

**Doc ID:** 7000309966

Issue No: 2

Issue Date: 26/01/2011

Owner: Tony Herbert

**Doc Title:** Puff Pastry Block 4 x 1500g

Status: Effective

Category: CONTROLLED DOCUMENT | Product Specifications | Pastry Food Services

Approvers: Chris Wells

## PRODUCT SPECIFICATION

1. SUMMARY INFORMATION		
<b>PRODUCTION SITE:</b>	GENERAL MILLS BERWICK	
<b>GENERAL MILLS PRODUCT CODE:</b>	700-0309966	
<b>BARCODE:</b>	EAN13: 50 10084 10976 1      TUC14: 050 10084 10977 8	
<b>BRAND:</b>	JUS-ROL™	
<b>PRODUCT NAME:</b>	Puff Pastry Block	
<b>LEGAL NAME:</b>	Frozen uncooked pastry	
<b>PACK SIZE:</b>	4 x 1500g	
<b>COUNTRY OF MANUFACTURE:</b>	United Kingdom	
<b>TRADE SECTOR:</b>	Foodservice	
<b>COUNTRY OF SALE:</b>	United Kingdom	
<b>TARGET MARKET:</b>	General	
<b>DESCRIPTION:</b>	Frozen, uncooked Puff Pastry blocks wrapped in printed film and packed into labelled corrugated board outer cases.	
<b>INGREDIENTS:</b>	Wheat Flour, Vegetable Oil, Water, Salt, Emulsifier: Mono- and Diglycerides of Fatty Acids	
<b>ALLERGENS:</b>	Wheat, Gluten	
<b>NUTRITION INFORMATION:</b>	Typical Values	As sold per 100g
	Energy	1665kJ 400kcal
	Protein	5.8g
	Carbohydrate	31.7g
	-of which sugars	0.6g
	Fat	27.7g
	-of which saturates	15.0g
	Fibre	1.4g
	Sodium	0.3g
<b>STORAGE:</b>	Keep frozen at -18°C Do not refreeze once defrosted - Once defrosted use within 24 hours.	
<b>CLAIMS:</b>	Vegetarian Society Approved No added colours preservatives or flavourings	
<b>CODING:</b>	<b>Inner:</b> 18 month Best Before End code Lot number (L + perpetual date code + military time) e.g. for 10th January, 2001 at 2:30pm code: <b>JUL 02</b> <b>L1010 14:30</b>	
	<b>Outer:</b> 18 month Best Before End code Lot number (L + perpetual date code + military time) e.g. for 10th January, 2001 at 2:30pm code: <b>JUL 02 L1010 14:30</b>	



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<b>PREPARATION INSTRUCTIONS:</b>	Ensure that the pastry is thoroughly defrosted before use. <ol style="list-style-type: none"><li>1. Thaw at room temperature for approximately 2 hours. Alternatively thaw overnight in a refrigerator and stand at room temperature for 15 – 20 minutes before use.</li><li>2. Lightly flour both the work surface and pastry before rolling to required thickness. Allow to stand for 5 minutes to help reduce shrinkage.</li><li>3. Bake in a preheated oven at 220°C/425°F/Gas 7, or at the temperature required by your recipe.</li></ol>																
<b>USAGE GUIDANCE:</b>	This block of JUS-ROL™ pastry may be rolled out to typical sheet sizes either approximately 120cm x 30cm (47" x 12") or approximately 71cm x 51cm (28" x 20"). As a guide, depending on which size of sheet is used, each block will yield the approximate quantities of pastry items listed below.																
<b>YIELD:</b>	<table><thead><tr><th>ITEM</th><th>APPROXIMATE YIELD</th></tr></thead><tbody><tr><td>Multi-portion pie tops 23cm (9") square</td><td>Up to: 6</td></tr><tr><td>Turnovers and individual pie tops 13cm (5") square</td><td>20</td></tr><tr><td>Pastry rounds 15cm (6")</td><td>14</td></tr><tr><td>Mille Feuilles, 4 total products, i.e. 12 layers each 13cm x 23cm (5" x 9")</td><td>12</td></tr><tr><td>Palmiers (based on 23cm (9") squares</td><td>54 singles/27 pairs</td></tr><tr><td>Cream Slices (based on 10cm x 5cm (4" x 2") slices)</td><td>70 pieces/35 slices</td></tr><tr><td>Sausage Rolls</td><td>70 5cm (2") or 35 10cm (4") rolls</td></tr></tbody></table>	ITEM	APPROXIMATE YIELD	Multi-portion pie tops 23cm (9") square	Up to: 6	Turnovers and individual pie tops 13cm (5") square	20	Pastry rounds 15cm (6")	14	Mille Feuilles, 4 total products, i.e. 12 layers each 13cm x 23cm (5" x 9")	12	Palmiers (based on 23cm (9") squares	54 singles/27 pairs	Cream Slices (based on 10cm x 5cm (4" x 2") slices)	70 pieces/35 slices	Sausage Rolls	70 5cm (2") or 35 10cm (4") rolls
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**2. DIETARY INFORMATION**

