

Product Specification

Product Code and Product Name: 4908 Dairy Cream Fruit Scone

Product Description: Apple & Raspberry Jam and Dairy Cream sandwiched between two halves of light fruit scone, lightly dusted on top with icing sugar – Frozen Baked.

Ingredients:

Wheat Flour (contains Calcium carbonate, Iron, Niacin and Thiamin), Whipped Cream (25%) [Whipping Cream (Milk), Sugar, Stabilisers (E450, E401)], Whole Milk, Unsalted Butter (Milk), Sultanas (7%) [Sultanas, Cotton Seed Oil], Apple and Raspberry Jam (5%) [Sugar, Glucose Syrup, Apple Pulp (Bramley Apples, Preservative (Sulphur Dioxide)), Raspberry Puree, Colour (E163), Gelling Agent (E440a), Acidity Regulators (E330, E331), Flavouring], Sugar, Egg, Raising Agents (E450i, E500ii), Dusting Powder [Dextrose, Corn Flour, Palm Oil].

Allergens: For allergens (including cereals containing gluten) see ingredients in **Bold**. May also contain nuts.

Defrosting Guidelines:

Remove the required amount of frozen confectionary from your freezer and place on a tray, place the tray into a refrigerated cabinet overnight to defrost. Ensure product is placed away from any produce that will taint or spoil the confectionary. Store chilled below 5°C. Ensure product is completely thawed before serving. Once thawed do not re-freeze and consume within 24 hours.

Nutrition Information:

	Typical Values per 100g <i>(Analy</i> sed)
Energy kJ	1455
kcal	348
Fat (g)	17.6
Of which Saturates (g)	11.8
Carbohydrates (g)	40.5
Of which Sugars (g)	17.6
Fibre (g)	1.9
Protein (g)	5.9
Salt (g)	0.87

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Micro Standards:	Micro Standards:				
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	Futanali a stania	_			
	Enterobacteria	<100 <10000	>1000 >1000000		
	TVC E. Coli	<10	>1000000		
	S. Aureus	<20	>100		
	Bacillus Cereus	<1000	>1000		
	Salmonella	Absent in 25g	Present in 25g		
	Listeria	Absent in 25g	Present in 25g		
	Yeast	<500	>5000		
	Mould	<500	>5000		
Packed:	15 x 139g approxim	ately	Pallet Infor	mation:	
	(2.09Kg approximat	telv)	6 Cases per	r laver	
	0 11	3 /	16 Layers p		
			96 Cases pe		
Barcode:	05018833049085				
Packaging	Blue Siliconised Gre	easeproof Pai	per: 6g each		
Information:	GT Base and Lid Ca			75mm 312g each	
inioiniation.	Label weight: 2g ea		13. 400 X 000 X	7 omin, 6 12g caon	
	Case weight: 2.4Kg				
	Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer				
	pad 386g and pallet wrap 240g)				
	Total pallet weight: 259.5Kg(approximately)				
Total pallet height: 1.36m (approximately)					
Date Code: Julia	an 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: C. Creasey	Signed: C. Creasey Date: 27.10.20				

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

Position: Specifications Technologist

For any specification queries please contact us at: specifications@wrightsfg.com

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SYNOPSIS OF CHANGES

Date	Issue No	Amendment	Requested By	Previous Issue Date
03.04.08	1	New specification	Pauline Johnson	n/a
16.04.10	2	Specification Update	Pauline Johnson	03.04.04
24.10.2014	3	Update to declaration to include statutory additives in flour. Recipe change to cleaner declaration for jam.	R. Bungar	16.04.10
14.07.15	4	Ingredient declaration and nutrition information updated due to recipe change.	R. Bungar	24.10.14
24.02.16	5	Latest analysed nutrition information added	R. Bungar	14.07.15
06.09.17	6	Cream stabiliser ingredients updated and sultana ingredients updated.	C. Creasey	24.02.16
27.10.20	7	Review – no change	C. Creasey	06.09.17