

<b>Product Specification</b>	<b>Crown NHAV Pastry</b>	 <b>Cardowan Creameries</b> MARGARINE MANUFACTURERS
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<b>Company Information &amp; Contact Details</b>	
<b>Company Name &amp; Address</b>	Cardowan Creameries Ltd. 49 Holywell Street, Glasgow, G31 4BT
<b>Phone Number</b>	0141 554 1137
<b>Fax Number</b>	0141 551 0619
<b>Website</b>	<a href="http://www.cardowan.co.uk">www.cardowan.co.uk</a>
<b>Sales Department</b>	<a href="mailto:kenny@cardowan.co.uk">kenny@cardowan.co.uk</a>
<b>Technical Department</b>	<a href="mailto:technical@cardowan.co.uk">technical@cardowan.co.uk</a>
<b>Production Department</b>	<a href="mailto:production@cardowan.co.uk">production@cardowan.co.uk</a>
<b>Orders</b>	<a href="mailto:sales@cardowan.co.uk">sales@cardowan.co.uk</a>

<b>General Product Information</b>	
<b>Product Name</b>	Crown NHAV Pastry
<b>Product Code</b>	10100
<b>Description</b>	Pastry Margarine
<b>Net Weight</b>	12.5kg

<b>Ingredient Declaration</b>	
Vegetable oil: Palm, Rapeseed; Water; Salt; Emulsifier: distilled monoglyceride (E471)	

<b>Nutritional Information (typical values per 100g)</b>	
<b>Energy (kJ / kcal)</b>	3033 / 738
<b>Fat (g)</b>	82.0
<b>Saturates (g)</b>	41.2
<b>Mono-unsaturates (g)</b>	29.8
<b>Polyunsaturates (g)</b>	8.7
<b>Carbohydrate (g)</b>	0.0
<b>Sugars (g)</b>	0.0
<b>Protein (g)</b>	0.0
<b>Fibre (g)</b>	0.0
<b>Salt (g)</b>	2.5

<b>Analytical Information – Typically</b>	
<b>Free Fatty Acid %</b>	0.10
<b>Peroxide Value</b>	1.0
<b>Slip Melting Point °C</b>	47.0°C

<b>Product Characteristics</b>	
<b>Appearance</b>	White solid block
<b>Odour</b>	Free from rancid and foreign odours
<b>Flavour</b>	Free from rancid and foreign flavours
<b>Size</b>	12.5kg

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<b>Microbiological Information</b>			
Does not normally support microbial growth, product analysis is conducted quarterly to ensure no adverse trends develop.			
<b>Test</b>	<b>Unit of Measure</b>	<b>Target</b>	<b>Method</b>
<b>Aerobic Colony Counts</b>	cfu/g	<1,000	MM01A
<b>Yeast &amp; Mould</b>	cfu/g	<200	MM05A
<b>Coliforms</b>	cfu/g	<10	MM02
<b>E.Coli</b>	cfu/g	Not Detected	MM07A
<b>Listeria Species</b>	/25g	Not Detected	MM13A
<b>Salmonella</b>	/25g	Not Detected	MM11B

<b>Storage Information</b>
Store in a cool dry place away from direct sunlight and strong odours.

<b>Shelf Life Information</b>
The product is given a total shelf life of 5 months.

<b>Coding</b>
Each pallet is uniquely numbered by ticket. Each box is coded with a best before date, machine identity code letter and the time of production. Example: Best Before 29.06.17 A 12:40 Ticket Number: 123456

<b>Packaging Information</b>
All food contact packaging complies with Framework Commission Directive Regulation (EC) 1935/2004 and Commission Regulation 2023/2006/EC.  Each pallet contains 85 boxes, 17 boxes per layer, 5 layers per pallet.

