



PRODUCT SPECIFICATION

Confidential

Product Details:

Product: Wholemeal Vegetable pastry
Product Code: BA230007
Product Description: A hand crimped wholemeal pastry with a mixed vegetable filling. Product is glazed, frozen and distributed raw.

Baking Instructions: Preheat oven to 240oC. Bake product at 200oC for 35-40 minutes until golden brown. Cooking times will vary dependant on the type of oven used.

Total Weight: 230g e
Fill Weight: 110g
Marking: None
Shelf Life: Minimum 12 months under correct frozen conditions -18°C or colder
Best Before: 1 year from month of manufacture

Packaging:

No Products Per Case: 24
No Cases Per Pallet: 105
Total Case Weight: Approx 5.9kg

Packaging Weights Per Case:

| | | | | | |
|-----------------|------------------|-----|-------------------|------------------|------|
| Primary: | Plastic | 15g | Secondary: | Plastic | 0g |
| | Card | 0g | | Card | 378g |
| | Aluminium | 0g | | Aluminium | 0g |
| | Paper | 21g | | Paper | 3g |

Case Dimensions - External 392mm L x 290mm W x 163mm H

Storage & Handling Boxes palletised
 Label displayed outward. Batch code and use by dates shown on the label.
 (All products must be traceable back to manufacture by batch, sort codes etc.)
 Maximum temperature on delivery: -30oc
 Storage temperature range: -12oC to -18oC

Manufacturing Address:

Penny Lane Foods Ltd, 5 Fairfax Road, Heathfield, Newton Abbot, Devon TQ12 6UD
 Tel 01626 834021 Fax 01626 834558
 E-mail: Sales@pennylanefoods.com
 Web: www.pennylanefoods.com
 EC number: UK TZ017 EC

Accreditation: Accredited to BRC.

Specification Approval:

Written by: Karen Brimblecombe **Date:** 15th July 2012

Position: Technical Manager

Composition/Ingredients:

Wholemeal Wheat Flour, Potato (21%), Water, Vegetable Fat (Contains: Rapeseed Oil, Palm Oil, Water, Salt, Emulsifier: E471, Colours: E160b, E100, Citric Acid), Wheat Flour, Peppers (4%), Swede (4%), Onion (4%), Carrot (4%), Peas (4%), Sweetcorn (4%), Seasoning Blend (Contains: Modified Starch, Dehydrated Potato, Salt, Yeast Extract, Potato Starch, Sugar, Glucose Syrup, Onion Powder, Vegetable Oil, Carrot Powder, Leek Powder, Citric acid, Parsley, Turmeric, Spice, Flavour Enhancer: E621).

Glaze: Water, Milk Proteins, Modified Starch, Vegetable Oil, Emulsifiers: E322 (Soya Lecithin), E471, Acidity Regulator: E339, Colour: E160a.

ALLERGY ADVICE: Contains: Wheat, Milk, Gluten, Sulphite, Soya

*Oils subject to possible cross contamination with refined peanut oils

Nutritional Information:

| | | |
|-------------------------|-------------|--------------------------------------|
| Protein (g) | 4.5 | (Calculated typical values per 100g) |
| Fat (g) | 11.5 | (As sold) |
| Carbohydrate (g) | 26.8 | |
| Energy (kcal) | 221 | |
| Energy (kJ) | 929 | |

Quality Management:

HACCP based quality management system. All product positive released after organoleptic testing. Details will be forwarded if required.

Microbiological Standards: - Subject to Review

| Test | Frequency of testing | Target/g | Unacceptable/g Reject Level | Method |
|------------|----------------------|------------------------|-----------------------------|----------------|
| TVC | Annually | <3.0 x 10 ⁵ | >1.0 x 10 ⁷ | ISO4833-1:1991 |
| Enteros | Annually | <4.0 x 10 ² | >1.0 x 10 ⁴ | ISO7402-1993 |
| Salmonella | Annually | Not present | Present | |

G.M. Statement:

To the best of Penny Lane Foods Ltd knowledge, all of the products that are manufactured and supplied by the company are produced from ingredients that are free from genetically modified materials. All ingredients supplied to Penny Lane Foods Ltd must not contain genetically modified organisms of any type or source. This policy will be included in all our purchase contracts and specifications. Penny Lane Foods Ltd complies with all legislation both EC and UK. relating to Genetic modification and trace ability.

