



PRODUCT SPECIFICATION

Confidential

Product Details:

Product: BRUNCHY
Product Code: BE203001
Product Description: A hand made Breakfast slice, product is glazed, frozen and distributed raw.

Baking Instructions: Preheat oven to 240°C. Bake product at 200°C for 20-30 minutes until golden brown. Cooking times will vary dependant on the type of oven used.

Total Weight: 203g **e**
Fill Weight: 128g
Marking: None
Shelf Life: Minimum 6 months under correct frozen conditions -18°C or colder
Best Before: 6 Months from month of manufacture
Coding system: 5 Digit batch number

Packaging:

No Products Per Case: 36
No Cases Per Pallet: 80
Total Case Weight: Approx 9.1kg

Packaging Weights Per Case:

Primary:	Plastic	14g	Secondary:	Plastic	2.4g
	Card	0g		Card	298g
	Aluminium	0g		Aluminium	0g
	Paper	9g		Paper	3g

Case Dimensions - External 390mm L x 200mm W x 165mm H

Storage & Handling Boxes palletised
 Label displayed outward. Batch code and use by dates shown on the label and flow wrapping.
 (All products must be traceable back to manufacture by batch, sort codes etc.)
 Maximum temperature on delivery: -30oc
 Storage temperature range: -12oC to -18oC

Manufacturing Address:

Penny Lane Foods Ltd, 5 Fairfax Road, Heathfield, Newton Abbot, Devon TQ12 6UD
 Tel 01626 834021 Fax 01626 834558
 E-mail: Sales@pennylanefoods.com
 Web: www.pennylanefoods.com
 EC number: UK TZ017 EC
 Accreditation: Accredited to BRC.

Specification Approval:

Written by: Karen Brimblecombe **Date:** 29th August 2013

Position: Technical Manager

Composition/Ingredients:

Wheat flour, Bacon (21%) (Contains: Pork (86%), Water, Salt, Preservatives: E252, E250, Antioxidant: E301), Pork Sausage (16%) (Contains: Pork (34%), Water, Rusk, (wheat flour, Water, Salt, Raising Agent: E503), Pork Fat, Raising Agent: E503, Thickeners: E412, Emulsifier: E450,E451, Sweetener, Dextrose, Preservative: E221, Flavour enhancer: E621, Antioxidant: E301, Colour: E128, Potato Starch), Vegetable Fat (Contains: Rapeseed Oil, Palm Oil, Water, Hydrogenated Rapeseed Oil, Salt, Emulsifier: E471, Colours: E100, E160b, Citric Acid), Water, Baked Beans (11%) (Contains: Beans, Tomatoes, Water, Sugar, Glucose, Salt, Modified Maize Starch, Spices), Reformulated Sliced Egg (7%) (Contains: Egg Albumen, Egg Yolk, Modified Maize Starch, Salt, Citric Acid, Grape seed oil), Modified Maize Starch, Salt.

Glaze: Water, Milk Proteins, Modified Starch, Vegetable Oil, Emulsifiers: E322 (Soya Lecithin), E471, Acidity Regulator: E339, Colour: E160a.

ALLERGY ADVICE: Wheat, Milk, Gluten, Egg, Sulphite, Mustard, Celery, Soya

*Oils subject to possible cross contamination with refined peanut oils

Nutritional Information:

	Raw	
Protein (g)	8.9	(Analysed values per 100g)
Fat (g)	17.4	(As sold)
Carbohydrate (g)	21.0	
Energy (kales)	271	
Energy (kJ)	1133	

Quality Management:

HACK based quality management system. All product positive released after organoleptic testing. Details will be forwarded if required.

Microbiological Standards: - Subject to Review

Test	Frequency of testing	Target/g	Unacceptable/g Reject Level	Method
TVC		Meat product	5 samples less then 5 x 10 ⁶ , 3 sample must be <5 x	ISO4833-1:1991
E-coli		monthly testing	All five sample to be <5000 cru/g, and 3 sample must be	ISO7402-1993
Salmonella			0 out of 5 samples with	

G.M. Statement:

To the best of Penny Lane Foods Ltd knowledge, all of the products that are manufactured and supplied by the company are produced from ingredients that are free from genetically modified materials. All ingredients supplied to Penny Lane Foods Ltd must not contain genetically modified organisms of any type or source. This policy will be included in all our purchase contracts and specifications. Penny Lane Foods Ltd complies with all legislation both EC and UK. relating to Genetic modification and trace ability.

The company understands that genetic modification can have a significant impact on the quality and availability of its raw materials. Penny Lane Foods Ltd will only support the introduction of genetically modified organisms into its products in the future provided that all issues of product safety, environmental concerns and ethics are satisfactorily addressed and that all of our customers are willing to accept this.

Raw Material Sourcing:

All meat is sourced from EC approved cutting plants. All meat contents declarations have been calculated and conform to the new definition of meat.

