

**Doc ID:** 7000310921

Issue No: 2

Issue Date: 27/01/2011

Owner: Tony Herbert

Doc Title: Filo Pastry 8 x 500g

Status: Effective

Category: CONTROLLED DOCUMENT | Product Specifications | Pastry Food Services

Approvers: Chris Wells

PRODUCT SPECIFICATION

1. SUMMARY INFORMATION		
PRODUCTION SITE:	GENERAL MILLS BERWICK	
GENERAL MILLS PRODUCT CODE:	700-0310921	
BARCODE:	EAN13: 50 10084 10992 1 TUC14: N/A	
BRAND:	JUS-ROL®	
PRODUCT NAME:	Filo Pastry	
LEGAL NAME:	Frozen uncooked pastry	
PACK SIZE:	8 x 500g	
COUNTRY OF MANUFACTURE:	United Kingdom	
TRADE SECTOR:	Foodservice	
COUNTRY OF SALE:	United Kingdom	
TARGET MARKET:	General	
DESCRIPTION:	Frozen uncooked sheets of Filo Pastry folded and placed on a card and wrapped in clear film. Packed in a corrugated board outer case and labelled.	
INGREDIENTS:	Wheat Flour, Water, Maize Starch, Vegetable Oil, Glucose Syrup, Salt, Flour Treatment Agents: Ascorbic Acid, Sodium Metabisulphite (Sulphur Dioxide).	
ALLERGENS:	Wheat, Gluten, Sulphite	
NUTRITION INFORMATION:	Typical Values	As sold per 100g
	Energy	992kJ 234kcal
	Protein	8.1g
	Carbohydrate	52.1g
	-of which sugars	2.0g
	Fat	2.7g
	-of which saturates	0.3g
	Fibre	2.1g
	Sodium	0.3g
STORAGE:	Store at -18°C (0°F) Keep frozen until required for use - Do not refreeze once defrosted	
CLAIMS:	Suitable for Vegetarians	
CODING:	Outer: 18 month Best Before End code Lot number (L + perpetual date code + military time) e.g. for 10th February, 2000 at 2:30pm code: AUG 01 L0041 14:30	
PREPARATION INSTRUCTIONS:	<ol style="list-style-type: none">1. Defrost pastry in its wrapper for approximately 3½ - 4 hours at room temperature or overnight in a refrigerator.2. Allow pastry to come to room temperature before use.3. Cook in pre-heated oven at 200°C (400°F), Gas Mark 6, or at the temperature required by your recipe. To avoid drying out use only a few sheets at a time. Keep rest of pack well wrapped until use.	

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2. DIETARY INFORMATION

Is the product free from:		Comments
Genetically Modified Material (Active or Inactive)	YES	
Genetically Modified Material produced from, but not containing Genetically Modified Material	YES	
Materials produced using Genetically Modified Organisms	YES	
Materials exposed to ionizing radiation	YES	
Maize and products thereof	NO	Maize Starch
Animal products and by-products	YES	
Animal Fat	YES	
Any product of bovine origin (other than cows' milk and its products)	YES	
Added natural colours	YES	
Artificial colours	YES	
Natural flavourings	YES	
Nature Identical flavourings	YES	
Artificial flavourings	YES	
Preservatives	NO	E223
Antioxidants	NO	E300
Emulsifiers and Stabilisers	YES	
Flavour Enhancers	YES	
Polyols	YES	
Polydextrose	YES	
Organic Acids	YES	
Alcohols	YES	
Added Sugar	NO	Glucose Syrup
Added Salt	NO	Salt added
Artificial Sweeteners	YES	
Other additives	NO	E535
Pesticide Residues (give details)	YES	
Hydrogenated Fats	YES	
Sulphur Dioxide and Sulphites at concentrations of less than 10mg/kg or 10mg/l, expressed as SO₂	NO	
Is the product suitable for:		
Vegetarians (lacto-ovo)	YES	
Vegans	YES	
Kosher	YES	NOT CERTIFIED
Halal	YES	NOT CERTIFIED