The company understands that genetic modification can have a significant impact on the quality and availability of its raw materials. Penny Lane Foods Ltd will only support the introduction of genetically modified organisms into its products in the future provided that all issues of product safety, environmental concerns and ethics are satisfactorily addressed and that all of our customers are willing to accept this.

Raw Material Details:

| Pastry | Supplier | Specification | Ingredient Weight Per Product (g) |
|---------------------------|-------------------|--|--|
| Wheat Flour | Approved supplier | Untreated Wheat Flour containing Ascorbic Acid | Confidential |
| Vegetable Fat | Approved supplier | Rapeseed Oil, Palm Oil, Water, Salt, Emulsifier: E471, Colours: E160b, E100, Citric Acid | Confidential |
| Salt | Approved supplier | Pure Vacuum Dried Salt | Confidential |
| Wholemeal Flour | Approved supplier | Untreated Wheat Wholemeal Flour containing Ascorbic Acid | Confidential |
| Water and Ice | Approved supplier | Potable water, ice is crushed and made on site. | Confidential |
| | | | |
| Filling | Supplier | Specification | Ingredient Weight Per Product (g) |
| Potato | Approved supplier | Freshly diced potato | Confidential |
| Mixed Pepper | Approved supplier | IQF Sliced Mixed Red and Green Pepper | Confidential |
| Swede | Approved supplier | IQF diced | Confidential |
| Onion | Approved supplier | IQF diced | Confidential |
| Carrot | Approved supplier | IQF Diced Carrot | Confidential |
| Peas | Approved supplier | IQF Peas | Confidential |
| Sweetcorn | Approved supplier | IQF Sweetcorn Kernels | Confidential |
| Vegetable Pasty Seasoning | Approved supplier | Modified Starch, Dehydrated Potato, Salt, Yeast Extract, Potato Starch, Sugar, Glucose Syrup, Onion Powder, Vegetable Oil, Carrot Powder, Leek Powder, Citric acid, Parsley, Turmeric, Spice, Flavour Enhancer: E621 | Confidential |
| | | | |
| | | | |
| Glaze | Supplier | Specification | Ingredient Weight Per Product (g) |
| Glen glaze | Approved supplier | Glaze: Water, Milk Proteins, Modified Starch, Vegetable Oil, Emulsifiers: E322 (Soya Lecithin), E471, Acidity Regulator: E339, Colour: E160a. | Variable |
| TOTAL | | | 230g |

Food Intolerance Data:

The following details are correct to the best of our knowledge: -

| | |
|--|-----|
| Free from Nuts and Nut Derivatives | Yes |
| Free from Sesame Seeds and Derivatives | Yes |
| Free from Milk and Milk Derivatives | No |
| Free from Egg and Egg Derivatives. | Yes |
| Free from Wheat and Wheat Derivatives | No |
| Free from Lupin and Lupin Derivatives | Yes |
| Free from Soya and Soya Derivatives | No |
| Free from Maize and Maize Derivatives | No |
| Free from Gluten | No |
| Free from Fruit and Fruit Derivatives | Yes |
| Free from Yeast and Yeast Derivatives | No |
| Free from Vegetables and Vegetable Derivatives | No |
| Free from celery and celery Derivatives | Yes |
| Free from mustard and mustard derivatives | Yes |
| Free from Seafood and Seafood Derivatives | Yes |
| Free from Additives | No |
| Free from Azo and Coal Tar Dyes | Yes |
| Free from Benzoates | Yes |
| Free from Sulphites | Yes |
| Free from BHA/BHT | Yes |
| Free from Aspartame | Yes |
| Suitable for Vegetarians | Yes |
| Suitable for Ovo-lacto Vegetarians. | Yes |
| Suitable for Vegans | No |
| Free from Irradiated Manufacturing processes or Ingredients | Yes |

HACCP: See attached CCP summary

Foreign body control: Monthly glass and hard plastic audit.
Metal detection: 3.5 ferrous, 4.5mm non-ferrous and 3.5mm stainless steel

Specification Revision Details:

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| Issue 1: | First Issue |
| Issue 2: | Review specification |
| Issue 3: | Change from Glen glaze to Egg glaze |
| Issue 4: | Review specification, Change to glen glaze |
| Issue 5: | Change product code, update ingredient declaration |