

# pennylane

## PRODUCT SPECIFICATION

Confidential

### Product Details:

**Product:** Mini Cocktail pastry  
**Product Code:** BA080001  
**Product Description:** A d shaped machine made mini puff pastry pastry filled with mince beef and vegetables. Product is frozen and distributed raw.

**Baking Instructions:** Preheat oven to 240oC. Bake product at 200oC for 30-35 minutes until golden brown. Cooking times will vary dependant on the type of oven used.

**Total Weight:** 80g e  
**Fill Weight:** 40G  
**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:** 60  
**No Cases Per Pallet:** 99  
**Total Case Weight:** Approx 5.2kg

#### Packaging Weights Per Case:

<b>Primary:</b>	<b>Plastic</b>	15g	<b>Secondary:</b>	<b>Plastic</b>	0g
	<b>Card</b>	0g		<b>Card</b>	233g
	<b>Aluminium</b>	0g		<b>Aluminium</b>	0g
	<b>Paper</b>	21g		<b>Paper</b>	0g

**Case Dimensions - External** 355mm L x 263mm W x 150mm 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:** 13th Decmeber 2012

**Position:** Technical Manager

**Composition/Ingredients:**

Wheat flour, Potato, Water, Vegetable fat (Contains: Rapeseed Oil, Palm Oil, Water, Salt, Emulsifier: E471, Colours: E100, E160b, Citric Acid), Minced Beef (12%), Butter (contains cows milk), Swede (3%), Onion (3%), Modified Maize Starch, Salt, Pepper.

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

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

\*Oils subject to possible cross contamination with refined peanut oils

**Nutritional Information:**

<b>Protein (g)</b>	<b>5.9</b>	(Calculated typical values per 100g)
<b>Fat (g)</b>	<b>12.6</b>	(As sold)
<b>Carbohydrate (g)</b>	<b>28.2</b>	
<b>Energy (kcal)</b>	<b>250</b>	
<b>Energy (kJ)</b>	<b>1042</b>	

**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	Meat product monthly testing	5 samples less than $5 \times 10^6$ , 3 sample must be $<5 \times 10^5$		ISO4833-1:1991
E-coli		All five sample to be $<5000$ cfu/g, and 3 sample must be $<500$ cfu/g.		ISO7402-1993
Salmonella		0 out of 5 samples with detection acceptable		

**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.

### Raw Material Details:

Pastry	Supplier	Specification	Ingredient Weight Per Product (g)
Sovereign	Approved supplier	Untreated Wheat Flour containing Ascorbic Acid	Confidential
Vegetable Fat	Approved supplier	with emulsifier Mono and Diglycerides of Fatty Acids and colour Annatto and Cercumin.	Confidential
Butter	Approved Supplier	Contains Cows milk	Confidential
Salt	Approved supplier	Pure Vacuum Dried Salt	Confidential
Water and Ice	Approved supplier	Potable water, ice is crushed and made on site.	Confidential
Filling	Supplier	Specification	Ingredient Weight Per Product (g)
Minced Beef	Approved supplier	Minced Beef 75% Visual Lean	Confidential
Seasoning blend	Approved supplier	Food Grade Salt, Ground black pepper, modified maize starch	Confidential
Potato	Approved supplier	Freshly Diced Potato On the Premises	Confidential
Swede	Approved supplier	IQF diced	Confidential
Onion	Approved supplier	IQF diced	Confidential
Water	Approved supplier	Potable Mains Water	Confidential
Glaze	Supplier	Specification	Ingredient Weight Per Product (g)
Glen glaze	Approved supplier	Glaze: Water, Milk Proeins, Modified Starch, Vegetable Oil, Emulsifiers: E322 (Soya Lecithin), E471, Acidity Regulator: E339, Colour: E160a.	Variable
<b>TOTAL</b>			<b>80g</b>

**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	In glaze, butter
Free from Egg and Egg Derivatives.	Yes	
Free from Wheat and Wheat Derivatives	No	Flour, starch
Free from Lupin and Lupin Derivatives	Yes	
Free from Soya and Soya Derivatives	No	Glaze
Free from Maize and Maize Derivatives	No	Starch
Free from Gluten	No	Flour
Free from Fruit and Fruit Derivatives	Yes	
Free from Yeast and Yeast Derivatives	Yes	
Free from Vegetables and Vegetable Derivatives	No	Potato, onion, swede
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	No	
Suitable for Ovo-lacto Vegetarians.	No	
Suitable for Vegans	No	
Free from Irradiated Manufacturing processes or Ingredients	Yes	

**HACCP:** See 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:**

Issue 1:	First Issue
Issue 2:	Change of glaze recipe change of packaging details, change of label.
Issue 3:	Change of ingredients, specification format, suppliers, label, nutritional calculation.
Issue 4:	Change of glaze, revised bake instructions
Issue 5:	Change in ingredients and supplier, Change in micro.
Issue 6:	Remove minimum meat %
Issue 7:	Change of Company name and add allergen advice
Issue 8:	Review specification
Issue 9:	Change from Glen glaze to egg glaze
Issue 10:	Review specification, add glen glaze
Issue 11:	Remove the name 'Cornish' from description
Issue 12:	Update nutritional information
Issue 13:	Change product code, update ingredients declaration.
Issue 14:	Update ingredient declaration.