

## LANTMANNEN PRODUCT SPECIFICATION



<b>Product Code</b>	80515
<b>Product Name</b>	Apple Crown SG
<b>Legal Product Name</b>	Apple Crown
<b>FSA (Salt) Product Category</b>	12.2 Cakes
<b>Legal Product Description</b>	Frozen pre-proved Danish pastry crown with Apple filling, topped with Glaze. Product names containing "SG" are produced using Certified Segregated Palm Oil.
<b>Marketing Product Description</b>	Frozen pre-proved Danish pastry crown with Apple filling, topped with Glaze.
<b>Principal/Supplier Name</b>	Bedford
<b>Country of Origin</b>	United Kingdom
<b>EEC Number</b>	
<b>Product to be Distributed</b>	Frozen (< -18°C)
<b>Product to be Sold</b>	Baked/Ambient
<b>PACK CONTENTS (Frozen):</b>	
<b>Individual unit weight (g)</b>	98.8
<b>Number of units per case:</b>	48
<b>Case Inclusions:</b>	White Icing
<b>Weight of Inclusions (g): excl packaging</b>	350
<b>Declared Net Weight (kg):</b>	5.09
<b>Case Gross Weight (kg)</b>	5.53
<b>Weight control system:</b>	Exempt
<b>Frequency of weight test:</b>	Weight of each carton is automatically changed
<b>On shelf retail pack target weight / volume per pack:</b>	
<b>STORAGE / HANDLING INSTRUCTION:</b>	
<b>In storage:</b>	Frozen (< -18°C)
<b>In distribution:</b>	Frozen (< -18°C)
<b>In depot:</b>	Frozen (< -18°C)
<b>On display:</b>	Baked/Ambient
<b>SHELF LIFE:</b>	
<b>In storage:</b>	11
<b>Minimum Shelf Life in to depot:</b>	3
<b>On display (hours):</b>	24
<b>BAKING INSTRUCTIONS:</b>	Bake for 18 minutes at 190°C

**E2) INGREDIENTS & COMPOUNDS INFORMATION**

<b>INGREDIENT DECLARATION:</b>  (As reflected on the product label, listed in order of proportion by weight)	<b>INGREDIENTS:</b> DOUGH: WHEAT Flour (with Calcium, Iron, Niacin, Thiamin), Vegetable Margarine (Palm and Rapeseed Oil, Water, Emulsifier (E471), Salt, Acidity Regulator (E330), Flavouring), Water, Yeast, EGG Yolk (contains Salt), Sugar, Stabiliser (E440), Baking Agent (Dextrose, Emulsifier (E472e)), Flour Treatment Agent (E300)), <b>FILLING:</b> Apple Filling (22%) (Apples (contains: Water, Antioxidant (E300), Acidity Regulator (E330), Salt), Sugar, Glucose-Fructose Syrup, Cornflour , Water, Lemon Juice, Preservative (E202)), Sugar, Vegetable Margarine (Palm, Rapeseed, Coconut/Palm Kernel Oil, Water, Salt, Emulsifier (E471), Acidity Regulator (E330), Flavouring), Water, WHEAT Flour, ALMOND Powder, Flavouring, <b>TOPPING:</b> Glaze (Water, Glazing Agent (E953), Sugar, Gelling Agent (E406), Preservative (E202), Acidity Regulator (E330), ICING: Icing Sugar, Glucose Syrup, Water, Colour (E170), Tapioca Starch.
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**E3) PROCESSING AIDS / UNDECLARED INGREDIENTS:**

Processing Aid (Name)	E-number (if applicable)	Level in Final product (ppm)	Source/Produced from/Grade	In which Ingredient	Country of Origin	Supplier
Sodium Ferrousyanide	E535		Laboratory synthesis	Salt in Egg Yolk	Denmark	Mantons, Hulstaert & Cie, Noble Foods
Enzymes		192	Xylanase, Alpha Amylase	Baking Agent	Denmark	CP Kelco
Sucrose			Sugar beet	Stabiliser (E440)	Denmark	CP Kelco
Calcium Carbonate	E170		Mineral source	Baking Agent	Italy	SFK Food
Water				Ascorbic Acid Solution in Apples, E171		Elgar Foods, Precheza (LCH)
Salt				Ascorbic Acid Solution in Apples		Elgar Foods
Propylene Glycol				Natural Almond Flavouring		Synergy

Declare all additives present in the product, including non-declared processing aids or packaging gases and carry-over additives or processing aids from compound ingredients; if none state none.

