

PRODUCT SPECIFICATION

PRODUCT: *All Vegetable Puff Pastry- 2 x 6.35kg Block*

Frozen unbaked puff pastry (French Method)

PRODUCT CODE **A56AA14**

INGREDIENTS: *Wheat flour, Margarine (Palm and Rapeseed Oil, Water, Salt), Water, Salt, Preservative E202.*

ALLERGEN ADVICE: *Contains: Gluten (Wheat)*

COUNTRY OF ORIGIN

INGREDIENT	COUNTRY OF Manufacture	COUNTRY OF ORIGIN
Wheat flour	UK	<i>Straight Run Wheat Flour: 75% extraction rate. Protein Target 11.0%, Moisture 15% max, Colour Grade -1.5-1.3. Hagberg Minimum 250. Contains Calcium, Iron. Nicotinic acid and Thiamine as statutory flour additives. UK, Germany</i>
Cake and Pastry Margarine	<i>Margarine – New Britain Oils CSPO (Certified segregated) RSPO member no's.- Plantation 1-0016-04-000-00 Manufacturing- 606-04 CSPO certificate no's.- Plantation BMT-RSPO-000019 Manufacturing- BMT-RSPO-000001</i>	<i>Palm Oil- Papua New Guinea, Solomon Isles Rapeseed Oil- UK, Germany, France</i>
Water	UK Wales	<i>UK Wales Mains potable ex Water Authority.</i>
Preservative E202	UK	<i>Crystalline powder added as an ingredient to puff pastry. 0.1% added in product. UK</i>
Salt	UK	<i>White crystal added as ingredient. UK</i>

COMPOUND INGREDIENT

Ingredient	Breakdown	%
Pastry Margarine (laminating)	Palm Oil (~42.5%)/ Palm Stearin (~40%)	82.5%
P06	Water	16.0%
	Salt	1.5%

<i>Ingredient</i>	<i>Breakdown</i>	<i>%</i>
Pastry Margarine (bowl)	Palm Oil (~33%)/ Palm Stearin (~41%)/ Rapeseed Oil	81.5%
P05	Water	15.8%
	Salt	2.7%

PRIMARY INGREDIENTS R1

<i>Ingredient</i>	<i>%</i>
<i>Wheat flour</i>	<i>51.46</i>
<i>Margarine</i>	<i>25.62</i>
<i>Water</i>	<i>21.15</i>
<i>Salt</i>	<i>0.65</i>
<i>Preservative</i>	<i>0.12</i>

PRODUCT STANDARDS

<i>Puff Pastry</i>	<i>STANDARD</i>	<i>TOLERANCE +/-</i>
<i>No. Units Per Case</i>	<i>2</i>	
<i>Product Dimensions:</i>		
<i>Length</i>	<i>300mm</i>	<i>20mm</i>
<i>Width</i>	<i>300mm</i>	<i>20mm</i>
<i>Diameter</i>		
<i>Weight</i>	<i>6350g</i>	<i>150g</i>

ORGANOLEPTIC STANDARDS

	<i>Colour</i>	<i>Flavour</i>	<i>Baked Colour/Appearance</i>	<i>Baked Flavour</i>
<i>French Method Puff Pastry</i>	<i>Pale cream dough colour. Free from off colours</i>	<i>Free from off flavours/taints</i>	<i>Golden brown pastry lid</i>	<i>Light and typical of puff pastry. Free from off flavours/taints</i>

PACKAGING STANDARDS

No. of Units	2/case
Pallet Configuration	72 (8 layers of 9 cases)
Internal packaging	Blue MDPE Polybag
Outer Case	Cartonboard case

NUTRITIONAL INFORMATION:

Recipe No. 1: All Vegetable Puff Pastry		
Nutritional per 100g:	Units (unless stated) g/100g	Method
Energy (kcal):	377	Analysis 28.2.13
Energy (kj):	1573	
Moisture (Oven Dry)	32.3	
Protein (N x 6.25)	6.6	
Ash	0.7	
Total Fat	22.6	
Saturated Fat	10.0	
Mono-unsaturated Fat	9.1	
Poly-unsaturated Fat	2.5	
Trans-unsaturated Fat	<0.1	
Dietary Fibre (AOAC)	1.8	
Total Carbohydrate (by difference)	37.8	
Available Carbohydrate (by difference)	36.0	
Sugar	1.5	
Sodium	0.20	
Sodium (Expressed as salt)	0.51	

ANALYTICAL STANDARDS

ANALYTICAL STANDARD – RAW PASTRY			
Test	Typical(cfu/g)	Action(cfu/g)	Frequency of Tests
Total Plate Count	5,000,000	>10,000,000	Quarterly
Enterobacteriaceae	<10,000	>100,000	Quarterly
E. coli	<20	>60	Quarterly
Staph. aureus	<20	>60	Quarterly
Bacillus Cereus	<40	>100	Quarterly
Lactic Acid Bacteria	1,000,000	>10,000,000	Quarterly

