

## BAKEHOUSE PRODUCT SPECIFICATION



<b>Product Code</b>	151126
<b>Product Name</b>	Cheese Twist
<b>Legal Product Name</b>	Cheese Twist
<b>FSA (Salt) Product Category</b>	2.3 Morning Goods
<b>Legal Product Description</b>	All butter pastry twist with vegetarian medium fat hard cheese, vegetarian Emmental and Dijon mustard filling
<b>Marketing Product Description</b>	All butter pastry twist with vegetarian medium fat hard cheese, vegetarian Emmental and Dijon mustard filling
<b>EEC Number</b>	ML-0002262 H
<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>	90
<b>Number of units per case:</b>	50
<b>Case Inclusions:</b>	N/A
<b>Weight of Inclusions (g): excl packaging</b>	
<b>Declared Net Weight (kg):</b>	4.5
<b>Case Gross Weight (kg)</b>	4.874
<b>Weight control system:</b>	Average
<b>Frequency of weight test:</b>	Dough weight every 15 minutes, case weight every hour, total weight every 30 minutes
<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>	7
<b>Minimum Shelf Life in to depot:</b>	3
<b>On display (hours):</b>	24
<b>BAKING INSTRUCTIONS:</b>	Bake for 15 minutes at 190°C

**E2) INGREDIENTS & COMPOUNDS INFORMATION****INGREDIENT DECLARATION:**

(As reflected on the product label, listed in order of proportion by weight)

Wheat Flour, Medium Fat Hard Cheese (21.5%), Butter (17.0%), Water, Emmental Cheese (7.0%), Egg, Sugar, Dijon Mustard (2.0%) (Water, Mustard Seeds, Vinegar, Salt, Acidity Regulator (Citric Acid E330), Antioxidant (Potassium Metabisulphite E224)), Yeast, Barley Malt Extract, Baking Agent (Wheat Flour, Canola Oil), Salt.

**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 Carbonates	E500		chemically produced	Salt	France	Esco
Calcium Chloride	E509		Natural Mineral	Hard Cheese & Emmental Cheese	United Kingdom	Dairy Gold/HLC/ Bäko
Sodium Ferrocyanide	E535		chemically produced	Salt	China	Esco
Enzymes				Baking Agent	Denmark, Germany	Bakemark
Potassium Ferrocyanide	E536		chemically produced	Salt	China	Esco

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
E224	Potassium Metabisulphite	Chemically produced	Mustard	Antioxidant	Artificial	2 - yellow
E330	Citric Acid	Maize	Mustard	Acidity Regulator	Natural	1 - green

**E4) ALLERGEN & DIETARY INFORMATION**

Is the product free from:	YES / NO	Source of Allergen/Ingredient
Nuts	Yes	
Nut cross contamination	No	Hazelnuts, Almonds, Pecan Nuts, Cashews
Seeds and Derivatives?	Yes	
Seed cross contamination	No	Sesame Seeds
Milk and Milk Derivatives?	No	Butter, Cheese
Wheat and Wheat Derivatives?	No	Wheat Flour
Gluten?	No	Wheat Flour
Egg and Egg Derivatives?	No	Liquid Egg
Fish excluding shellfish?	Yes	
Crustaceans and their Derivatives?	Yes	
Soya and Soya Derivatives?	Yes	
Sulphur Dioxide / Sulphites?	No	E224
Mustard?	No	Dijon Mustard
Celery/Celeriac?	Yes	
Molluscs?	Yes	
Lupin and Lupin derivatives?	Yes	
Maize and Maize Derivatives?	No	E330
Fruit and Fruit Derivatives?	Yes	
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)?	No	E509
Benzoates?	Yes	
BHA / BHT?	Yes	
Artificial Antioxidants?	No	E224
Artificial Sweeteners?	Yes	
Artificial Preservatives?	Yes	
Artificial Flavouring?	Yes	
Artificial Colouring?	Yes	
Beef?	Yes	
Pork?	Yes	
Lamb?	Yes	

**Contains:** Milk, Wheat, Gluten, Egg, Sulphur Dioxide / Sulphites, Mustard, Maize, Yeast, Flavour Enhancers (e.g. Glutamates), Artificial Antioxidants

**Cross contamination:** May contain traces of Nut, Seed.

**Foreign body / contamination:**

Is this product suitable for:	YES / NO	Reason why Unsuitable
Demi-Vegetarians?	Yes	
Ovo-lacto Vegetarians?	Yes	
Vegans?	No	Product contains Butter, Cheese & Egg
Halal Diets?	Yes	
Kosher Diets?	No	
Sufferers of Lactose Intolerance?	No	Product contains Dairy
Coeliacs	No	Product contains Gluten

