

# pennylane

## PRODUCT SPECIFICATION

Confidential

### Product Details:

**Product:** Cheese Straws  
**Product Code:** BF025001  
**Product Description:** Puff pastry straws with cheddar and Red Leicester cheese. Product is frozen and distributed raw.

**Baking Instructions:** Bake product at 170°C for 12-15 minutes until golden brown. Cooking times will vary dependant on the type of oven used.

**Total Unglazed Weight:** 25g  
**Fill Weight:** NA  
**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:** 350 approx  
**No Cases Per Pallet:** 105  
**Total Case Weight:** Approx 8.97kg

### Packaging Weights Per Case:

<b>Primary:</b>	<b>Plastic</b>	17g	<b>Secondary:</b>	<b>Plastic</b>	0g
	<b>Card</b>	0g		<b>Card</b>	207g
	<b>Aluminium</b>	0g		<b>Aluminium</b>	0g
	<b>Paper</b>	0g		<b>Paper</b>	2.5g

**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 and flow wrapping.  
 (All products must be traceable back to manufacture by batch, sort codes etc.)  
 Minimum temperature on delivery: -18°C  
 Storage temperature range: -12°C to -18°C

### 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.

**Composition/Ingredients:**

**WHEAT** Flour, Cheddar cheese **MILK** (22%) (Contains: **MILK**, Salt, Vegetarian Rennet), Non-Hydrogenated Vegetable Fat (Contains: Rapeseed Oil, Palm Oil, Palm Oil Fractions, Coconut Oil, Water, Salt, Emulsifier: E471, Colours: E100, E160b, Citric Acid), Water, Red Leicester Cheese **MILK** (9%) (Contains: **MILK**, Salt, Potato Starch, Colour: E160b, Vegetarian Rennet), Butter (Contains Cows **MILK**) white Pepper, Salt.

ALLERGY ADVICE: Produced in a environment where - Wheat, Mustard, Celery, Milk, Egg, Soya and Sulphites are handled

**Nutritional Information:**

<b>Protein (g)</b>	<b>11.2</b>	(Calculated typical values per 100g)
<b>Fat (g)</b>	<b>26.3</b>	(As sold)
<b>Of which saturated fats (g)</b>	<b>15.2</b>	
<b>Carbohydrate (g)</b>	<b>25.6</b>	
<b>Of which Sugars (g)</b>	<b>0.6</b>	
<b>Energy (kcal)</b>	<b>379</b>	
<b>Energy (kJ)</b>	<b>1582</b>	
<b>Salt (g)</b>	<b>1.0</b>	

**QUALITY MANAGEMENT:**

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

**Microbiological Standards:**

<b>Test</b>	<b>Target</b>	<b>Maximum</b>
E-coli	<10	<50
Salmonella	Not Isolated	Not Isolated
Staph. Aureus	<100	<200
Bicillus Cereus	<100	<1000

**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 Sourcing:** All meat is sourced from EC approved cutting plants. All meat contents declarations have been calculated and conform to the new definition of meat. All raw materials sourced from approved supplier only.

**HACCP:** See attached CCP summary

**Foreign body control:** Monthly glass and hard plastic audit.  
Metal detection: 2.5mm ferrous, 3 mm non-ferrous and 3.5mm stainless steel

**Specification Revision Details:**

Issue 1:            First Issue

**This specification is to be agreed by both parties:**

PLF Signature: 

Print: Karen Brimblecombe

Position: Technical Services Manager

Date: ...22.05.18

Please sign below and return a copy of this specification back to us:

Company Name: .....

Customer Signature: .....

Print: .....

Position: .....

Date: .....

IF THIS SPECIFICATION IS NOT RETURNED WITHIN 14 DAYS OF ISSUE IT WILL BE DEEMED TO BE  
FORMALLY AGREED BY BOTH PARTIES