

pennylane

PRODUCT SPECIFICATION

Confidential

Product Details:

Product: Mini Cocktail pastry
Product Code: BA080001
Product Description: A D shaped machine made mini puff pastry filled with mince beef and vegetables. Product is glazed, frozen and distributed raw.

Baking Instructions: BAKING INSTRUCTIONS:
 For Fan assisted ovens – Bake from frozen at 170oC for 18 - 23 minutes.
 For Non fan assisted ovens – Bake from frozen at 200oC for 33 – 38 minutes. If applicable the top and bottom heat of individual decks should be the same.

Baking times will vary depending on the type of oven used. These products are to be closely observed during the final stages of baking to avoid over baking and fills boiling

Total Unglazed Weight: 80g e
Fill Weight: 40G
Marking: None

Shelf Life: Minimum 12 months under correct frozen conditions -18°C or colder
Best Before: 1 year from month of manufacture

Packaging:

No Products Per Case: 60
No Cases Per Pallet: 99
Total Case Weight: Approx 5.15 kg

Packaging Weights Per Case:

Primary:	Plastic	17g	Secondary:	Plastic	0g
	Card	0g		Card	255g
	Aluminium	0g		Aluminium	0g
	Paper	0g		Paper	2.5g

Case Dimensions - External 355mm L x 263mm W x 150mm H

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

Composition/Ingredients:

WHEAT flour, Potato, Water, Vegetable Fat – Non-Hydrogenated (Contains: Rapeseed Oil, Palm Oil, Palm Oil Fractions, Water, Salt, Emulsifier: E471, Colours: E100, E160b, Citric Acid), Minced Beef (12%), Butter (contains cows **MILK**), Swede (3%), Onion (3%), Modified Maize Starch, Salt, Pepper.

Glaze: Water, **MILK** Proteins, Modified Starch, Rapeseed Oil (non-hydrogenated), Emulsifiers: E322 (**SOYA** Lecithin), E471, Acidity Regulator: E339, Colour: E160a.

ALLERGY ADVICE: Produced in a environment where - Wheat, Mustard, Celery, Milk, Egg, Soya and Sulphites are handled

Nutritional Information:

Protein (g)	5.9	(Calculated typical values per 100g)
Fat (g)	12.6	(As sold)
Carbohydrate (g)	30.1	
Energy (kcal)	250	
Energy (kJ)	1042	

Quality Management:

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

Microbiological Standards:

Test	Target	Maximum
E-coli	<10	<50
Salmonella	Not Isolated	Not Isolated
Staph. Aureus	<100	<200
Bicillus Cereus	<100	<1000

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.

HACCP: See CCP summary

Foreign body control: Monthly glass and hard plastic audit.
Metal detection: 2.5mm ferrous, 3 mm non-ferrous and 3.5mm stainless steel

Origin of Raw Materials

All ingredients sourced from within the EU.

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 instructions
- Issue 5: Change in ingredients and supplier, Change in micro.
- Issue 6: Remove minimum meat %
- Issue 7: Change of Company name and add allergen advice
- Issue 8: Review specification
- Issue 9: Change from Glen glaze to egg glaze
- Issue 10: Review specification, add glen glaze
- Issue 11: Remove the name 'Cornish' from description
- Issue 12: Update nutritional information
- Issue 13: Change product code, update ingredients declaration.
- Issue 14: Update ingredient declaration.
- Issue 15: Update allergen format in ingredient declaration.
- Issue 16: Update allergen information, metal detection, case and packaging weights, micro testing and meat content
- Issue 17: Adjust carbohydrate value after analysis

This specification is to be agreed by both parties:

PLF Signature:  Print: Karen Brimblecombe

Position: Technical Services manager Date:.....

Please sign below and return a copy of this specification back to us:

Company Name:

Customer Signature:..... Print:.....

Position:..... Date:.....

IF THIS SPECIFICATION IS NOT RETURNED WITHIN 14 DAYS OF ISSUE IT WILL BE DEEMED TO BE
FORMALLY AGREED BY BOTH PARTIES