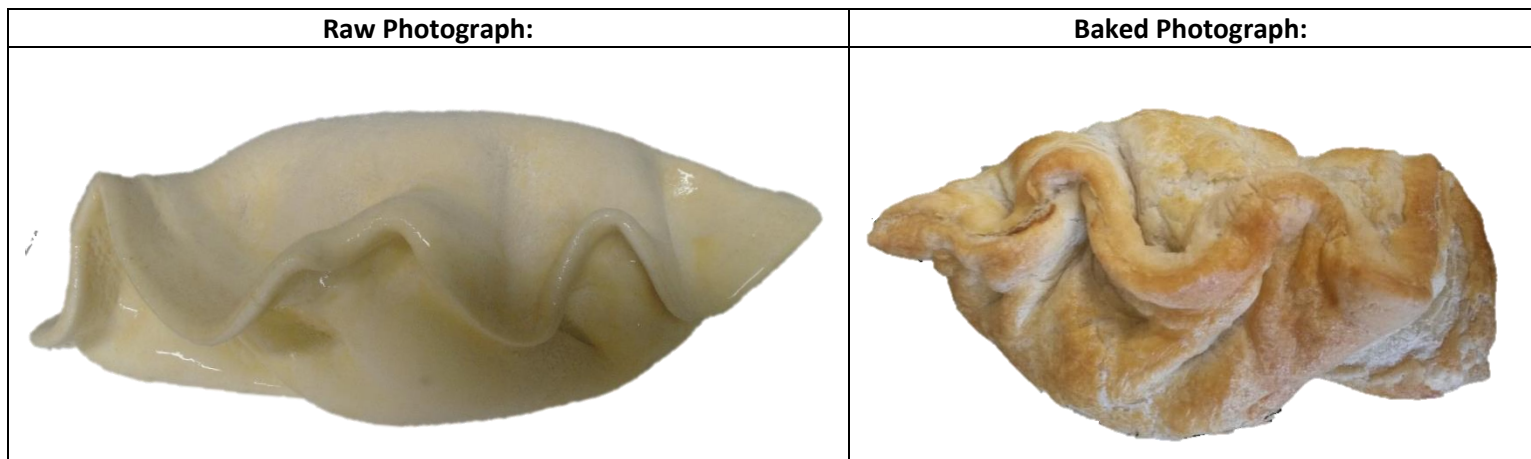


EXTERNAL SPECIFICATION – TRAD PASTY

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Product Name:	8 ^{3/4} Traditional Pasty	Product Code:	PA2201
Legal Name:	Frozen Unbaked puff pastry casing with a beef and vegetable filling topped with an egg glaze.	Product Weight:	30 x 251g
Manufacturing Site:	David Wood Baking Ltd The Mill House Dorset Road Sheerness Kent ME12 1LP	EC Code:	UK SV004 EC
		Country of Manufacture:	UK
Storage Conditions:	Frozen – Store at -18°C or below	Shelf Life:	+18 Months from date 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 year and time of production using 24-hour clock) In case of complaint please quote Best Before and Lot Code.		

THE INGREDIENTS AND THEIR CONSTITUENT PARTS MEET ALL RELEVANT UK AND EC REGULATIONS (E.G. FOOD SAFETY ACT 1990, PESTICIDE RESIDUE LEVELS, PLASTIC MATERIALS IN CONTACT WITH FOOD ETC.), AND MUST NOT BE IRRADIATED OR CONTAIN GENETICALLY MODIFIED MATERIALS.



Ingredients:	Weight (g):	Tolerance:
Puff Pastry	128g	+ / - 5
Filling	120g	+ / - 5
Egg Glaze	3g	+ / - 0.5
Unbaked Dimensions:	mm:	Tolerance:
Length:	N/A	N/A (Hand finished Product)
Width:	N/A	N/A (Hand finished Product)

Ingredient Declaration:

Pastry (51.2%): **WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Vegetable Margarine (Palm Oil, Water Salt, Emulsifier E371), Water, Salt
 Filling (48%): Water, Beef (9%), Carrot, Seasoning (Dehydrated Potato, Defatted **SOYA** (Colour E150c), Dehydrated Onion, Salt, Herbs (Marjoram, Sage, Thyme, Oregano), Spice (White Pepper), Flavourings (Pepper Oleoresin, Garlic Oil)), Potato, Beef Fat, De-hydrated Potato, Beef Connective Tissue
 Glaze: Whole Hen **EGG**