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3. ALLERGEN INFORMATION

Is the material free from:		Comments
Cereals containing gluten and products thereof	NO	Wheat Flour
Crustacean, Molluscs and products thereof	YES	
Eggs and products thereof (all species)	YES	
Fish and products thereof	YES	
Peanuts and products thereof	YES	
Soya and products thereof (including oil, even if refined)	YES	
Milk and Dairy products including lactose (all species)	YES	
Tree Nuts and products thereof	YES	
Celery and products thereof	YES	
Celeriac and products thereof	YES	
Mustard and products thereof	YES	
Sesame Seeds and products thereof	YES	
Sunflower Seeds and Sunflower Oil (cold pressed)	YES	
Sulphur Dioxide and Sulphites at concentrations of more than 10mg/kg or 10mg/l, expressed as SO ₂	NO	

4. MICROBIOLOGY

ORGANISM	TARGET	RETEST/REJECT
TVC	<1 x 10 ⁶ cfu/g	>5 x 10 ⁶ cfu/g
Coliforms (presumptive)	<5 x 10 ² cfu/g	>1 x 10 ³ cfu/g
E. coli	<10cfu/g	>1 x 10 ² cfu/g

NOT ROUTINELY TESTED OR POSITIVELY RELEASED, EXPECTED MAXIMUM VALUES STATED ONLY

5. PROCESS OUTLINE

1. Ingredients mixed to form dough.
2. Dough extruded and dusted with cornstarch.
3. Dough stretched and dried to form filo pastry.
4. Filo pastry wound onto drum.
5. Pastry cut from drum and transferred to cutting table.
6. Pastry sheets cut to size.
7. Pastry sheets folded and wrapped in cling film.
8. Product metal detected (2mm Fe/2.5mm non-Fe/4.77mm SS). **CCP1**
9. Pastry packed into outer case.
10. Outer cases tape sealed.
11. Outer cases coded. **CCP2**
12. Product blast frozen to -18°C or below.
13. Outer cases palletised.
14. Transferred to cold store at -18°C or below.

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6. FORMULA

Ingredient	%	Country of Origin
Wheat Flour	>50	UK, France, Germany
Water	>20	UK
Maize Starch	<10	France
Vegetable Oil	<5	UK
Glucose Syrup	<5	UK
Salt	<1	UK
Ascorbic Acid	<0.1	China
Sodium Metabisulphite	<0.1	Italy

7. PACKAGING, STORAGE & HANDLING

Type and construction of pack:	Primary: Card insert, polypropylene film. Secondary: Printed corrugated board outer case, style FEFCO 0201, glued. Tape sealed
Is unit packaging recyclable?	Yes
Product dimensions:	250mm x 460mm approx.
Count Per Unit:	11 sheets approx.
Nett Unit Weight:	Declared Weight: 500g, T1 = 485g, T2 = 470g
Nett Case Weight:	4kg
Gross Case Weight:	4.6kg
Case Dimensions (internal):	310mm x 275mm x 70mm
Storage conditions (recommended):	-18°C or below
Shelf life (from manufacture):	588 days
Minimum shelf life remaining on delivery:	274 days
Pallet quantity:	Units/Case: 8 Cases/Layer: 11 Cases/Pallet: 209
Gross Pallet Weight (including Pallet):	995kg
Pallet Height (including Pallet):	1645mm

8. CONTACTS

SPECIFICATION CONTACT	COMMERCIAL CONTACT
R & D General Mills (Berwick) Ltd Tweedside Trading Estate Berwick-upon-Tweed Northumberland. TD15 2UX Tel: 01289 307737. Fax: 01289 305592	Sales JUS-ROL PO Box 363 Uxbridge Middlesex. UB8 1YT Tel: 01895 201100. Fax: 01895 201101