

PRODUCT SPECIFICATION

PRODUCT: *All Vegetable Short crust Pastry- 4 x 1.5kg block*

Frozen unbaked short crust pastry

PRODUCT CODE *A56FA05*

INGREDIENTS: *Wheat flour (Calcium, Iron, Niacin, Thiamine), Margarine (Palm and Rapeseed Oil), Water, Salt.*

ALLERGEN ADVICE: *Allergens, including cereals containing gluten, are detailed within the ingredients' list in bold and underlined.*

COUNTRY OF ORIGIN

INGREDIENT	COUNTRY OF Manufacture	COUNTRY OF ORIGIN
Wheat flour	UK	<i>Straight Run Wheat Flour: 75% extraction rate. Protein Target 11.0%, Moisture 15% max, Colour Grade -1.5-1.3. Hagberg Minimum 250. Contains Calcium, Iron. Nicotinic acid and Thiamine as statutory flour additives. UK, Germany</i>
Shortening Margarine	<i>Margarine – New Britain Oils CSPO (Certified segregated) <u>RSPO member no's.-</u> Plantation 1-0016-04-000-00 Manufacturing- 606-04 <u>CSPO certificate no's.-</u> Plantation BMT-RSPO-000019 Manufacturing- BMT-RSPO-000001</i>	<i>Palm Oil- Papua New Guinea, Solomon Isles Rapeseed Oil- UK, Germany, France Free Fatty Acid 0.20% Peroxide Value 2.0 meq/kg</i>
Water	UK Wales	<i>UK Wales Mains potable ex Water Authority.</i>
Salt	UK	<i>White crystal added as ingredient. UK</i>

COMPOUND INGREDIENT

Ingredient	Breakdown	%
Shortening	Palm Oil (70%)/Rapeseed Oil (30%)	100%
S03		
(22.86%)		

PRIMARY INGREDIENTS R3

<i>Ingredient</i>	<i>%</i>
<i>Wheat flour</i>	<i>57.62</i>
<i>Margarine (shortening)</i>	<i>22.87</i>
<i>Water</i>	<i>18.90</i>
<i>Salt</i>	<i>0.61</i>

PHYSICAL STANDARDS

<i>All Vegetable Short crust Pastry</i>	<i>STANDARD</i>	<i>TOLERANCE +/-</i>
<i>No. Units Per Case</i>	<i>4</i>	
<i>Product Dimensions:</i>		
<i>Length</i>	<i>300mm</i>	<i>10mm</i>
<i>Width</i>	<i>200mm</i>	<i>10mm</i>
<i>Diameter</i>		
<i>Weight</i>	<i>1500g</i>	<i>150g</i>

<i>ORGANOLEPTIC STANDARDS</i>	<i>Colour</i>	<i>Flavour</i>	<i>Baked Colour/Appearance</i>	<i>Baked Flavour</i>
<i>Short crust Pastry</i>	<i>Pale cream dough colour. Free from off colours</i>	<i>Free from off flavours/taints</i>	<i>Golden brown pastry lid</i>	<i>Light and typical of short pastry. Free from off flavours/taints</i>

METAL DETECTION

<i>Type</i>	<i>Ferrous</i>	<i>Non-Ferrous</i>	<i>Stainless Steel</i>	<i>Frequency</i>
<i>DSP3 Belt stop and alarm</i>	<i>3.5mm</i>	<i>3.5mm</i>	<i>4.0mm</i>	<i>Start, hourly or product change, end shift</i>

<i>PACKAGING</i>	
<i>No. of Units</i>	<i>4/ case</i>
<i>Pallet Configuration</i>	<i>150</i>
<i>Internal packaging</i>	<i>White CEP Flow Wrap</i>
<i>Outer Case</i>	<i>Carton board case</i>

<i>Recipe No. 3: All Vegetable Shortcrust Pastry</i>		
<i>Nutritional per 100g:</i>	<i>Units (unless stated) g/100g</i>	<i>Method</i>
<i>Energy (kcal):</i>	<i>403</i>	<i>Analysis 5.5.16</i>
<i>Energy (kJ):</i>	<i>1684</i>	
<i>Moisture (Oven Dry)</i>	<i>25.9</i>	
<i>Protein (N x 6.25)</i>	<i>7.3</i>	
<i>Ash</i>	<i>0.8</i>	
<i>Total Fat</i>	<i>22.9</i>	
<i>Saturated Fat</i>	<i>8.6</i>	
<i>Mono-unsaturated Fat</i>	<i>10.7</i>	
<i>Poly-unsaturated Fat</i>	<i>3.6</i>	
<i>Trans-unsaturated Fat</i>	<i><0.1</i>	
<i>Dietary Fibre (AOAC)</i>	<i>2.2</i>	
<i>Available Carbohydrate (by difference)</i>	<i>40.8</i>	
<i>Sugar</i>	<i>9.1</i>	
<i>Sodium</i>	<i>218mg</i>	
<i>Sodium (Expressed as salt)</i>	<i>0.54</i>	