**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)	1640	1262.8	Calculated based on the Food Labelling Regulations and the Meat
Energy (kcal)	392	301.84	Calculated based on the Food Labelling Regulations and the Meat
Protein (g)	12.2	9.39	N x 6.25 – Dumas Method using Total Nitrogen Analyser
Carbohydrate (g)	41.3	31.8	Calculated based on the Food Labelling Regulations and the Meat
of which sugars (g)	5.1	3.93	HPLC Ion Chromatography
of which polyols (g)			
Fat (g)	19.1	14.71	Nuclear Magnetic Resonance (NMR)
of which saturates (g)	9.4	7.24	FAP Gas Chromatography
of which monounsaturates (g)	6.83	5.26	FAP Gas Chromatography
of which polyunsaturates (g)	1.99	1.53	FAP Gas Chromatography
of which trans fatty acids (g)	0.1	0.08	FAP Gas Chromatography
Fibre (g)	3.3	2.54	AOAC method
Sodium (mg)	259	199.43	Flame Photometry
Salt (g)	0.66	0.51	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
Salmonella	Absent in 25g	Present 25g	cfu	Every 6 months
Staphylococcus Aureus	100 (unbaked)	1000 (unbaked)	cfu	Every 6 months
Bacillus sp	100	1000	cfu	Every 6 months
Coliforms	100	1000	cfu	Every 6 months
Moulds	10000 (factory unbaked standard only)	---	cfu	Every 6 months
Listeria Monocytogenes	---	---	100 cfu	Every 6 months
Staphylococcus Aureus	&lt;20	&gt;100 (Australia standard, baked)	cfu	Every 6 months

**E8) CHEMICAL ANALYSIS**

TEST (if applicable, otherwise leave blank)	Unbaked	Baked	Methodology
pH		5.1	d on BS 4401 : Part 9 : 1975 and BS 770 : Part 5 :
Water Activity		0.88	using Decagon Aqualab Aw meter
Moisture Content		22.3	ased on BS 4401: Part 3: 1970 using air oven dryin
Ash		1.9	ised on BS 4401: Part 1: 1980 using a muffle furna

**E12) PACKAGING**

1.5.1 Description of Packaging:	Cardboard Outer Case lined with blue plastic bag
1.5.2 Box Compression Test Result (kg)	230

<b>E13)</b>												
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?
N/A												

<b>E14)</b>												
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	Colour printed cardboard box	395	295	150		310	1	310	Packwell Schwepnitz	Germany	No
Plastic Bag	HDPE - Polyethylene (High-Density)	Unprinted, blue plastic bag	600	420	280	25	20.16	1	20	Strubl	Germany	Yes
Label	Paper	White glossy label	220	120			2.8	1	3	Gustav Freytag GmbH	Germany	No
Tape	PP - Polypropylene	White tape	410	48			2	1	2	Hähn	Germany	No
Case label (traceability)	Paper	White label with black print	100	99.6			1.5	1	2	Bluhm, COT (Germany)	Germany	No
Cardbord piece	Cardboard	Crossed pieces of cardboard	665	130		3800	37	1	37	Smurfit Kappa	Germany	No

<b>E15) TERTIARY</b>												
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 wooden pallet	1200	1000	150		25000	1	25000	Chep	Germany	
Shrink Wrap	Polyethylene (Polythene)	Transparent plastic foil		500		15	400	1	400	DUO-Plast, Barg Packaging	Germany	
Slip Sheet	Cardboard	Cardboard sheets	1080	680			253	3	759	Prodinger	Germany	
Pallet Label	Paper	White label with black print	209.73	148			4	2	8	Bluhm	Germany	

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

1.5.6.4 Best Before Date Format:	DD/MM/YYYY
1.5.6.5 Production Coding Format:	L8005 (L=Lot, 8=year 2008, 005=day of the year)
1.5.6.9 Other Legal Copy or Warning Statements:	May contain traces of nuts
1.5.6.12 Barcode Symbology:	EAN 128
1.5.6.13 Barcode Number:	(01)05038910001980
1.5.6.14 Case Type:	Bakehouse
1.5.6.15 Label Type:	Gold

**E17) PALLET CONFIGURATION:**

1.5.7.1 No. of units per case:	50
1.5.7.2 No. of cases per layer:	10
1.5.7.3 No. of layers per pallet:	10
1.5.7.4 No. of cases per pallet:	100
1.5.7.5 Finished pallet height (metres):	1.65

1.5.7.6 Pallet Gross Weight:	513.567
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