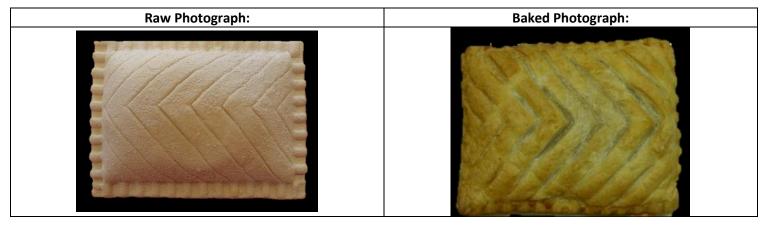
DOC NO:		VER NO:	PAGE:	ISSUE DATE:		D DATE:	WRITTEN BY	APPROVE	
SH-QMS-SP478		1	Page 1 of 4	11/12/2014	N	/A	L. Batt		
Product Nan	ne:	Steak Sli	ce			Produ	ct Code:	SL5208M	
Legal Name:			aked puff pastry cas e and topped with a		k in a	Product	30 x 183g		
Manufacturing	Site:	David Woo	d Baking Ltd			EC Code:		UK SV004 EC	
		The Mill Ho	buse						
		Dorset Roa	d						
		Sheerness				Country	of		
		Kent			Manufacture:		UK		
		ME12 1LP							
Storage Condition	ons:	Frozen – St	ore at -18°C or be	low	Shelf Life:	+18 Mo	nths from date	e of production	
Product Coding: Best Before: DD/MM/YYYY Lot Code: L14234 23:59 (Julian code where 14 = year of production, 234 = day of the									
					of the year and t				
		of producti	on using 24 hour	clock)	·				
In case of complaint please quote Best Before and Lot Code.									

PLASTIC MATERIALS IN CONTACT WITH FOOD ETC.), AND MUST NOT BE IRRADIATED OR CONTAIN GENETICALLY MODIFIED MATERIALS.



Weight (g):	Tolerance:
111g	+ / - 5
69g	+ / - 5
3g	+ / - 0.5
mm:	Tolerance:
140	+ / - 5
100	+ / - 5
	111g 69g 3g mm: 140

Ingredient Declaration:

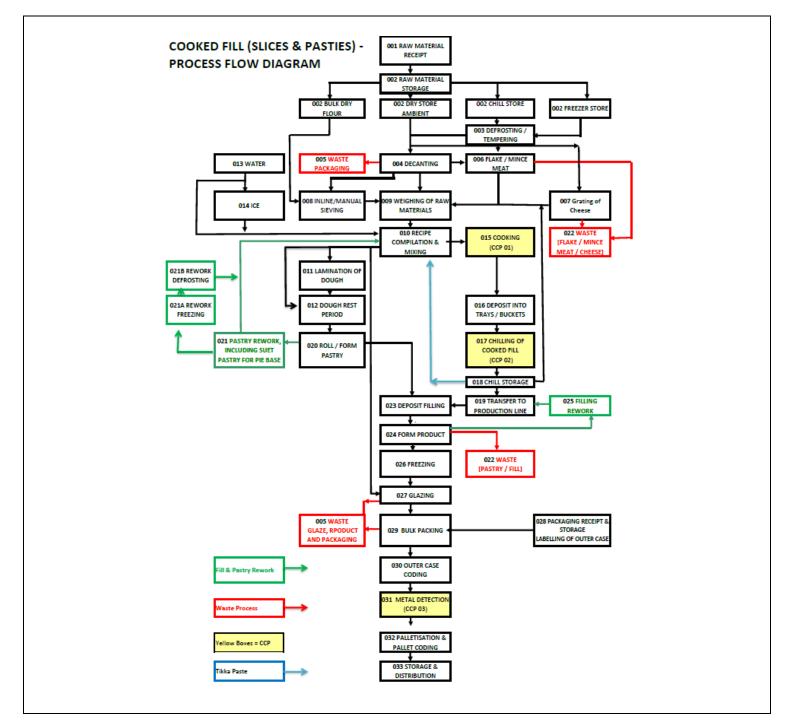
Pastry: WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Salt, Emulsifier Mono and Di-Glycerides of Fatty Acid), Water, Salt.