Raw Material Details:

Pastry	Supplier	Specification	Ingredient Weight Per Product (g)	Country of Origin
Flour	Approved supplier	Untreated Wheat Flour containing Ascorbic Acid	Confidential	UK
Vegetable Fats	Approved supplier	Rapeseed Oil, Palm Oil, Water, Hydrogenated Rapeseed Oil, Salt, Emulsifier: E471, Colours: E100, E160b, Citric Acid	Confidential	Malaysia, Indonesia, Papua New Guinea, Soloman Islands, Ivory Coast, Benin, Cameroon, Brizal, Honduras, Costa Rica, Columbia,
Salt	Approved supplier	Pure Vacuum Dried Salt	Confidential	Israel
Water and Ice	Approved supplier	Potable water, ice is crushed and made on site.	Confidential	UK
Filling	Supplier	Specification	Ingredient Weight Per Product (g)	Country of Origin
Rindless Back Bacon	Approved supplier	Pork (85%), Water, Salt, Preservatives(Potassium nitrate, Sodium nitrite), Antioxidant (Sodium ascorbate)	Confidential	UK
Pork Sausage	Approved supplier	Pork (34%), Water, Rusk, (wheatflour, Water, Salt, Raising Agent: E503), Pork Fat, Raising Agent: E503, Thickeners: E412, Emulsifier: E450,E451, Sweetener, Dextrose, Preservative: E221, Flavour enhancer: E621, Antioxidant: E301, Colour: E128, Potato Starch	Confidential	UK
Long Sliced Egg	Approved supplier	Sliced Egg reconstituted from fresh egg in natural proportions: Egg albumin, Egg Yolk, Starch, Salt, Citric Acid (E330)	Confidential	UK & Ireland
Baked Beans	Approved supplier	Made using: Beans (53%), Tomato (25%), Water, Sugar, Glucose Syrup, Salt, Modified Maize Starch, Spices	Confidential	UK
Instant Cleargel	Approved supplier	Modified Maize Starch	Confidential	EU
Glaze	Supplier	Specification	Ingredient Weight Per Product (g)	Country of Origin
Glen glaze	Approved supplier	Glaze: Water, Milk Proeins, Modified Starch, Vegetable Oil, Emulsifiers: E322 (Soya Lecithin), E471, Acidity Regulator: E339, Colour: E160a.	Variable	UK & Ireland
TOTAL			203g	

Food Intolerance Data:

The following details are correct to the best of our knowledge: -

Free from Nuts and Nut Derivatives	Yes	*Oils subject to possible cross
Free from Sesame Seeds and Derivatives	Yes	
Free from Milk and Milk Derivatives	No	glaze
Free from Egg and Egg Derivatives.	No	pasturised whole egg
Free from Wheat and Wheat Derivatives	No	Flour
Free from Lupin and Lupin Derivatives	Yes	
Free from Soya and Soya Derivatives	No	Glaze
Free from Maize and Maize Derivatives	No	
Free from Gluten	No	Flour
Free from Fruit and Fruit Derivatives	Yes	
Free from Yeast and Yeast Derivatives	No	
Free from Vegetables and Vegetable Derivatives	No	Contains beans
Free from celery and celery derivatives	Yes	
Free from mustard and mustard derivatives	No	
Free from Seafood and Seafood Derivatives	Yes	
Free from Additives	No	Emulsifier: E471, Colours: E160b,
Free from Azo and Coal Tar Dyes	Yes	
Free from Benzoates	Yes	
Free from Sulphites	Yes	
Free from BHA/BHT	Yes	
Free from Aspartame	Yes	
Suitable for Vegetarians	No	Contains Meat
Suitable for Ovo-lacto Vegetarians.	No	Contains Meat
Suitable for Vegans	No	Contains Meat
Free from Irradiated Manufacturing processes or Ingredients	Yes	

HACCP:

See attached CCP summary

Foreign body control:

Monthly glass and hard plastic audit.

Metal detection: 3.5 ferrous, 4.5mm non-ferrous and 3.5mm stainless steel

Specification Revision Details:

Issue 1:	First Issue
Issue 2:	Change of glaze recipe, change of packaging details, change of label
Issue 3:	Change of ingredients, specification format, suppliers, label, nutritional calculation
Issue 4:	Change of glaze. Revised bake details
Issue 5:	Change of ingredients, suppliers, label, Micro
Issue 6:	Change in ingredients, remove minimum meat %, Remove tomatoes from recipe, change micro.
Issue 7;	
Issue 8;	Amend egg and pastry quantity.
Issue 9: 03/09/05	Amend sausage information.
Issue 10:	Add allergen advice
Issue 11:	Review specification
Issue 12:	Change from Glen glaze to Egg glaze
Issue 13:	Change to 75g pastry and 30g beans. Change format of spec.
Issue 14:	Review specification, add glen glaze
Issue 15:	Change product code, update ingredients declaration.
Issue 16:	Review specification and update ingredients declaration.