<b>Primary</b>	
<b>Item</b>	Film
<b>Material</b>	M.D.P.E
<b>Weight (g)</b>	25
<b>Colour</b>	Green
<b>Thickness (µm)</b>	50

<b>Secondary</b>	
<b>Item</b>	Box
<b>Material</b>	Cardboard
<b>Weight (g)</b>	155
<b>Size (LxWxH) (mm)</b>	275 x 232 x 214

<b>Tertiary</b>	
<b>Item</b>	Layer Pad
<b>Material</b>	Cardboard
<b>Weight (g)</b>	440
<b>Size (LxW) (mm)</b>	1000 x 1200

<b>Item</b>	Shrink Wrap
<b>Material</b>	L.L.D.P.E
<b>Weight (g)</b>	595

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<b>Item</b>	Pallet Topper
<b>Material</b>	M.D.P.E
<b>Weight (g)</b>	25
<b>Item</b>	Pallet
<b>Material</b>	Wood
<b>Weight (kg)</b>	18
<b>Size (LxWxH) (mm)</b>	1200 x 1000 x 150

<b>Palm Oil Provenance</b>	
<p>Products are identified individually as conforming to RSPO supply chain model 'segregated' by the suffix SG or 'mass balance' by the suffix MB on the packaging, delivery notes and invoices. A product containing no suffix is not produced using RSPO certified oil.</p> <p>Cardowan Creameries are an RSPO member with Supply Chain Certification (Segregated &amp; Mass Balance) BMT-RSPO-000023</p>	

<b>Allergen Information</b>			
<b>Allergen</b>	<b>Present</b>		
	<b>In Product</b>	<b>Production Line</b>	<b>Factory</b>
Legal allergens (according to Regulation (EU) No 1169/2011)			
<b>Cereals containing gluten and products thereof</b>	No	No	No
<b>Crustaceans and products thereof</b>	No	No	No
<b>Eggs and products thereof</b>	No	No	No
<b>Fish and products thereof</b>	No	No	No
<b>Peanuts and products thereof</b>	No	No	No
<b>Soybeans and products thereof</b>	No	No	No
<b>Milk and products thereof (including lactose)</b>	No	No	No
<b>Nuts and products thereof</b>	No	No	No
<b>Celery and products thereof</b>	No	No	No
<b>Mustard and products thereof</b>	No	No	No
<b>Sesame and products thereof</b>	No	No	No
<b>Sulphur dioxide and sulphites at concentrations &gt;10mg/kg</b>	No	No	No
<b>Lupin and products thereof</b>	No	No	No
<b>Molluscs and products thereof</b>	No	No	No

<b>Non- declarable Processing Aids and Carriers</b>
Citric acid – E330 added to the vegetable oils as a non-declarable processing aid.

<b>GMO Information</b>
None of the ingredients or additives in any of our products are from GM sources and therefore have no labelling or traceability requirement under Regulations (EC) No. 1829/2003 and 1830/2003.

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<b>Dietary Information</b>	
	<b>Suitable For (✓ / ✗)</b>
<b>Kosher</b>	✓ - certified
<b>Vegetarian</b>	✓ - certified
<b>Vegan</b>	✓ - certified
<b>Halal</b>	✓

<b>CCP's</b>
There are two critical control points – in-line product filters and metal detection. Filters are 500µm and are checked, cleaned and in place prior to production. The metal detectors are checked at the start, middle and end of each production run using 3.5mm Fe, 4.5mm Non Fe and 5.0mm SS test pieces.

<b>COSHH / Health &amp; Safety</b>
This product is not hazardous to health in the form that it is supplied or during the baking processes for which it is designed. Spillages should be cleaned using warm soapy water.

<b>Certifications</b>
Cardowan are certificated to the following: <ul style="list-style-type: none"> <li>• BRC Global Standard for Food Safety</li> <li>• RSPO (Segregated &amp; Mass Balance)</li> <li>• Kosher</li> <li>• Vegetarian and Vegan</li> </ul>

<b>Declaration</b>
The product specified hereon is guaranteed to be of the nature, substance and quality described and to comply with the statutory requirements relating to the sale of food. Evaluation of this product is recommended prior to production to ensure suitability for specific requirements.
This specification is designed to accurately reflect the composition and description of the product specified and supersedes all previous specifications.
<b>This is not a controlled copy and does not constitute a warranty.</b>

<b>Issue Date</b>	<b>Name &amp; Title</b>	<b>Signed</b>	<b>Contact Details</b>
01/11/2019	Fiona Bennie Technical Manager		<a href="mailto:technical@cardowan.co.uk">technical@cardowan.co.uk</a> 0141 554 1137