case Label: (Clarisoft: printed directly onto boxes)

| <p>Batch Code: L180291940 Best Before: 29/07/19 Box No.00001 07:40:PM Net Weight 7.70 kg. Gross Weight 8.00 kg Store Frozen at <-18oC.</p> <p>05099339001449</p> | <p>7" x 5.5" Oval Plain Puff Pastry Discs SG [80g x 96].</p> <p>Ingredients: Pastry (Wheat Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Margarine (Vegetable Oils (Palm, Rapeseed), Water, Salt, Emulsifier (Mono-and Di-Glycerides of Fatty Acids)), Water).</p> <p>Allergy Advice: For allergens, including cereals containing gluten, see ingredients in bold and UPPERCASE. Also may contain traces of MILK and EGG.</p> <p>For best results, cook from frozen. All ovens may vary and the following are guidelines only. Place pastry on a baking tray 1cm apart in a preheated oven. Bake for 15 minutes at 185°C.</p> | <p>P82</p> <p>RSPO - 1106317</p> | <table border="1"> <thead> <tr> <th colspan="2">Nutritional Values Per 100g</th> </tr> </thead> <tbody> <tr> <td>Energy kJ / Kcal</td> <td>1771 / 426</td> </tr> <tr> <td>Fat (g)</td> <td>29</td> </tr> <tr> <td>of which saturates</td> <td>14</td> </tr> <tr> <td>Carbohydrate (g)</td> <td>37</td> </tr> <tr> <td>of which sugars</td> <td>3.7</td> </tr> <tr> <td>Protein (g)</td> <td>6.1</td> </tr> <tr> <td>Salt (g)</td> <td>0.55</td> </tr> </tbody> </table> <p>Produced in Ireland by Golden Bake Ltd, Malahide Road Industrial Park, Coolock, D17. Tel: 01 847 0857 Fax:01 848 6077.</p> | Nutritional Values Per 100g | | Energy kJ / Kcal | 1771 / 426 | Fat (g) | 29 | of which saturates | 14 | Carbohydrate (g) | 37 | of which sugars | 3.7 | Protein (g) | 6.1 | Salt (g) | 0.55 |
|--|---|---|---|-----------------------------|--|------------------|------------|---------|----|--------------------|----|------------------|----|-----------------|-----|-------------|-----|----------|------|
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Product Photo:



Generic HACCP Flow Chart



QUALITY POINT CHECKS:

- QP 1 RAW MATERIAL INTAKE CHECKS AND INSPECTION.
- QP 2 STORAGE TEMPERATURE CHECKS.
- QP 3 IN PROCESS RAW MATERIAL / MIX TEMPERATURES.
- QP 4 FAT VS DOUGH RATIO CHECKS.
- QP 5 SIEVE CHECKS AND INTEGRITY.
- QP 6 FILLING WEIGHT CHECKS.
- QP 7 PASTRY WEIGHT CHECKS.
- QP 8 FINISHED PRODUCT WEIGHT CHECKS.
- QP 9 FINISHED PRODUCT BAKE UP TESTS.
- QP 10 END OF FREEZER TEMPERATURE CHECKS.
- QP 11 PRODUCT LABELLING CHECKS.
- QP 12 PRODUCT TEMPERATURE CHECK AT DESPATCH

Product Warranty Statement: All products produced under this product code which are packaging and supplied by Golden Bake Ltd shall conform with this product specification. If however, you as a customer feel that this product does not meet this product specification, please contact a member of the quality department or the Qa / Technical manager in Golden Bake Ltd via the group quality email, who will take the details and investigate this further via our customer complaint procedure.



Site Contacts: See Top of specification.

Quality Contacts: qa@golden-bake.com

| | |
|---|---|
| Signed on behalf of Golden Bake Ltd. | Signed on behalf of Customer. [Enter name here] |
| Signed: Noelle Pires. | Signed: |
| Position: QA & Technical Manager. | Position: |
| Date: 29/01/2018 | Date: |