

Product
 Ham and Cheese Jambon

Product Code
 S20

Product description
 Frozen unbaked puff pastry filled with diced ham and a cheese filling.

Intended use
 Suitable for the general population consumption with the exception of individuals with certain allergies. See Allergy Advice section for details on allergens.

Legal Name
 Ham and Cheese Jambon

Certification Details
 BRC Accreditation

Country of Manufacture
 Ireland

Physical & chemical Parameters

weight:	110g min	size:		pH:	5.5
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Ingredient Declaration
 Ham and Cheese Filling (49%) [Water, Diced Ham (13%) (Pork Meat (90%), Water, Salt, Stabilisers (Triphosphates, Polyphosphates), Sugar, Hydrolysed Vegetable Protein (from Rapeseed Oil), Antioxidant (Sodium Erythorbate), Preservative (Sodium Nitrite), Cheese Filling (8.3%) (Modified Potato Starch, Vegetable Oil (Palm), Milk Components (Whey Powder, Skimmed MILK Powder, MILK Protein), Flavouring, Starch (**WHEAT**), Glucose Syrup, Salt, Yeast Powder, **EGG** Powder, Fibre (**WHEAT**), Natural Flavouring, Spices), Emmental Cheese (**MILK**) (5.0%)],
 Pastry [Wheat Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Margarine (Vegetable Oils (Palm, Rapeseed), Water, Salt, Emulsifier (Mono-and Diglycerides of Fatty Acids), Water, Flavouring, Colour (Carotenes)],
 Glaze Topping (2.0%) (Water, Rapeseed Oil, Sugar, Corn Flour, Tapioca Starch, Vegetable Protein).

Allergy Advice
 For allergens, including cereals containing gluten, see ingredients in **bold and UPPERCASE**

Allergen Information

	Present in Product	Used on the line	Used on site
Cerals Containing Gluten*	Yes		
Crustaceans	No	No	No
Fish	No	No	No
Egg	Yes		
Peanuts	No	No	No
Soya	No	No	Yes
Milk	Yes		
Tree Nuts **	No	No	No
Celery	No	No	No
Mustard	No	No	No
Sesame Seeds	No	No	No
Sulphites >10mg/kg	No	Yes	Yes
Molluscs	No	No	No
Lupin	No	No	No

* Wheat, Rye, Barley, Oats, Spelt, Kamut, or their hybridised strains

** Almond, Brazil, Cashew, Hazelnut, Macadamia Nut, Pecan, Pistachio, Walnut

Packaging Information / Barcode outer case	05099339002200	SAP No.	S20
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Corrugated board outer case lined with a blue, food grade liner

No. Product per case: **36** units

Case Gross Weight: 4.2kg

Case Net Weight: 4.0kg

Packaging Type	Code	Description	Material	Dimesions / Gauge [mm]	Weight [g]
Secondary	PK023	Blue liner	Polytene MD	580 x 990 x 610	20
Secondary	GB03	Outer case	Corrugated board	327 x 277 x 97	176
Secondary		White tape	Polypropylene	28 x 35	5

Batch Coding	Production lot code and best before date printed on side of outer.
Packaging conforms to all current legislation	Regulation (EC) No. 1935/2004 Commision Regulation (EC) No. 2023/2006 Commision Regulation (EU) No. 10/2011

Palletisation

Cases per layer	12
Layers per pallet	12
Total per pallet	144

Storage / Shelf Life

Storage: Product stored frozen: Temperature min. -18°C. Do not refreeze once thawed
Shelf Life: 18 Months from date of manufacture.

Cooking Instructions

For best results, cook from frozen. All ovens may vary and the following are guidelines only. Place pastry on a baking tray 1cm apart in a preheated oven. Bake for 23 minutes at 195°C.

Organoleptic standard

Appearance	Puff pastry square shaped Jambon with ham and cheese filling / Pastry - Pale cream colour
Flavour	No adverse flavour / Characteristic of puff pastry, cooked ham and creamy cheese flavour
Texture	Light layers of puff pastry with creamy cheese and diced ham pieces.

