

Product Specification

Product Code and Product Name: 2515 Jam Ball Doughnut																					
Product Description: A soft, fried doughnut filled with Raspberry Jam (approximately 75g) – Frozen Baked																					
Supplier Address: Wrights Food Group Weston Road Crewe CW1 6XQ 01270 504300	Manufacturing Site: Confectionary Factory Second Avenue Weston Road Crewe CW1 6BZ																				
Identification Mark GB AX028																					
RSPO SCC no: BMT-RSPO-000592																					
Ingredients: Wheat Flour, Water, Raspberry Jam (16%) [Glucose Syrup, Sugar, Water, Raspberry Puree, Gelling Agent (Pectin), Acidity Regulators (Citric Acid, Trisodium Citrate), Colour (Anthocyanins), Flavouring], Palm Oil, Sweet Dusting [Dextrose, Corn Flour, Palm Oil], Vegetable Oils (Palm, Rapeseed), Sugar, Egg , Yeast, Improver [Wheat Flour, Emulsifiers (E472e, E471), Anti-caking Agent (E516), Flour Treatment Agent (E300), Rapeseed Oil, Water], Salt, Raising Agents (E450i, E500ii), Natural Vanilla Flavouring. Wheat Flour contains Calcium carbonate, Iron, Niacin and Thiamin. Allergens: For allergens (including cereals containing gluten) see ingredients in Bold . May contain Nuts.																					
Defrosting Guidelines: Defrost for approximately 6 hours at the storage temperature of 4°C. Ensure product is completely thawed before serving. Do not re-freeze once defrosted.																					
Nutrition Information: <table border="1" data-bbox="497 1534 1088 2027"> <thead> <tr> <th></th> <th>Typical Values per 100g (Calculated)</th> </tr> </thead> <tbody> <tr> <td>Energy kJ</td> <td>1250</td> </tr> <tr> <td>kcal</td> <td>297</td> </tr> <tr> <td>Fat (g)</td> <td>8.7</td> </tr> <tr> <td>Of which Saturates (g)</td> <td>4.1</td> </tr> <tr> <td>Carbohydrates (g)</td> <td>48.8</td> </tr> <tr> <td>Of which Sugars (g)</td> <td>14.1</td> </tr> <tr> <td>Fibre (g)</td> <td>1.9</td> </tr> <tr> <td>Protein (g)</td> <td>5.0</td> </tr> <tr> <td>Salt (g)</td> <td>0.97</td> </tr> </tbody> </table>			Typical Values per 100g (Calculated)	Energy kJ	1250	kcal	297	Fat (g)	8.7	Of which Saturates (g)	4.1	Carbohydrates (g)	48.8	Of which Sugars (g)	14.1	Fibre (g)	1.9	Protein (g)	5.0	Salt (g)	0.97
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Micro Standards:

	Target	Fail
Enterobacteria	<100	>1000
TVC	<10000	>1000000
E. Coli	<10	>100
S. Aureus	<20	>100
Bacillus Cereus	<1000	>10000
Salmonella	Absent in 25g	Present in 25g
Listeria	Absent in 25g	Present in 25g
Yeast	<500	>5000
Mould	<500	>5000

Packed:

36 x 75g approximately
(2.7Kg approximately)

Pallet Information:

12 Cases per layer
7 Layers per pallet
84 Cases per pallet

Packaging**Measurements:**

Blue Tint Liner Bag (LDPE): 18g each
Uni Layer Pad (x2): 362 x 240mm, 32g each (64g per case)
Universal Case dimensions: 376 x 256 x 190mm, 246g each
Tape and Label weight: 5g each case
Case weight: 3.0Kg
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 386g and pallet wrap 240g)
Total pallet weight: 283.4Kg(approximately)
Total pallet height: 1.45m (approximately)

Date Code: Julian Date Code (yddd), Best Before Date

Storage Conditions: Store below -18°C. Once defrosted DO NOT re-freeze.
Handle with care.

Shelf Life: 18 months from day of production.

Minimum Shelf Life: 12 months from day of production.

Country of Origin: Produced in the UK.

I hereby declare that the ingredients, and its constituent parts, meet all relevant UK and EEC Regulations (e.g. Food Safety Act 1990, Pesticide Residue Levels, Plastic Materials in contact with Food etc), must not be irradiated or contain genetically modified materials.

Signed: Amanda Kirton

Date: 04.01.2022

Position: Specifications Technologist

Please note: We will consider this specification to be accepted unless otherwise advised

SYNOPSIS OF CHANGES

Date	Issue No	Amendment	Requested By	Previous Issue Date
09.12.2014	5	New specification format and review for FIR compliance	R. Bungar	03.04.2008
21.04.2015	6	Updated weight to 75g.	R. Bungar	9.12.2014
29.11.2016	7	Updated Nutritional to Analysed	R. Bungar	21.04.2015
30.12.19	8	Ingredient declaration and nutrition update	R. Bungar	29.11.16
28.02.2020	9	Updated to new recipe	J.W.	30.12.2019
18.05.20	10	Recipe update – ingredient declaration and nutrition updated	D. Handley	28.02.20
04.01.2022	11	Site Information added	A. Kirton	18.05.2020

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Re-issue Date: 04.01.2022		