

Product Specification

Product Code and Product Name: 4907 Dairy Cream Chocolate Eclairs

Product Description: Light Éclair Pastry, filled with piped Dairy Cream and topped with rich chocolate fondant. - Frozen Baked

Ingredients:

Whipped Cream (52%) [Whipping Cream (**Milk**), Stabiliser (Sugar, Modified Maize Starch, Stabilisers (E450ii, E401))], Choux Pastry [Whole Pasteurised **Egg**, Rapeseed Oil, **Wheat** Flour (contains Calcium carbonate, Iron, Niacin, Thiamin), Corn Flour, Emulsifier (E472c), Raising Agent (E450iii), Salt)], Chocolate Fondant (17%) [Sugar, Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier (**Soya** Lecithin)), Glucose Syrup, Water, Emulsifier (E471), Preservative (E202)], Dark Lacing [Sugar, Hydrogenated Palm Oil, Palm Oil, Fat Reduced Cocoa Powder, Whey Powder (**Milk**), Emulsifiers (**Soya** Lecithin, Polyglycerol Polyricinoleates), Flavouring].

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

Defrosting Instructions:

Remove the required amount of frozen confectionary from your freezer and place on a tray, place the tray into a refrigerated cabinet. The average defrost time is 6 hours at a storage temperature of 4°C. Ensure product is placed away from any produce that will taint or spoil the confectionary. Store chilled below 5°C. Ensure product is completely thawed before serving. Once thawed do not re-freeze and consume within 24 hours.

Nutrition Information:

	Typical Values per 100g (A)
Energy kJ	1503
kcal	362
Fat (g)	26.3
Of which Saturates (g)	17.1
Carbohydrates (g)	26.7
Of which Sugars (g)	19.5
Fibre (g)	1.4
Protein (g)	4.0
Salt (g)	0.41

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

Packed:

16 x 85g approximately
(1.36Kg approximately)

Pallet Information:

6 Cases per layer
16 Layers per pallet
96 Cases per pallet

Packaging Measurements:

Blue Siliconised Greaseproof Paper: 330 x 440mm, 41g
Plastic Tray Insert: 440 x 335 x 30mm, 45g each
Case dimensions (combined base and lid): 465 x 360 x 75mm, 378g
Label weight: 2g each case
Case weight: 1.8Kg approximately
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 386g and pallet wrap 240g)
Total pallet weight: 203.9Kg(approximately)
Total pallet height: 1.36m (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: J. Wesolowska

Date: 03.08.2020

Position: Specifications and Artwork Coordinator

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
11.11.14	6	Updated in accordance with FIR and specification reviewed	Customer	21.07.14
27.05.2015	7	Updated to new recipe	R. Bungar	11.11.2014

Issue Date: 06.12.07

Issue No: 10

Doc Ref: 4907 Dairy Cream Chocolate Eclairs

Re-issue Date: 03.08.2020

18.02.16	8	Ingredient dec, nutrition and weight updated as was based on large éclair not standard	R. Bungar	27.05.15
31.01.2017	9	Updated ingredients and nutrition	R. Bungar	18.02.2016
03.08.202	10	Specification review, no changes	J.W.	31.01.2017

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