Finished Baked Product Contains: 10% Beef

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

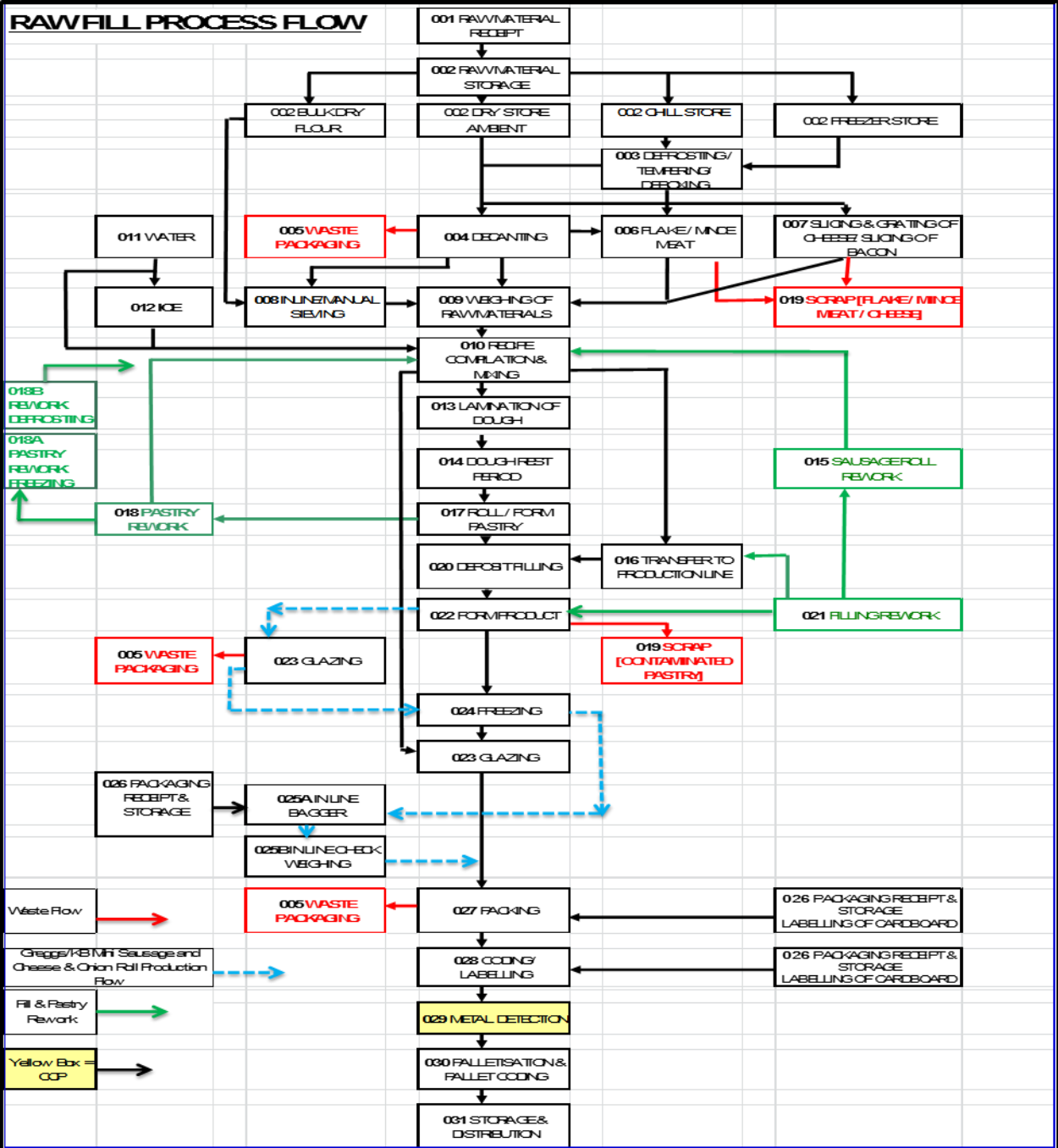
EXTERNAL SPECIFICATION – TRAD PASTY

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Nutritional Information from Calculation

	Per 100g Raw	Per 100g Baked
Energy (Kcal)	258	287
Energy (KJ)	1070	1198
Protein:	5.6	6.3
Available Carbohydrate:	21.3	23.7
Of Which Sugars:	1.4	1.5
Fat:	16.6	18.5
Of Which Saturates:	8.9	9.8
Dietary Fibre:	1.4	1.5
Sodium:	0.3	0.4
Salt Equivalent:	0.9	1.0

