EXTE	RN	AL SPE	CIFICATIO	N – CHIC	CKEN 8		SHROOM	M SL	ICE
DOC NO: SH-QMS-SP478		VER NO: 1	PAGE: Page 1 of 4	ISSUE DATE: 11/12/2014		D DATE: /A	WRITTEN BY L. Batt		APPROVED:
Product Nam	ne:	Chicken	& Mushroom	Slice		Produ	ct Code:	SL52	206M
Legal Name:			aked puff pastry cas opped with an egg g		chicken	Product	Weight:	30 x	183g
Manufacturing S	Site:	David Woo The Mill Ho Dorset Roa				EC Code	2:	Unite SV00	ed Kingdom 4
		Sheerness Kent ME12 1LP				Country Manufa		UK	
Storage Condition	ons:	Frozen – St	tore at -18°C or be	low	Shelf Life:	+18 Months from date of production			oduction
Product Coding:	:	Lot Code: I of product	e: DD/MM/YYYY 14234 23:59 (Julia ion using 24 hour complaint please q	clock)	-	-	on, 234 = day c	of the y	ear and time
			PARTS MEET ALL RELEVA ETC.), AND MUST NOT					STICIDE R	ESIDUE LEVELS,

Raw Photograph:
Baked Photograph:

Image: Constraint of the second seco

Ingredients:	Weight (g):	Tolerance:
Puff Pastry	111g	+ / - 5
Filling	69g	+ / - 5
Egg Glaze	3g	+ / - 0.5
Unbaked Dimensions:	mm:	Tolerance:
Length:	140	+ / - 5
Width:	100	+ / - 5

Ingredient Declaration:

Pastry (60.99%): WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Salt, Emulsifier E471), Water, Salt.

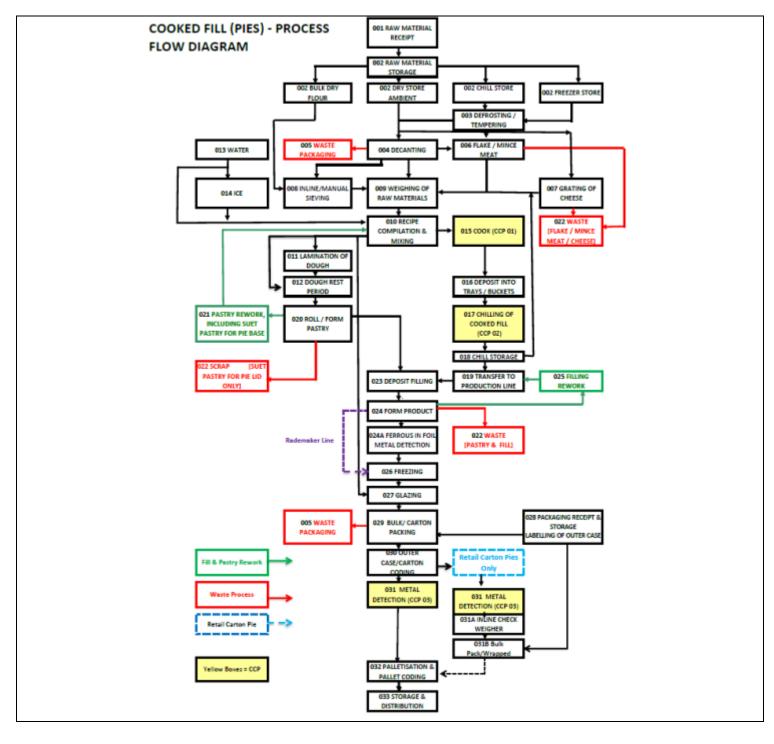
Filling (37.91%): Water, Chicken (9.5%), Mushroom (4%), Seasoning (Modified Starch, Skimmed **MILK** Powder, Whole **MILK** Powder, Salt, Yeast Extract, Beaded Palm Oil, Spice (White Pepper), **CELERY** Extract, Sage Extract), Cream Powder **(MILK)**, **WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Stabiliser: Hydroxypropyl Methyl Cellulose, Black Pepper

Glaze: Whole Hen EGG, Water

Finished Baked Product Contains: 10.5% Chicken & 4.5% Mushroom Allergen Advice: For allergens including cereals containing gluten see ingredients in BOLD May Contain: Mustard and Soya

Produced using Chicken from Brazil & Mushrooms from EU

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		Nutritional	Information from	Calculation				
			Per 100g Raw			Per 100g Ba	iked	
Energy (Kcal)			283		314			
Energy (KJ)			1179			1310		
Protein:			6.7		7.4			
Available Carboh	ydrate:		22.7		25.2			
Of Whi	ich Sugars:		1.6	1.6 1.8				
Fat:			18.1			20.2		
Of Which Saturates:			10.0		11.1			
Dietary Fibre:			1.1		1.3			
Sodium:	dium:		0.4		0.4			
Salt Equivalent:	1.0 1.1							