FREE FROM LIST

	<i>FREE FROM (Y/N)</i>	
<i>Suitable for ovo-lacto vegetarians</i>	Y	
<i>Suitable for vegans</i>	Y	
<i>Free from peanuts and peanut derivatives (Including supply chain)</i>	Y	
<i>Free from other nut and nut derivatives (including possible cross contamination)</i>	Y	
<i>Free from nut derived oil (including possible cross contamination)</i>	Y	
<i>Free from sesame seeds / sesame seed derivatives</i>	Y	
<i>Free from other seeds / seed derivatives</i>	N	<i>Rapeseed</i>
<i>Free from milk / milk derivatives</i>	Y	<i>Butter used on site</i>
<i>Free from celery/celery derivatives</i>	Y	
<i>Free from mustard/ mustard derivatives</i>	Y	<i>Mustard within chutney product on dedicated line</i>
<i>Free from Sulphur Dioxide (or level < 10ppm)</i>	Y	
<i>Free from egg / egg derivatives / albumen</i>	Y	<i>Egg within product on dedicated line</i>
<i>Free from wheat / rye / oats / barley / and derivatives of</i>	N	<i>Wheat flour</i>
<i>Free from Soya / Soya derivatives</i>	Y	
<i>Free from maize / maize derivatives</i>	Y	
<i>Free from Lupin / Lupin derivatives</i>	Y	
<i>Free from rice / rice derivatives</i>	Y	
<i>Free from gluten</i>	N	<i>Wheat flour</i>
<i>Free from fruit / fruit derivatives</i>	N	<i>Lemon Juice within margarine as a processing aid</i>
<i>Free from yeast / yeast derivatives</i>	Y	<i>Yeast within sausage on dedicated line</i>
<i>Free from vegetable / vegetable derivatives</i>	N	<i>Vegetable Oil – Rapeseed, Palm,</i>
<i>Free from fish / crustaceans / molluscs and their derivatives</i>	Y	
<i>Free from additives</i>	N	<i>Preservative E202</i>
<i>Free from Azo and coal tar dyes</i>	Y	
<i>Free from glutamates</i>	Y	
<i>Free from benzoates</i>	Y	
<i>Free from sulphites</i>	Y	<i>Sulphites within chutney product on dedicated line</i>
<i>Free from BHA / BHT</i>	Y	
<i>Free from aspartame</i>	Y	
<i>Free from M.R.M. (Mechanically Recovered Meat)</i>	Y	
<i>Free from Natural Colours</i>	Y	
<i>Free from Artificial Colours</i>	Y	
<i>Free from Preservatives</i>	N	<i>Potassium Sorbate E202</i>
<i>Free from Antioxidants</i>	Y	
<i>Free from M.S.G. (added)</i>	Y	
<i>Free from M.S.G. (naturally occurring)</i>	Y	
<i>Kosher Certified</i>	N	
<i>Halal Certified</i>	N	

Quality Controls							
Ingredient	Wheat flour	Bowl-Margarine/ Butter	Pump margarine	Dough at Extruder	Fat at Extruder	Water	Silo Flour
Temperature	Max 25°C	Max 20°C	Max 17°C	Max 20°C	Max 20°C	Max 8°C	Max 25°C
	Min 10°C	Min 10°C	Min 6°C	Min 14°C	Min 14°C	Min 2°C	Min 10°C

GM STATUS: *The product is not produced from any raw material from a genetically modified source and to the best knowledge is GM Free*

NUT STATUS: *The site at Bridgend is nut free and, whilst we hold assurances in writing from our suppliers, we are happy to state that our products are nut free products.*

HVO STATUS: *All products and additives are free from HVO (Hydrogenated Vegetable Oil)*

DEFROST/USAGE INSTRUCTIONS:

*Pastry Shapes (If not used frozen): Defrost in a chiller at 0-8°C for 12 hours or overnight. Temper to 5-10°C for ease of use.
 Pastry Rolls and Blocks: Defrost in a chiller at 0-8°C for 36 hours. Temper to 5-10°C for ease of use.*

BAKING INSTRUCTIONS:

Bake in a pre-heated oven at 200 °C for 10 – 15 minutes or according to recipe

STORAGE:

FROZEN: *Product must be kept at -18 °C. Shelf life is 18 months from date of manufacture.
 Once defrosted, use within 6 days (kept chilled 0-8degC)*

DELIVERY TEMPERATURE PARAMETERS:

Frozen: between -12°C and -20°C



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DOCUMENT CONTROL				
<i>Date Of Issue</i>	12.3.14		<i>Issued By</i>	Steven Slater
<i>Signed</i>			<i>Revision No.</i>	5
<i>Amended:</i>			<i>Reason For Amendment</i>	

SPECIFICATION ACCEPTANCE:

Please return a signed copy of this specification to Steven@Pin-itpastry.com as indication of acceptance.

If a copy is not returned it will be taken that the customer has accepted this specification.

CUSTOMER ACCEPTANCE				
<i>Date</i>			<i>Issued By</i>	Steven Slater
<i>Company Name</i>			<i>Revision No.</i>	5
<i>Signed (Customer)</i>				
<i>Position In Company</i>				