RAWFILL PROCESS FLOW



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Microbiological Standards (Targets & Tolerances):

Test	Frequency	Target	Limit
TVC	New products monthly / each run, established products quarterly	<500,000/g	5,000,000/g
E.Coli	New products monthly / each run, established products quarterly	<500/g	5,000/g
S. Aureus	New products monthly / each run, established products quarterly	<5,000/g	50,000/g
Salmonella	New products monthly / each run, established products quarterly	Absent in 25g	Absent in 25g

Packaging Weights:

Primary / Secondary / Tertiary	Material	Weight:	Note:
Primary	Plastic	25g	Primary = Food Contact Secondary = Non-Food Contact Case Materials Tertiary = Non-Food Contact Pallet Materials
Secondary	Cardboard	280g	
Secondary	Paper	2g	
Secondary	Plastic	5g	
Tertiary	Plastic	500g	
Tertiary	Wood	25Kg	
Tertiary	Paper	5g	

Finished Weights:

Net Case Weight:	7.53Kg	Gross Case Weight:	7.842Kg
Total Pallet Weight:	574.445Kg	Total Pallet Height:	1579mm
Pallet Configuration:	Total of 70 Cases. 10 per layer, 7 layers high		

Food Intolerance Data and Free From Information:

(Please tick where appropriate, If answer is Yes or C/C please specify ingredient in Comments box)

Section 1:	Is the product free from:	Yes	No	Possible C/C	Comments
1	Nuts (including any possible sources of cross contamination)?	✓			
2	Sesame Seeds and Derivatives?	✓			
3	Milk and Milk Derivatives?			✓	Used on site
4	Egg and Egg Derivatives?		✓		Glaze
5	Wheat and Wheat Derivatives?		✓		Wheat Flour in Pastry
6	Barley and Barley Derivatives?	✓			
7	Oats and Oat Derivatives?	✓			
8	Soya and Soya Derivatives?		✓		Seasoning in Filling
9	Maize and Maize Derivatives?	✓			
10	Gluten?		✓		Wheat Flour in pastry
11	Fruit and Fruit Derivatives?	✓			
12	Yeast and Yeast Derivatives?	✓			
13	Vegetables and Vegetable Derivatives?		✓		Margarine, Carrot & Potato
14	Fish excluding Shellfish?	✓			
14a	Crustaceans, Molluscs and their Derivatives?	✓			
15	Mustard / Mustard Seeds?			✓	Used on site
16	Celery / Celeriac?	✓			
17	Kiwi Fruit?	✓			
18	Caffeine?	✓			
19	Lupins?	✓			
20	Sulphites?	✓			
Section 2:	Is the product free from:	Yes	No	Possible C/C	Comments
21	Additives?		✓		Emulsifier in Margarine
22	Azo and Coal Tar Dyes?	✓			
23	Benzoates?	✓			
24	BHA / BHT?	✓			

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25	Aspartame?	✓			
26	Added MSG?	✓			
27	Histamine?	✓			
28	Preservatives?	✓			
29	Artificial Preservatives?	✓			
30	Flavourings?	✓			
31	Artificial Flavourings?	✓			
32	Natural Flavourings?	✓			
33	Potassium Based Salt Substitutes?	✓			
Section 3: Is the product suitable for:		Yes	No	Possible C/C	Comments
34	Ovo-lacto Vegetarians?		✓		
35	Vegans?		✓		
36	Nut/Seed Allergy Sufferers?	✓			
37	Coeliacs?		✓		
Section 4: Is the product free from:		Yes	No	Possible C/C	Comments
38	Beef?		✓		Beef
39	Pork?	✓			
40	Lamb?	✓			
41	Poultry?	✓			
Section 5: Is the product packaged in a protective atmosphere? Please Highlight				Yes	No

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)?		✓	
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?		✓	
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?		✓	
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?		✓	
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?		✓	
5b	Identify any such processing aids or additives	N/A		

Supplier Name:	David Wood Baking Ltd (Sheerness)	Version Number:	2
Completed By: (Print Name)	Sangya Bhusal	Signature:	<i>S. Bhusal</i>
Position:	Technical Assistant	Date:	21.01.2020