<b>Is the product free from:</b>		<b>Comments</b>
Genetically Modified Material (Active or Inactive)	YES	
Genetically Modified Material produced from, but not containing Genetically Modified Material	YES	
Materials produced using Genetically Modified Organisms	YES	
Materials exposed to ionizing radiation	YES	
Maize and products thereof	YES	
Animal products and by-products	YES	
Animal Fat	YES	
Any product of bovine origin (other than cows' milk and its products)	YES	
Added natural colours	YES	
Artificial colours	YES	
Natural flavourings	YES	
Nature Identical flavourings	YES	
Artificial flavourings	YES	
Preservatives	YES	
Antioxidants	YES	
<b>Emulsifiers and Stabilisers</b>	<b>NO</b>	<b>E471</b>
Flavour Enhancers	YES	
Polyols	YES	
Polydextrose	YES	
Organic Acids	YES	
Alcohols	YES	
Added Sugar	YES	
<b>Added Salt</b>	<b>NO</b>	<b>Salt added</b>
Artificial Sweeteners	YES	
<b>Other additives</b>	<b>NO</b>	<b>E535</b>
Pesticide Residues (give details)	YES	
Hydrogenated Fats	YES	
Sulphur Dioxide and Sulphites at concentrations of less than 10mg/kg or 10mg/l, expressed as SO <sub>2</sub>	YES	
<b>Is the product suitable for:</b>		
Vegetarians (lacto-ovo)	YES	
Vegans	YES	
<b>Kosher</b>	<b>YES</b>	<b>NOT CERTIFIED</b>
<b>Halal</b>	<b>YES</b>	<b>NOT CERTIFIED</b>

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**3. ALLERGEN INFORMATION**

Is the material free from:		Comments
<b>Cereals containing gluten and products thereof</b>	<b>NO</b>	<b>Wheat Flour</b>
Crustacean, Molluscs and products thereof	YES	
Eggs and products thereof (all species)	YES	
Fish and products thereof	YES	
Peanuts and products thereof	YES	
Soya and products thereof (including oil, even if refined)	YES	
Milk and Dairy products including lactose (all species)	YES	
Tree Nuts and products thereof	YES	
Celery and products thereof	YES	
Celeriac and products thereof	YES	
Mustard and products thereof	YES	
Sesame Seeds and products thereof	YES	
Sunflower Seeds and Sunflower Oil (cold pressed)	YES	
Sulphur Dioxide and Sulphites at concentrations of more than 10mg/kg or 10mg/l, expressed as SO <sub>2</sub>	YES	

**4. MICROBIOLOGY**

ORGANISM	TARGET	RETEST/REJECT
TVC	<5 x 10 <sup>5</sup> cfu/g	>1 x 10 <sup>6</sup> cfu/g
Coliforms (presumptive)	<5 x 10 <sup>2</sup> cfu/g	>1 x 10 <sup>3</sup> cfu/g
E. coli	<10cfu/g	>1 x 10 <sup>2</sup> cfu/g
<b>NOT ROUTINELY TESTED OR POSITIVELY RELEASED, EXPECTED MAXIMUM VALUES STATED ONLY</b>		

**5. PROCESS OUTLINE**

1. Ingredients mixed to form dough.
2. Dough laminated with margarine.
3. Laminate passed through a series of rolling, folding and resting operations to form puff pastry.
4. Pastry rolled down to required thickness.
5. Cut to product size.
6. Slabs flow-wrapped in coded film. **CCP1**
7. Product blast frozen to -4°C or below.
8. Product metal detected (3mm Fe/4mm non-Fe/4.7mm SS). **CCP2**
9. Product checkweighed.
10. Packed into printed outer cases, tape sealed and coded.
11. Outer cases palletised.
12. Transferred to cold store at -18°C or below.

**6. FORMULA**

Ingredient	%	Country of Origin
Wheat Flour	>40	Germany, UK
Vegetable Margarine	<30	UK
Water	>20	UK
Salt	<1	UK

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## 7. PACKAGING, STORAGE & HANDLING

Type and construction of pack:	<b>Primary:</b> Printed Mylar/LLDPE flow-wrap <b>Secondary:</b> Printed corrugated board outer case, style die cut, glued. Tape sealed.
Is unit packaging recyclable?	<b>Primary:</b> No <b>Secondary:</b> Yes
Product dimensions:	325mm x 217mm x 25mm approx.
Count Per Unit:	1
Nett Unit Weight:	<b>Declared Weight:</b> 1.5kg, <b>T1</b> = 1478g, <b>T2</b> = 1455g
Nett Case Weight:	6kg
Gross Case Weight:	6.2kg
Case Dimensions (internal):	340mm x 220mm x 98mm
Storage conditions (recommended):	-18°C or below
Shelf life (from manufacture):	558 days
Minimum shelf life remaining on delivery:	411 days
Pallet quantity:	<b>Units/Case:</b> 4 <b>Cases/Layer:</b> 13 <b>Cases/Pallet:</b> 156
Gross Pallet Weight (including Pallet):	1000kg
Pallet Height (including Pallet):	1435mm

## 8. CONTACTS

SPECIFICATION CONTACT	COMMERCIAL CONTACT
R & D General Mills (Berwick) Ltd Tweedside Trading Estate Berwick-upon-Tweed Northumberland. TD15 2UX Tel: 01289 307737. Fax: 01289 305592	Sales JUS-ROL PO Box 363 Uxbridge Middlesex. UB8 1YT Tel: 01895 201100. Fax: 01895 201101