

PRODUCT SPECIFICATION

PRODUCT: *All Vegetable Puff Pastry- 2mm Ready Pinned Roll*

Frozen unbaked puff pastry (French Method)

PRODUCT CODE **A56BD02**

INGREDIENTS: *Wheat flour, Margarine (Palm and Rapeseed Oil, Water, Salt), Water, Salt, Preservative E202.*

ALLERGEN ADVICE: *Contains: Gluten (Wheat)*

COUNTRY OF ORIGIN

| INGREDIENT | COUNTRY OF Manufacture | COUNTRY OF ORIGIN |
|---------------------------|--|---|
| Wheat flour | UK | <i>Straight Run Wheat Flour: 75% extraction rate. Protein Target 11.0%, Moisture 15% max, Colour Grade -1.5-1.3. Hagberg Minimum 250. Contains Calcium, Iron. Nicotinic acid and Thiamine as statutory flour additives. UK, Germany</i> |
| Cake and Pastry Margarine | <i>Margarine – New Britain Oils CSPO (Certified segregated) RSPO member no's.- Plantation 1-0016-04-000-00 Manufacturing- 606-04 CSPO certificate no's.- Plantation BMT-RSPO-000019 Manufacturing- BMT-RSPO-000001</i> | <i>Palm Oil- Papua New Guinea, Solomon Isles Rapeseed Oil- UK, Germany, France</i> |
| Water | UK Wales | <i>UK Wales Mains potable ex Water Authority.</i> |
| Preservative E202 | UK | <i>Crystalline powder added as an ingredient to puff pastry. 0.1% added in product. UK</i> |
| Salt | UK | <i>White crystal added as ingredient. UK</i> |

COMPOUND INGREDIENT

| Ingredient | Breakdown | % |
|-------------------------------|--|-------|
| Pastry Margarine (laminating) | Palm Oil (~42.5%)/ Palm Stearin (~40%) | 82.5% |
| P06 | Water | 16.0% |
| | Salt | 1.5% |
| | | |

| <i>Ingredient</i> | <i>Breakdown</i> | <i>%</i> |
|-------------------------|--|----------|
| Pastry Margarine (bowl) | Palm Oil (~33%)/ Palm Stearin (~41%)/ Rapeseed Oil | 81.5% |
| P05 | Water | 15.8% |
| | Salt | 2.7% |
| | | |

PRIMARY INGREDIENTS R1

| <i>Ingredient</i> | <i>%</i> |
|---------------------|--------------|
| <i>Wheat flour</i> | <i>51.46</i> |
| <i>Margarine</i> | <i>25.62</i> |
| <i>Water</i> | <i>21.15</i> |
| <i>Salt</i> | <i>0.65</i> |
| <i>Preservative</i> | <i>0.12</i> |
| | |

PRODUCT STANDARDS

| <i>Puff Pastry</i> | <i>STANDARD</i> | <i>TOLERANCE +/-</i> |
|----------------------------|-----------------|----------------------|
| <i>No. Units Per Case</i> | <i>1</i> | |
| <i>Product Dimensions:</i> | | |
| <i>Length</i> | <i>5100mm</i> | <i>20mm</i> |
| <i>Width</i> | <i>590mm</i> | <i>20mm</i> |
| <i>Diameter</i> | | |
| <i>Weight</i> | <i>10000g</i> | <i>150g</i> |

ORGANOLEPTIC STANDARDS

| | <i>Colour</i> | <i>Flavour</i> | <i>Baked Colour/Appearance</i> | <i>Baked Flavour</i> |
|----------------------------------|---|--------------------------------------|--------------------------------|--|
| <i>French Method Puff Pastry</i> | <i>Pale cream dough colour. Free from off colours</i> | <i>Free from off flavours/taints</i> | <i>Golden brown pastry lid</i> | <i>Light and typical of puff pastry. Free from off flavours/taints</i> |
| | | | | |