Filling : Beef (56%), Water, Modified Waxy Maize Starch, Onion, Beef Stock (Water, Yeast Extract, Beef Stock, Salt, Lemon Juice Concentrate, Beef Fat), Tomato Puree, Salt, Dijon **MUSTARD** (Water, **MUSTARD** Seeds, Spirit Vinegar, Salt), Garlic Puree, **BARLEY** Malt Extract, Black Pepper, Yeast Extract Glaze: Whole Hen **EGG**, Water

Finished Baked Product Contains: 22% Beef

Allergen Advice: For allergens including cereals containing gluten see ingredients in BOLD May Contain: Milk

EXTERNAL SPECIFICATION – STEAK SLICE								
DOC NO:	VER NO:	PAGE:	ISSUE DATE:	AMEND D	ATE:	WRITTEN BY		
SH-QMS-SP478	1	Page 2 of 4	11/12/2014	N/A		L. Batt	APPROVED:	
Nutritional Information from Calculation								
			Per 100g Raw			Per 100g Ba	ked	
Energy (Kcal)			291		323			
Energy (KJ)			1213			1346		
Protein: 8.2		9.1						
Available Carboh	ydrate:		23.2		25.8			
Of Wh	ich Sugars:		0.3	0.3				
Fat:		18.1 20.1						
Of Which Saturates:			9.7		10.8			
Dietary Fibre:			1.2		1.3			
Sodium:			0.35		0.38			
Salt Equivalent:			0.87		0.96			



EXTERNAL SPECIFICATION – STEAK SLICE								
DOC NO:	VER NO:	WRITTEN BY						
SH-QMS-SP478	1	Page 3 of 4	11/12/2014	N/A	L. Batt	APPROVED:		
	Microbiological Standards (Targets & Tolerances):							
Test	Frequency Target Limit							
TVC	New products monthly / established products quarterly				<100,000/g	1,000,000/g		
E.Coli	New products monthly / established products quarterly <1					100/g		
S. Aureus	New products monthly / established products quarterly <10/g 100/g					100/g		
Salmonella	New products mo	nthly / each run, e	stablished produ	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:	Net Case Weight:5.49KgGross Case Weight:5.72Kg						
Total Pallet Weight:	695Kg Total Pallet Height: 1675mm						
Pallet Configuration:	Total of 117 Cases. 13 per layer, 9 layers high						

	Food Intolera				
Section 1	(Please tick where appropriate, If answer is Y : Is the product free from:	es or C/ Yes	C plea No	se specify ingred	lient in Comments box) Comments
1	Nuts (including any possible sources of cross contamination)?				
2	Sesame Seeds and Derivatives?	\checkmark			
3	Milk and Milk Derivatives?			\checkmark	Used on site
4	Egg and Egg Derivatives?		\checkmark		Glaze
5	Wheat and Wheat Derivatives?		\checkmark		Wheat Flour
6	Barley and Barley Derivatives?		\checkmark		Malt Extract
7	Oats and Oat Derivatives?	\checkmark			
8	Soya and Soya Derivatives?		\checkmark		Used on site
9	Maize and Maize Derivatives?		\checkmark		Starch
10	Gluten?		\checkmark		Wheat Flour & Malt Extract
11	Fruit and Fruit Derivatives?			\checkmark	Used on site
12	Yeast and Yeast Derivatives?		\checkmark		In beef Stock
13	Vegetables and Vegetable Derivatives?		\checkmark		Margarine (Palm Oil), Onion, Tomato
14	Fish excluding Shellfish?	\checkmark			
14a	Crustaceans, Molluscs and their Derivatives?	\checkmark			
15	Mustard / Mustard Seeds?		\checkmark		Dijon Mustard
16	Celery / Celeriac?	\checkmark			
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			

DOC	DOC NO: VER NO: PAGE: ISSUE DAT				TE: AMEND DATE:		WRITTEN BY	
SH-QMS	-SP478	1	Page 4 of 4	11/12/201	4	N/A	L. Batt	APPROVED:
24	BHA /	BHT?		√				
25	Aspart	tame?		√				
26	Addec	MSG?		√				
27	Histan	nine?		\checkmark				
28	Preservatives?			\checkmark				
29	Artific	ial Preservatives?		\checkmark				
30	Flavourings?			\checkmark				
31	Artific	ial Flavourings?		~				
32	Natura	al Flavourings?		\checkmark				
33	Potass	sium Based Salt Su	ubstitutes?	\checkmark				
Section	3:	Is the produc	t suitable for:	Yes	No	Possible C/C	Comments	
34	Ovo-la	acto Vegetarians?			\checkmark			
35	Vegan				\checkmark			
36		eed Allergy Suffer	ers?	\checkmark				
37	Coelia				\checkmark			
Section		Is the produc	t free from:	Yes	No	Possible C/C	Comn	nents
38	Beef?				\checkmark		Beef	
39	Pork?			\checkmark				
40	Lamb	?		\checkmark				
41	Poultr	y?		\checkmark				
	Sectio	-	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
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:	1
Completed By: (Print Name)	Lizzie Bassett	Signature:	L,Bassett
Position:	Technical Manager	Date:	17.01.2020