If no technical function in final product then state 'no ef

**IT IS ESSENTIAL THAT ALL ADDITIVES ARE LISTED BELOW AND THEIR FUNCTION IN FINAL PRODUCT IS GIVEN. IF THERE IS NO FUNCTION IN THE FINAL PRODUCT, THEY SHOULD NOT APPEAR IN THE INGREDIENTS DECLARATION.**

E-number	Name	Source / Produced from	In Which Ingredient	Function in Ingredient	Natural / NI / Artificial	Bakehouse Nutrition Policy Additive Status
E300	Ascorbic Acid	Tapioca	Baking Agent	Flour Treatment Agent	Natural	1 - green
E471	Fatty acids (Mono and diglycerides of)	Palm Oil	Vegetable Margarine	Emulsifier	Natural	1 - green
E330	Citric Acid	Sugar Beet Molasses, Potato, Tapioca	Vegetable Margarine, Apple Filling and Ready Glaze	Acidity Regulator	Natural	1 - green
E472e	Fatty acids (Mono and diacetyl tartronic acid esters of mono and diglycerides of)	Rapeseed Oil	Baking Agent	Emulsifier	Natural	2 - yellow
E300	Ascorbic Acid	Maize	Apple Filling	Antioxidant	Natural	1 - green
E953	Isomalt	Sucrose	Ready Glaze	Glazing Agent	Nature Identical (NI)	2 - yellow
E406	Agar	Seaweed	Ready Glaze	Gelling Agent	Natural	2 - yellow
E202	Potassium Sorbate	Laboratory synthesis	Apple Filling and Ready Glaze	Preservative	Artificial	2 - yellow
E440	Pectin	Citrus peel	Stabiliser	Stabiliser	Natural	1 - green

**E4) ALLERGEN & DIETARY INFORMATION**

Is the product free from:	YES / NO	Source of Allergen/Ingredient
Nuts	No	Almond Powder
Nut cross contamination	No	Nut are used in the factory. Almond Powder may contain other nuts.
Seeds and Derivatives?	No	Rapeseed Oil
Seed cross contamination	Yes	
Milk and Milk Derivatives?	No	Whey powder and skimmed milk powders are used within the factory
Wheat and Wheat Derivatives?	No	Wheat Flour, Dextrose, Glucose/Fructose Syrup, Carriers
Gluten?	No	Wheat Flour
Egg and Egg Derivatives?	No	Egg Yolk
Fish excluding shellfish?	Yes	
Crustaceans and their Derivatives?	Yes	
Soya and Soya Derivatives?	Yes	
Sulphur Dioxide / Sulphites?	Yes	Content <10ppm
Mustard?	Yes	
Celery/Celery?	Yes	
Molluscs?	Yes	
Lupin and Lupin derivatives?	Yes	
Maize and Maize Derivatives?	No	Maize Starch, Glucose Syrup
Fruit and Fruit Derivatives?	No	Apples, Lemon Juice
Yeast and Yeast Derivatives?	No	Yeast
Vegetables and Vegetable Derivatives?	Yes	
Bakehouse Hit-List Additives?	Yes	
Hydrogenated Vegetable Fats & Oils?	Yes	
Hydrogenated Vegetable Proteins?	Yes	
Azo and coal Tar Dyes?	Yes	
Flavour Enhancers (e.g. Glutamates)?	Yes	
Benzoates?	Yes	
BHA / BHT?	Yes	
Artificial Antioxidants?	Yes	
Artificial Sweeteners?	Yes	
Artificial Preservatives?	No	E202
Artificial Flavouring?	Yes	
Artificial Colouring?	Yes	
Beef?	Yes	
Pork?	Yes	
Lamb?	Yes	

<b>Contains:</b> Almond, Wheat, Gluten, Egg
<b>Cross contamination:</b> May contain traces of other nuts and milk
<b>Foreign body / contamination:</b>

Is this product suitable for:	YES / NO	Reason why Unsuitable
Demi-Vegetarians?	Yes	
Ovo-lacto Vegetarians?	Yes	
Vegans?	No	Egg Yolk
Halal Diets?	Yes	
Kosher Diets?	No	Not certified
Sufferers of Lactose Intolerance?	No	Whey powder and skimmed milk powders are used within the factory
Coeliacs	No	Wheat Flour

**E5) GMO INFORMATION****GENETIC MODIFICATION:**

YES / NO	
Is this product free-from Genetically Modified Organisms or ingredients derived from Genetically Modified Sources?	Yes

**E6) NUTRITION INFORMATION**

NUTRITIONAL DATA:	Baked (per 100g)	Baked Piece	Methodology
Energy (kJ)	1603		Calculated based on the Food Labelling Regulations and the Meat
Energy (kcal)	384.33		Calculated based on the Food Labelling Regulations and the Meat
Protein (g)	4.3		N x 6.25 – Dumas Method using Total Nitrogen Analyser
Carbohydrate (g)	38.7		Calculated based on the Food Labelling Regulations and the Meat
of which sugars (g)	13.2		HPLC Ion Chromatography
of which polyols (g)			
Fat (g)	23.26		Nuclear Magnetic Resonance (NMR)
of which saturates (g)	10.42		FAP Gas Chromatography
of which monounsaturates (g)	8.19		FAP Gas Chromatography
of which polyunsaturates (g)	3.52		FAP Gas Chromatography
of which trans fatty acids (g)			FAP Gas Chromatography
Fibre (g)	1.4		AOAC method
Sodium (mg)	185.66		Flame Photometry
Salt (g)	0.47		Sodium x 58.5/23 (2.54)