PACKAGING STANDARDS

| | |
|----------------------|---|
| No. of Units | 1/case |
| Pallet Configuration | 80 (10 layers of 8 cases) |
| Internal packaging | Plastic Inner Tube/ Perforated Film Interleave/ Bubble Wrap |
| Outer Case | Cartonboard case |

NUTRITIONAL INFORMATION:

| Recipe No. 1: All Vegetable Puff Pastry | | |
|---|------------------------------|------------------|
| Nutritional per 100g: | Units (unless stated) g/100g | Method |
| Energy (kcal): | 377 | Analysis 28.2.13 |
| Energy (kJ): | 1573 | |
| Moisture (Oven Dry) | 32.3 | |
| Protein (N x 6.25) | 6.6 | |
| Ash | 0.7 | |
| Total Fat | 22.6 | |
| Saturated Fat | 10.0 | |
| Mono-unsaturated Fat | 9.1 | |
| Poly-unsaturated Fat | 2.5 | |
| Trans-unsaturated Fat | <0.1 | |
| Dietary Fibre (AOAC) | 1.8 | |
| Total Carbohydrate (by difference) | 37.8 | |
| Available Carbohydrate (by difference) | 36.0 | |
| Sugar | 1.5 | |
| Sodium | 0.20 | |
| Sodium (Expressed as salt) | 0.51 | |

ANALYTICAL STANDARDS

| ANALYTICAL STANDARD – RAW PASTRY | | | |
|----------------------------------|----------------|---------------|--------------------|
| Test | Typical(cfu/g) | Action(cfu/g) | Frequency of Tests |
| Total Plate Count | 5,000,000 | >10,000,000 | Quarterly |
| Enterobacteriaceae | <10,000 | >100,000 | Quarterly |
| E. coli | <20 | >60 | Quarterly |
| Staph. aureus | <20 | >60 | Quarterly |
| Bacillus Cereus | <40 | >100 | Quarterly |
| Lactic Acid Bacteria | 1,000,000 | >10,000,000 | Quarterly |

| <u>FREE FROM LIST</u> | FREE FROM (Y/N) | |
|---|------------------------|---|
| <i>Suitable for ovo-lacto vegetarians</i> | Y | |
| <i>Suitable for vegans</i> | Y | |
| <i>Free from peanuts and peanut derivatives (Including supply chain)</i> | Y | |
| <i>Free from other nut and nut derivatives (including possible cross contamination)</i> | Y | |
| <i>Free from nut derived oil (including possible cross contamination)</i> | Y | |
| <i>Free from sesame seeds / sesame seed derivatives</i> | Y | |
| <i>Free from other seeds / seed derivatives</i> | N | <i>Rapeseed</i> |
| <i>Free from milk / milk derivatives</i> | Y | <i>Butter used on site</i> |
| <i>Free from celery/celery derivatives</i> | Y | |
| <i>Free from mustard/ mustard derivatives</i> | Y | <i>Mustard within chutney product on dedicated line</i> |
| <i>Free from Sulphur Dioxide (or level < 10ppm)</i> | Y | |
| <i>Free from egg / egg derivatives / albumen</i> | Y | <i>Egg within product on dedicated line</i> |
| <i>Free from wheat / rye / oats / barley / and derivatives of</i> | N | <i>Wheat flour</i> |
| <i>Free from Soya / Soya derivatives</i> | Y | |
| <i>Free from maize / maize derivatives</i> | Y | |
| <i>Free from Lupin / Lupin derivatives</i> | Y | |
| <i>Free from rice / rice derivatives</i> | Y | |
| <i>Free from gluten</i> | N | <i>Wheat flour</i> |
| <i>Free from fruit / fruit derivatives</i> | N | <i>Lemon Juice within margarine as a processing aid</i> |
| <i>Free from yeast / yeast derivatives</i> | Y | <i>Yeast within sausage on dedicated line</i> |
| <i>Free from vegetable / vegetable derivatives</i> | N | <i>Vegetable Oil – Rapeseed, Palm,</i> |
| <i>Free from fish / crustaceans / molluscs and their derivatives</i> | Y | |
| <i>Free from additives</i> | N | <i>Preservative E202</i> |
| <i>Free from Azo and coal tar dyes</i> | Y | |
| <i>Free from glutamates</i> | Y | |
| <i>Free from benzoates</i> | Y | |
| <i>Free from sulphites</i> | Y | <i>Sulphites within chutney product on dedicated line</i> |
| <i>Free from BHA / BHT</i> | Y | |
| <i>Free from aspartame</i> | Y | |
| <i>Free from M.R.M. (Mechanically Recovered Meat)</i> | Y | |
| <i>Free from Natural Colours</i> | Y | |
| <i>Free from Artificial Colours</i> | Y | |
| <i>Free from Preservatives</i> | N | <i>Potassium Sorbate E202</i> |
| <i>Free from Antioxidants</i> | Y | |
| <i>Free from M.S.G. (added)</i> | Y | |
| <i>Free from M.S.G. (naturally occurring)</i> | Y | |
| <i>Kosher Certified</i> | N | |
| <i>Halal Certified</i> | N | |