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Microbiological Standards (Targets & Tolerances):								
Test		Frequen		Target	Limit			
TVC	New products monthly / each run, established products quarterly				<100,000/g	1,000,000/g		
E.Coli	New products monthly / each run, established products quarterly <10/g 100/g							
S. Aureus	New products monthly / each run, established products quarterly <1					100/g		
Salmonella	New products mo	onthly / each run, e	cts quarterly	Absent in 25g	Absent in 25g			

Packaging Weights:								
Primary / Secondary / Tertiary	Material	Weight:	Note:					
Primary	Plastic	25g	Primary = Food Contact					
Secondary	Cardboard	197g	Secondary = Non-Food					
Secondary	Paper	2g	Contact Case Materials					
Secondary	Plastic	5g	Tertiary = Non-Food					
Tertiary	Plastic	500g	Contact Pallet Materials					
Tertiary	Wood	25Kg						
Tertiary	Paper	5g						

Finished Weights:						
Net Case Weight:	5.49Kg	Gross Case Weight:	5.689Kg			
Total Pallet Weight:	694.92Kg	1533mm				
Pallet Configuration:	Total of 117 Cases. 13 per layer, 9 layers high					

	Food Intolerance Data	a and Fr	ee Fro	om Information:	
Continu 1	(Please tick where appropriate, If answer is Y	1			-
Section 1	: Is the product free from: Nuts (including any possible sources of cross	Yes	No	Possible C/C	Comments
T	contamination)?				
2	Sesame Seeds and Derivatives?	\checkmark			
3	Milk and Milk Derivatives?		\checkmark		Seasoning Pack & Cream Powder
4	Egg and Egg Derivatives?		\checkmark		Glaze
5	Wheat and Wheat Derivatives?		\checkmark		Wheat Flour in Pastry & Filling
6	Barley and Barley Derivatives?	\checkmark			
7	Oats and Oat Derivatives?	\checkmark			
8	Soya and Soya Derivatives?			\checkmark	Used on site
9	Maize and Maize Derivatives?	\checkmark			
10	Gluten?		\checkmark		Wheat Flour in pastry
11	Fruit and Fruit Derivatives?	\checkmark			
12	Yeast and Yeast Derivatives?	\checkmark			
13	Vegetables and Vegetable Derivatives?		\checkmark		Margarine (Palm Oil), Mushroom
14	Fish excluding Shellfish?	\checkmark			-
14a	Crustaceans, Molluscs and their Derivatives?	\checkmark			
15	Mustard / Mustard Seeds?			\checkmark	Used on site
16	Celery / Celeriac?		\checkmark		Celery in Seasoning
17	Kiwi Fruit?	\checkmark			
18	Caffeine?	\checkmark			
19	Lupins?	\checkmark			
20	Sulphites?	\checkmark			
Section 2	: Is the product free from:	Yes	No	Possible C/C	Comments
21	Additives?		\checkmark		Margarine
22	Azo and Coal Tar Dyes?	\checkmark			
23	Benzoates?	\checkmark			
24	BHA / BHT?	\checkmark			

		RNAL SPE						
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25	Asparta	ame?		\checkmark				
26	Added	MSG?		\checkmark				
27	Histam	ine?		\checkmark				
28	Preserv	vatives?		\checkmark				
29	Artificia	al Preservatives?	1	\checkmark				
30	Flavour	rings?		\checkmark				
31	Artificial Flavourings?			\checkmark				
32	Natural Flavourings?			\checkmark				
33	Potassi	um Based Salt S	ubstitutes?	\checkmark				
Section 3	:	Is the produc	t suitable for:	ble for: Yes No Possible C/C		Comments		
34	Ovo- la	cto Vegetarians	?		\checkmark			
35	Vegans	;?			\checkmark			
36	Nut/Se	ed Allergy Suffer	rers?	\checkmark				
37	Coeliac	s?			\checkmark			
Section 4	:	Is the produc	t free from:	Yes	No	Possible C/C	Comn	nents
38	Beef?			\checkmark				
39	Pork?			\checkmark				
40	Lamb?			\checkmark				
41	Poultry	?			\checkmark		Chic	ken
	Section	•	t packaged in a pr Please Highlight	otective		Yes		Νο

	Genetic Modification:							
	(Please tick or comment where appropriate)							
		Yes	No	Don't Know				
1a	Does the product or any of its ingredients contain any genetically modified material (whether active or not)?		\checkmark					
1b	Identify those ingredients which contain such material			N/A				
2a	Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification?		\checkmark					
2b	Identify any such ingredients		N/A					
3a	Is the product or any of its ingredients or additives produced from, but not containing any genetically modified material?		\checkmark					
3b	Identify those ingredients which are produced from such material			N/A				
4a	Have genetically modified organisms been used as processing aids or in connection with the production of the food or any of its ingredients?		\checkmark					
4b	Identify any such processing aids or additives	N/A		N/A				
5a	Have genetically modified organisms been used to produce processing aids or additives but are not present in the processing aid as used in connection with the production of the food or any ingredient?		\checkmark					
5b	Identify any such processing aids or additives			N/A				

Supplier Name:	David Wood Baking Ltd (Sheerness)	Version Number:	3
Completed By: (Print Name)	Lizzie Bassett	Signature:	L,Bassett
Position:	Technical Assistant	Date:	01.02.21