

## Product Specification

## Puff Mince Pies 84 x 81g

### DESCRIPTION

Puff pastry fruit pie with a mincemeat & brandy filling, topped with a sprinkle of coarse sugar.

### STORAGE LIFE:

18 months

### BAKING / PREPARATION INSTRUCTIONS

Pre-heat Fan Oven at 220 degrees C. Place on a baking tray on the middle shelf of the oven for 20 minutes - plus or minus 2 minutes.

### WEIGHTS & DIMENSIONS

Pack weight	6.8 kg	+/-	
Ind Weight as sold	81 g	+/-	8.5
Pastry	50 g	+/-	4
Filling	24 g	+/-	3
Sugar glaze	7 g	+/-	1.5

### PHOTO



Frozen

Baked



### NUTRITIONAL INFORMATION

	Per 100g	Per Serving
Energy Kj	1620	1118
Energy Kcals	387	267

### ORGANOLEPTIC INFORMATION

#### Appearance

An Unbaked, off White Oval shaped pie topped with an even coverage of coarse sugar.  
1 Docking slit approximately 1 inch long in the centre of the pie.  
No breakages larger than 10mm<sup>2</sup> in the pastry and edges fully sealed showing no evidence of filling .

Fats	20.73	14.3	g	<b>Aroma</b>
or which saturates	7.23	4.99	g	
Carbohydrates	44.4	30.64	g	<b>Flavour</b>
of which sugars	15.63	10.78	g	
Dietary Fibre	1.8	1.24	g	
Protein	4.93	3.4	g	<b>Texture</b>
Sodium	0.16	0.11	mg	
Salt Equivalent	0.39	0.27	g	

An initial sweet spiced fruit aroma with caramel and baked pastry back notes.

**Pastry:** Neutral with some toasted sweet caramel notes from top surface. Slightly greasy, typical of puff pastry flavour.  
**Filling:** Viscous, syrupy fruity sauce, acidic with spice flavour and brandy back notes, sweetness and moisture coming from pieces of dried fruit and candied peel.

**Pastry:** should be very light and flaky with a crispy top from caramelised sugar coating and will crumble when bitten.  
**Filling:** Viscous, syrupy, fruity sauce with tender, plump pieces of dried fruit, and discernible pieces of candied peel.



#### PRODUCT CODING INFORMATION

<b>Product Code</b>	SP862703
<b>EAN Barcode</b>	N/A
<b>TUC Barcode</b>	N/A

David Wood Baking Ltd - Bolton – Registered in England and Wales, Number 6541251 VAT No 934306338

Factory Address:

14 Lyon Road  
Bolton, BL4 8NB

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									<b>Puff Mince Pies 84 x 81g</b>	

#### INGREDIENTS LIST

Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Palm Oil, Sugar, Apple, Water, Glucose Syrup, Sultana (4%), Raisins (3%), Currants (1%), Brandy, Butter (**Milk**), Rapeseed Oil, Cornflour, Salt, Orange Peel, Cane Molasses, Glucose-Fructose Syrup, Pectins, White Wine Vinegar, Spices (Coriander, Cinnamon, Ginger, Nutmeg, Fennel, Clove, Cardamom), Emulsifier (Mono- and diglycerides of fatty acids), Acidity Regulator (Citric Acid), Lemon Peel, Sunflower Oil, Modified Maize Starch, Cotton Seed Oil, Orange Oil, Preservatives (Potassium Sorbate, **Sulphur Dioxide**).

## ALLERGEN INFORMATION

Does the product contain	Yes/ No	Used onsite	Comments
Cereals containing Gluten and products thereof	Yes	Yes	Wheat flour
Celery and products thereof	No	Yes	Segregations controls in place
Egg and products thereof	No	Yes	Segregations controls in place
Fish and products thereof	No	Yes	Used only in HC. Ares segregated
Crusteceans and products thereof	No	No	
Lupin and products thereof	No	No	
Milk and products thereof	Yes	Yes	Butter
Molluscs and products thereof	No	No	
Mustard and product thereof	No	Yes	Segregations controls in place
Nuts and products thereof	No	Yes	Segregations controls in place. Used in different areas
Peanuts and products thereof	No	No	
Sesame and products thereof	No	No	
Soya and products thereof	No	Yes	Segregations controls in place
Sulphites and products thereof	Yes	Yes	Sulphur Dioxide

## ADDITIVES

Does the product contain artificial Colours	No		
Does the product contain artificial Flavours	No		
Does the product contain artificial Preservatives	Yes		

## SUITABILITY

Is the product suitable for Vegetarians	Yes		
Is the product suitable for Vegans	No		
Is the product suitable for Ceoliacs	No		Contains Wheat
Is the product Halal certified	Not certified		
Is the product Kosher certified	Not certified		

This product contains no Hydrogenated Fats and Oil	Yes
This product contains no Genetically Modified Material	No
This product has not been irradiated	No



### MICROBIOLOGICAL SPECIFICATION

Test	Target	Max	
APC	<1 x 10 <sup>3</sup> cfu/g	>1 x 10 <sup>4</sup> cfu/g	cfu/g
E. coli	<20 cfu/g	>1 x 10 <sup>2</sup> cfu/g	cfu/g
Yeast	<10 cfu/g	>1 x 10 <sup>3</sup> cfu/g	cfu/g
Pseudomonas	<1 x 10 <sup>4</sup> cfu/g	>1 x 10 <sup>5</sup> cfu/g	cfu/g

Test	Target	Max	
E.coli	<20 cfu/g	>5 x 10 <sup>2</sup> cfu/g	cfu/g
S.aureus	<20 cfu/g	>5 x 10 <sup>2</sup> cfu/g	cfu/g
Lactic acid bacteria	<1 x 10 <sup>4</sup> cfu/g	>1 x 10 <sup>5</sup> cfu/g	cfu/g

### PACKAGING DETAILS

#### Primary Packaging

Description	Dimensions	Weight / Case
Blue Poly Liner	n/a	10 g

#### Secondary Packaging

Description	Dimensions	Weight / Case
Outer Case	380 x 227 x 172mm	240 g
White Outer label		2 g
Case Tape Yellow		6 g

#### Tertiary Packaging

Description	Dimensions	Weight / Case
Pallet Wrap		300 g
Pallet Labelx 2 YELLOW		4 g
British Standard Wood Pallet	1200 x 1000 x 150mm	25 kg ea

## PALLETISATION

Cases Per Layer	13
Layers Per Pallet	8
Cases Per Pallet	120

## Weight and Sizes

Net case weight	6.8 kg
Gross case weight	7.058 kg
Gross pallet weight	759.032 kg

## Pallet Dimensions

L x W x H (inc Pallet) 1200 x 1000 x mm

**Pallet Height 1538 m**

## TRACEABILITY CODING

I1300	Apple Puree
I1400	Rapeseed Oil
I1900	Water
I1341	Citric Acid
I1340	Mixed Spices
I1415	Orange Oil
I1215	Glucose Syrup
I1231	White Wine Vinegar
I1227	Black Treacle
I1342	Brandy
I1311	Sultanas
I1310	Raisins
I1312	Currants
I1313	Mixed Peel
I1316	Novation 5300
I1317	Novation 2700
I1315	Pectin
I1216	Sugar
I1214	Demerara Sugar
I1208	Vegetable Suet
I1102	Wheat Flour
I1900	Water
I1174	Butter
I1107	Akopastry

## Coding on the box:

*1 x White label applied to the long side of the case with below information:*

**DWB Puff Mince Pies**

**Quantity in Case**

**Julian Code (LXXXX)**

**Best Before Date (MM/YY)**

**Barcode is scannable**