| Quality Controls | | | | | | | |
|------------------|-------------|-----------------------|----------------|-------------------|-----------------|---------|------------|
| Ingredient | Wheat flour | Bowl-Margarine/Butter | Pump margarine | Dough at Extruder | Fat at Extruder | Water | Silo Flour |
| Temperature | Max 25°C | Max 20°C | Max 17°C | Max 20°C | Max 20°C | Max 8°C | Max 25°C |
| | Min 10°C | Min 10°C | Min 6°C | Min 14°C | Min 14°C | Min 2°C | Min 10°C |

GM STATUS: The product is not produced from any raw material from a genetically modified source and to the best knowledge is GM Free

NUT STATUS: The site at Bridgend is nut free and, whilst we hold assurances in writing from our suppliers, we are happy to state that our products are nut free products.

HVO STATUS: All products and additives are free from HVO (Hydrogenated Vegetable Oil)

DEFROST/USAGE INSTRUCTIONS:

Pastry Shapes (If not used frozen): Defrost in a chiller at 0-8°C for 12 hours or overnight. Temper to 5-10°C for ease of use.
 Pastry Rolls and Blocks: Defrost in a chiller at 0-8°C for 36 hours. Temper to 5-10°C for ease of use.

BAKING INSTRUCTIONS:

Bake in a pre-heated oven at 200 °C for 10 – 15 minutes or according to recipe

STORAGE:

FROZEN: Product must be kept at -18 °C. Shelf life is 18 months from date of manufacture.
 Once defrosted, use within 6 days (kept chilled 0-8degC)

DELIVERY TEMPERATURE PARAMETERS:

Frozen: between -12°C and -20°C



Pin-it Pastry Ltd
 Abergarw Industrial Estate T. 01656 722423
 Brynmenyn Bridgend F. 01656 724863
 Mid Glamorgan CF32 9LW www.pin-itpastry.com

| DOCUMENT CONTROL | | | | |
|----------------------|---------|--|-----------------------------|---------------|
| <i>Date Of Issue</i> | 12.3.14 | | <i>Issued By</i> | Steven Slater |
| <i>Signed</i> | | | <i>Revision No.</i> | 5 |
| <i>Amended:</i> | | | <i>Reason For Amendment</i> | |

SPECIFICATION ACCEPTANCE:

Please return a signed copy of this specification to Steven@Pin-itpastry.com as indication of acceptance.

If a copy is not returned it will be taken that the customer has accepted this specification.

| CUSTOMER ACCEPTANCE | | | | |
|----------------------------|--|--|---------------------|---------------|
| <i>Date</i> | | | <i>Issued By</i> | Steven Slater |
| <i>Company Name</i> | | | <i>Revision No.</i> | 5 |
| <i>Signed (Customer)</i> | | | | |
| <i>Position In Company</i> | | | | |