**E7) MICROBIOLOGICAL STANDARDS - TARGETS**

MICROBIOLOGICAL STANDARDS OF RAW PRODUCT:	TARGET	REJECT	UNITS	Frequency of Testing
Total Viable Count (TVC)	<One Thousand	>10,000	cfu	Every 6 Months
Coliforms	<10	>10	cfu	Every 6 Months
Staphylococcus Aureus	<20	>One Thousand	cfu	Every 6 Months
Bacillus sp	<10	>One Thousand	cfu	Every 6 Months
Salmonella	Absent in 25g	Presence in 25g	n/a	Every 6 Months
Listeria Monocytogenes	Absent in 25g	Presence in 25g	n/a	Every 6 Months
Yeasts	<One Thousand	>One Thousand	cfu	Every 6 Months
Moulds	<One Thousand	>One Thousand	cfu	Every 6 Months

Additional Testing (left blank if none):

TESTS	TARGET	REJECT	UNITS	TESTING FREQUENCY

**E8) CHEMICAL ANALYSIS**

TEST (if applicable, otherwise leave blank)	Unbaked	Baked	Methodology
pH			
Water Activity		0.91	n 3 Test Report Certificates. Certificate No 200565
Moisture Content		31.4	n 3 Test Report Certificates. Certificate No 200565
Ash		0.9	n 3 Test Report Certificates. Certificate No 200565

**E12) PACKAGING**

1.5.1 Description of Packaging:	A cardboard outer case with 4 heat sealed blue plastic vacuum packs filled with 12 products each.
1.5.2 Box Compression Test Result (kg)	230

**E13)**

1.5.3.2 Item Description	1.5.3.3 Material Description	1.5.3.4 Grade Information	1.5.3.5 External Length (mm)	1.5.3.6 External Width (mm)	1.5.3.7 External Height (mm)	1.5.3.8 Thickness (microns)	1.5.3.9 Weight per Item (g)	1.5.3.10 Quantity / Case	Total Weight	Supplier	Country of Origin	Does the Packaging comply to EU regulation 1935?

**E14)**

1.5.3.2 Item Description	1.5.3.3 Material Description	1.5.3.4 Grade Information	1.5.3.5 External Length (mm)	1.5.3.6 External Width (mm)	1.5.3.7 External Height (mm)	1.5.3.8 Thickness (microns)	1.5.3.9 Weight per Item (g)	1.5.3.10 Quantity / Case	Total Weight	Supplier	Country of Origin	Does the Packaging comply to EU regulation 1935?
Case	Cardboard	Flute 4mm KBN135 TDS85 TDS85 TDS85 TDS100 Colour brown	385	285	120	400	346	1	346	Scaica	United Kingdom	No
Plastic Bag	PP - Polypropylene	BOTTOM foil is blue. Recycable. Not biodegradable.	390	290		80	16	4	64	Ancor	Portugal	Yes
Label	Paper	Self adhesive, plain thermal	301	110		145	5	1	5	Hamilton Labels	United Kingdom	No
Tape	PP - Polypropylene	White Hotmelt tape	470	48		28	1	1	1	Mcfarlane Packaging	United Kingdom	No

TOP Film	PP - Polypropylene	TOP foil is blue. Recycable. Not biodegradable	390	290		50	5	4	20	Ancor	United Kingdom	Yes
Icing Pouches	LLPE	Also OPA. Blue - transparant. Not biodegradable		162		75	2	2	4	Kivo	Netherlands	Yes

**E15)**

1.5.5.2 Item Description	Material Description	Grade Information. Does the Packaging comply to EU Regulation 1935?	Length (mm)	Width (mm)	Height (mm)	Thickness (microns)	Weight per Item (g)	Quantity / Pallet	Total Weight	Supplier	Country of Origin	Does the Packaging comply to EU regulation 1935?
Pallet	Wood	Blue painted wood pallets	1200	1000	160		25000	1	25000	Chep	United Kingdom	
Shrink Wrap	Polyethylene (Polythene)	LLDPE	30000	500		17	228	1	228	Macfarlane	United Kingdom	
Pallet Label	Paper	Non top-coated. Chemical thermal paper with high print solution properties. Adhesive - Rubber hotmelt	210	150		89	3	1	3	Hamilton Labels	United Kingdom	

**E16) CASE LABEL/TRADE ITEM INFORMATION:**

1.5.6.4 Best Before Date Format:	BEST BEFORE: 22.10.08
1.5.6.5 Production Coding Format:	Prod. Date 23.04.08 13:28
1.5.6.9 Other Legal Copy or Warning Statements:	KEEP FROZEN AT -18°C
1.5.6.12 Barcode Symbology:	EAN128
1.5.6.13 Barcode Number:	5.70154E+12
1.5.6.14 Case Type:	Principal Own
1.5.6.15 Label Type:	Customer Own

E17) PALLET CONFIGURATION:	
1.5.7.1 No. of units per case:	48
1.5.7.2 No. of cases per layer:	10
1.5.7.3 No. of layers per pallet:	11
1.5.7.4 No. of cases per pallet:	110
1.5.7.5 Finished pallet height (metres):	1.656
1.5.7.6 Pallet Gross Weight:	633.531