ANALYTICAL STANDARDS

<i>ANALYTICAL STANDARD – RAW PASTRY</i>			
<i>Test</i>	<i>Typical</i>	<i>Action</i>	<i>Frequency of Tests</i>
<i>Total Plate Count</i>	<i>5,000,000</i>	<i>>10,000,000</i>	<i>Monthly</i>
<i>Enterobacteriaceae</i>	<i><10,000</i>	<i>>100,000</i>	<i>Monthly</i>
<i>E. coli</i>	<i><20</i>	<i>>60</i>	<i>Monthly</i>
<i>Staph. aureus</i>	<i><20</i>	<i>>60</i>	<i>Monthly</i>
<i>Bacillus cereus</i>	<i><40</i>	<i>>100</i>	<i>Monthly</i>
<i>Lactic Acid Bacteria</i>	<i>1,000,000</i>	<i>>10,000,000</i>	<i>Monthly</i>

FREE FROM LIST

	<i>FREE FROM (Y/N)</i>	
<i>Suitable for ovo-lacto vegetarians</i>	<i>Y</i>	
<i>Suitable for vegans</i>	<i>Y</i>	
<i>Free from peanuts and peanut derivatives (Including supply chain)</i>	<i>Y</i>	
<i>Free from other nut and nut derivatives (including possible cross contamination)</i>	<i>Y</i>	
<i>Free from nut derived oil (including possible cross contamination)</i>	<i>Y</i>	
<i>Free from sesame seeds / sesame seed derivatives</i>	<i>Y</i>	
<i>Free from other seeds / seed derivatives</i>	<i>N</i>	<i>Rapeseed Oil</i>
<i>Free from milk / milk derivatives</i>	<i>Y</i>	
<i>Free from celery/celery derivatives</i>	<i>Y</i>	
<i>Free from mustard/ mustard derivatives</i>	<i>Y</i>	<i>Mustard within chutney product on dedicated line</i>

Free from Sulphur Dioxide (or level < 10ppm)	Y	
Free from egg / egg derivatives / albumen	Y	Egg within product on dedicated line
Free from wheat / rye / oats / barley / and derivatives of	N	Wheat flour
Free from Soya / Soya derivatives	Y	
Free from maize / maize derivatives	Y	
Free from Lupin / Lupin derivatives	Y	
Free from rice / rice derivatives	Y	
Free from gluten	N	Wheat flour
Free from fruit / fruit derivatives	Y	
Free from yeast / yeast derivatives	Y	
Free from vegetable / vegetable derivatives	N	Vegetable Oil – Rapeseed, Palm,
Free from fish / crustaceans / molluscs and their derivatives	Y	
Free from additives	Y	
Free from Azo and coal tar dyes	Y	
Free from glutamates	Y	
Free from benzoates	Y	
Free from sulphites	Y	Sulphites within sausage product on dedicated line
Free from BHA / BHT	Y	
Free from aspartame	Y	
Free from M.R.M. (Mechanically Recovered Meat)	Y	
Free from Natural Colours	Y	
Free from Artificial Colours	Y	
Free from Preservatives	Y	
Free from Antioxidants	Y	
Free from M.S.G. (added)	Y	
Free from M.S.G. (naturally occurring)	Y	
Kosher Certified	N	
Halal Certified	N	

GM STATUS: The product is not produced from any raw material from a genetically modified source and to the best knowledge is GM Free

NUT STATUS: The site at Bridgend is nut free and, whilst we hold assurances in writing from our suppliers, we are happy to state that our products are nut free products.

HVO STATUS: All products and additives are free from HVO (Hydrogenated Vegetable Oil)

RSPO Status: All pastry products are supplied under the CSPO (SG) supply chain model RSPO certificate No. BMT-RSPO-000258

DEFROST/USAGE INSTRUCTIONS:

*Pastry Shapes (If not used frozen): Defrost in a chiller at 0-8°C for 12 hours or overnight. Temper to 5-10°C for ease of use.
Pastry Rolls and Blocks: Defrost in a chiller at 0-8°C for 36 hours. Temper to 5-10°C for ease of use.*

BAKING INSTRUCTIONS:

Bake in a pre-heated oven at 200 °C for 10 – 15 minutes or according to recipe

STORAGE:

*FROZEN: Product must be kept at -18 °C. Shelf life is 18 months from date of manufacture.
Once defrosted, store in a chiller @ 0-8°C, use within 3 days.*

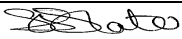
Chilled: Delivered chilled, store in a chiller @ 0-8°C. Shelf life is 3 days from date of manufacture.

DELIVERY TEMPERATURE PARAMETERS:

Frozen: between -12°C and -20°C

Chilled: between 0-8°C

DOCUMENT CONTROL

<i>Date Of Re-Issue</i>	<i>14.2.17</i>		<i>Issued By</i>	<i>Steven Slater</i>
<i>Signed</i>			<i>Revision No.</i>	<i>8</i>
<i>Amended:</i>			<i>Reason For Amendment</i>	

SPECIFICATION ACCEPTANCE:

*Please return a signed copy of this specification to Steven@Pin-itpastry.com as indication of acceptance.
If a copy is not returned it will be taken that the customer has accepted this specification.*

CUSTOMER ACCEPTANCE

<i>Date</i>			<i>Issued By</i>	<i>Steven Slater</i>
<i>Company Name</i>			<i>Revision No.</i>	<i>8</i>
<i>Signed (Customer)</i>				
<i>Position In Company</i>				