



Product Specification

Product Code and Product Name: 2083 Chicken & Mushroom Slice

Product Description: Chunks of succulent chicken in a creamy mushroom sauce encased in puff pastry - Frozen Unbaked

Ingredients:

Water, **Wheat** Flour, Vegetable Fats & Oils [Palm Oil, Palm Fat, Rapeseed Oil, Water, Salt, Lemon Juice, Emulsifier (E471), Acidity Regulator (E330), Lemon Juice], Chicken (12%), Mushrooms (3%), High Fat Powder [Palm Fat, **Lactose**, **Milk** Protein], Onions, Glaze [Water, Modified Starch, Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin (E322), E471), Acidity Regulator (E339iii), Colour (E160a)], Chicken & Mushroom Sauce [Modified Waxy Maize Starch, Fat Powder (Palm Oil, **Lactose**, **Milk** Protein), Salt, **Wheat** Flour, Whole **Milk** Powder, Flavour Enhancer (E621), Hydrolysed Vegetable Protein (**Soya**), Yeast Extract, Flavourings (contains **Celery**)], Modified Maize Starch, Roast Chicken Stock [Roast Chicken, Chicken Fat, Yeast Extract, Glucose Syrup, Maltodextrin (**Wheat**), Natural Flavouring, Salt, Sugar, Concentrated Chicken Extract, Lemon Juice Concentrate, Dried Onion], Salt, Emulsifier (E464), Black Pepper.

Wheat Flour contains Calcium carbonate, Iron, Niacin, Thiamin

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

Brief outline of Process Step:

- 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 (*If applicable*)
- Baking (*if applicable*) (CCP 1 target minimum temperature 85°C)
- Cooling (CCP 2 <8°C within 4 hours)
- Packing (*If applicable*)
- Metal Detection (CCP 3)
- Outer case packaging (*If applicable*)
- 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 throughout before serving.

Nutrition Information: A slice is 1 portion.**As consumed**

	Typical Values per 100g (A)
Energy kJ	1290
kcal	310
Fat (g)	18.2
Of which Saturates (g)	8.9
Carbohydrates (g)	27.2
Of which Sugars (g)	1.7
Fibre (g)	1.9
Protein (g)	8.4
Salt (g)	0.75

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 Pad (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: 6.7Kg approximately
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)
Total pallet weight: 509.4Kg(approximately)
Total pallet height: 1.24m (approximately)**Date Code:** Julian Date Code (yyyy), 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 using Chicken from Brazil.	
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: Reshima Bungar	Date: 01.08.2014
Position: Technical Manager	

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
03.06.13	3	New specification format and review	R. Bungar	17.03.10
25.03.14	4	FIR-compliant declaration and addition of statutory additives	R. Bungar	03.06.13
01.08.2014	5	Updated allergen as per FIR	R. Bungar	25.03.2014