

Product Specification

Product Code and Product Name: 2513 Frozen Unbaked Large Egg Custard

Product Description: Sweet Pastry cases, with egg custard filling (approximately 235g) – Gold foil

Ingredients:

Full Fat **Milk**, **Wheat** flour (Contains Calcium carbonate, Iron, Niacin, Thiamin), Whole **Egg** (15%), Sugar, Vegetable Oils (Palm, Rapeseed), Water, Skimmed **Milk** Powder, Raising Agents (E450, E500), Salt.

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

Baking Guidelines:

: Preheat oven to 175℃. Place Frozen Egg Custards on to a baking tray. Place into the oven and bake for 20-25 minutes. Probe to ensure that a bake off temperature of above 85℃ has been achieved.

When fully baked the Egg Custard should have a domed appearance and when knocked will wobble.

Nutrition Information:

	Typical Values per
	100g (Analysed)
Energy kJ	1042
kcal	250
Fat (g)	13.9
Of which Saturates (g)	4.7
Carbohydrates (g)	24.3
Of which Sugars (g)	11.6
Fibre (g)	1.2
Protein (g)	6.2
Salt (g)	0.36

Micro Standards:

	Target	Fail
Enterobacteria	<100	>1000
TVC	<10000	>1000000
E. Coli	<10	>100
S. Aureus	<20	>100
Bacillus Cereus	<1000	>10000
Salmonella	Absent in 25g	Present in 25g
Listeria	Absent in 25g	Present in 25g
Yeast	<500	>5000
Mould	<500	>5000

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Re-issue Date: 04.06.15		

Packed:	24 x 241g approximately	Pallet Information:	
	(5.78Kg approximately)	12 Cases per layer	
		7 Layers per pallet	
		84 Cases per pallet	
Packaging	540 Foil Dimensions: 109 x 78 x 33mm, 2.76g each (66.24g per case)		
Measurements:	Blue Tint Liner Bag (LDPE): 18g each		
	Uni Layer Card (x3): 362 x 240mm, 32g each (96g per case)		
	Universal Case dimensions: 370 x 250 x 180mm, 246g each		
	Tape and Label weight: 5g each case		
	Case weight: 6.22Kg		
	Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer		
	pad 436g and pallet wrap 240g)		
	Total pallet weight: 550.7 Kg(approximately)		
	Total pallet height: 1.4 m (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: C. Creasey Date: 04.06.15

Position: Specifications Technologist

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
30.09.2014	4	New Format and review	Customer	23.09.2011
04.06.15	5	Change in deposit weights – ingredient declaration remains the same but final product weight increased	R. Bungar	30.09.14

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