Nutritional Information: Reference Intakes

Energy or Nutrient Reference Intake	RDA Values	per 100g	%RDI	per 110g Portion	%RDI Per Portion
Energy kJ	8400	1147	14	1262	15
Energy kcal	2000	275	14	303	15
Total fat g	70	17	24	19	27
Saturates g	20	8.2	41	9.0	45
Carbohydrate g	260	24	9	26	10
Sugars g	90	4.4	5	4.8	5.4
Fibre g		1.2		1.32	0.00
Protein g	50	7.4	15	8.1	16
Salt g	6	0.86	14	0.95	16

Microbiological Analysis

Test	Target Level [c.f.u./g]	Max Level [c.f.u./g]
Coliforms	<1.0 x 10 ³	1.0 x 10 ⁴
E.coli	<1.0 x 10 ²	5.0 x 10 ²
Staph. aureus	<1.0 x 10 ²	5.0 x 10 ³
Salmonella	Absent in 25g	Absent in 25g

GMO Information

This product does not contain any genetically modified organisms or GM derivatives.

Dietary Information

Product suitable		
Vegetarian	No	
Vegans	No	
Coeliacs	No	
Kosher	No	
Halal	No	

Irradiation Information

This product does not contain irradiated ingredients.



Metal detection

Product passed through a metal detector capable of detecting to a sensitivity of 2.0mm ferrous, 2.5mm non ferrous and 3.0mm stainless steel.

Transportation

Freezer Transport: Temperature ≤ -18°C.

Case Label

<p>Batch Code: L163541507 Best Before: 19/06/18 Box No.00001 03:07:PM</p> <p>Net Weight 4.00 kg. Gross Weight 4.20 kg Store Frozen at <-18oC.</p>  <p>05099339002200</p>		<p>S20: HAM & CHEESE JAMBONS [110g x 36].</p> <p><small>Ingredients: Ham & Cheese Filling (48%) [Water, Diced Formed Ham With Added Water (26%) (Pork (90%), Water, Salt, Stabilisers: Triphosphates, Polyphosphates; Dextrose, Hydrolysed Vegetable Protein (From Rapeseed Oil), Antioxidant: Sodium Erythorbate, Preservative: Sodium Nitrite), Sauce Filling (Modified Potato Starch, Palm Oil, Vitely Powder (MILK), Skimmed MILK Powder, Glucose Syrup, WHEAT Starch, Salt, MILK Protein, Yeast Extract, Dried Cheese (MILK), Whole EGG Powder, WHEAT Fibre, Cheese Flavour (MILK), Maltodextrin, Flavouring (WHEAT), Concentrated Lemon Juice, Spices), Emmental Cheese (MILK) (11%) (Potato Starch)], Puff Pastry [Wheat Flour (WHEAT) Flour, Calcium Carbonate, Iron, Nicotin, Thiamin), Margarine (Palm Oil, Water, Rapeseed Oil, Salt, Emulsifier: Mono- And Diglycerides Of Fatty Acids), Water, Flavouring, Colour: Carotenes], Glaze (Water, Rapeseed Oil, Sugar, Corn Flour, Tapioca Starch, Vegetable Protein).</small></p> <p><small>Allergy Advice: For Allergens, Including Cereals Containing Gluten, See Ingredients In Bold and UPPERCASE. May Also Contain Soya.</small></p> <p><small>For best results, cook from frozen. All ovens may vary and the following are guidelines only. Place pastry on a baking tray 1cm apart in a preheated oven. Bake for 23 minutes at 195°C.</small></p>	<table border="1"> <thead> <tr> <th colspan="2">Nutritional Values Per 100g</th> </tr> </thead> <tbody> <tr> <td>Energy kJ / Kcal</td> <td>1147 / 275</td> </tr> <tr> <td>Fat (g)</td> <td>17</td> </tr> <tr> <td>of which saturates</td> <td>8.2</td> </tr> <tr> <td>Carbohydrate (g)</td> <td>24</td> </tr> <tr> <td>of which sugars</td> <td>4.4</td> </tr> <tr> <td>Protein (g)</td> <td>7.4</td> </tr> <tr> <td>Salt (g)</td> <td>0.86</td> </tr> </tbody> </table> <p><small>Produced in Ireland by Golden Bake Ltd, Malahide Road Industrial Park, Coolock, D17. Tel: 01 847 0857 Fax:01 848 8077.</small></p>	Nutritional Values Per 100g		Energy kJ / Kcal	1147 / 275	Fat (g)	17	of which saturates	8.2	Carbohydrate (g)	24	of which sugars	4.4	Protein (g)	7.4	Salt (g)	0.86
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