



Product Specification

Product Code and Product Name: 2099 Creamy Vegetable Lattice Slice		
Product Description: A puff pastry lattice topped slice with a creamy vegetable filling – Frozen Unbaked		
Ingredients: Wheat Flour (Contains Calcium carbonate, Iron, Niacin, Thiamin), Water, Margarine [Palm Oil, Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (E471), Acidity Regulator (Citric Acid), Lemon Juice concentrate], Cheddar Cheese (Milk), Potatoes (5%), Courgette (4%), Green Beans (2%), Broccoli (2%), Carrots (2%), Cream Cheese (Milk), Onion, Butter (Milk), Celery , Modified Maize Starch, Leek, High Fat Powder [Palm Fat, Lactose (Milk), Milk Protein], Cheese Powder (Milk), Glaze [Water, Modified Starch (Potato, Tapioca), Rapeseed Oil, Milk Proteins, Emulsifiers (Soya Lecithin, E471), Acidity Regulator (E339iii), Colour (E160a)], Salt, Vegetable Stock Powder [Dried Vegetables (Onion & Leek), Salt, Sugar, Sunflower Oil, Turmeric, Black Pepper], Stabiliser (E415), Yeast Extract, Mustard Powder, White Pepper.		
Allergens: For allergens (including cereals containing gluten) see ingredients in Bold . May also contain Nuts.		
Brief outline of Process Step: <ul style="list-style-type: none">• Raw Material Intake• Product ingredient batch weighing• Filling Cooking (CCP 1 target minimum temperature 85°C)• Cooling (CCP 2 <8°C within 4 hours)• Pastry manufacturing• Product Assembly• Freezing (<i>If applicable</i>)• Baking (<i>if applicable</i>) (CCP 1 target minimum temperature 85°C)• Cooling (CCP 2 <8°C within 4 hours)• Packing (<i>If applicable</i>)• Metal Detection (CCP 3)• Outer case packaging (<i>If applicable</i>)• Despatch		
Baking Guidelines: Place on a baking tray in a pre-heated oven at 200°C / 400°F/ Gas mark 6 for approximately 25 - 30 minutes. Ensure product is piping hot before serving.		
Product Status: Suitable for Vegetarians.		

Issue Date: 18.05.04	Issue No: 15	Doc Ref: 2099 Creamy Vegetable Lattice Slice
Re-issue Date: 27.09.2016		

Nutrition Information:

	Typical Values per 100g (Analysed)
Energy kJ	1253
kcal	301
Fat (g)	20.9
Of which Saturates (g)	11.3
Carbohydrates (g)	21.8
Of which Sugars (g)	2.5
Fibre (g)	1.5
Protein (g)	5.7
Salt (g)	0.98

Micro Standards:

	Target	Fail
TVC	<10000	>100000
Enterobacteria	<500	>1000
E. Coli	<10	>100
Salmonella	Absent in 25g	Present in 25g
Listeria	Absent in 25g	Present in 25g
Cl. Perfringens	<20	>100
B. Cereus	<20	>100
Staphylococcus	<20	>100

Packed:

36 x 175g approximately
(6.3Kg approximately)

Pallet Information :

12 Cases per layer
6 Layers per pallet
72 Cases per pallet

**Packaging
Measurements:**

Blue tint liner bag (LDPE): 18g
Layer card (x4): 362 x 240mm, 32g each (128g per case)
Case dimensions: 370 x 250 x 180mm, 226g each
Tape and Label weight: 5g each case
Case weight: 6.68Kg
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)
Total pallet weight: 509.64Kg(approximately)
Total pallet height: 1.24m (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: J. Wesolowska

Date: 12.04.2019

Position: Specifications and Artwork Coordinator

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
28.01.13	9	Changed to new specification format	Customer	12.07.12
26.03.13	10	Spec reviewed to highlight celery and add to allergen list	R. Bungar	28.01.13
29.01.14	11	Statutory additives added to flour. Allergen highlighting to FIR format	R. Bungar	29.01.14
18.04.14	12	Amend High Fat Powder to new recipe.	R. Bungar	29.01.14
01.08.2014	13	Updated allergen as per FIR	R. Bungar	18.04.2014
29.11.2014	14	New ingredient declaration	R. Bungar	1.08.2014
27.09.2016	15	Updated analysed nutrition	R. Bungar	29.11.2014
12.04.2019	16	Specification review	J.W.	27.09.2016