

LANTMANNEN PRODUCT SPECIFICATION



Product Code	PYB02
Product Name	Portuguese Egg Custard Tart
Legal Product Name	Portuguese Egg Custard Tart
FSA (Salt) Product Category	12.3 Pastries
Legal Product Description	Portuguese Egg Custard Pastry Tart
Marketing Product Description	A light, crisp pastry case filled with a sweet egg custard filling that gives a caramelised finish.
Principal/Supplier Name	Panpor
Country of Origin	Portugal
EEC Number	Título de Exploração n.º 1993
Product to be Distributed	Frozen (< -18°C)
Product to be Sold	Baked/Hot
PACK CONTENTS (Frozen):	
Individual unit weight (g)	58
Number of units per case:	48
Case Inclusions:	none
Weight of Inclusions (g): excl packaging	
Declared Net Weight (kg):	2.78
Case Gross Weight (kg)	3.3
Weight control system:	Minimum
Frequency of weight test:	Every Case
On shelf retail pack target weight / volume per pack:	
STORAGE / HANDLING INSTRUCTION:	
In storage:	Frozen (< -18°C)
In distribution:	Frozen (< -18°C)
In depot:	Frozen (< -18°C)
On display:	Baked/Hot
SHELF LIFE:	
In storage:	18
Minimum Shelf Life in to depot:	3 months
On display (hours):	24
BAKING INSTRUCTIONS:	Bake from frozen in a pre-heated oven at 180°C/356°F for 16 minutes. Leave to cool and display. (Core product temperature must reach 70°C for 2 minutes).

E2) INGREDIENTS & COMPOUNDS INFORMATION**INGREDIENT DECLARATION:**

(As reflected on the product label, listed in order of proportion by weight)

Filling (61%): Water, Sugar, EGG Yolk, WHEAT Flour, Dried MILK, EGG White, Maize Starch, Thickener (Xanthan Gum E415).
Pastry (39%): WHEAT Flour, Vegetable Margarine (Vegetable Oils and Fats (Palm, Coconut, Rapeseed), Water, Emulsifiers (Sunflower Lecithin, E471, E475), Salt, Acidity Regulators (E270, E330), Antioxidants (E304, E306, E307)), Water, Salt.

E3) PROCESSING AIDS / UNDECLARED INGREDIENTS:

Processing Aid (Name)	E-number (if applicable)	Level in Final product (ppm)	Source/Produced from/Grade	In which Ingredient	Country of Origin	Supplier
Potassium Ferrocyanide	E536	0.01	Natural	Salt	Spain	Salexpor

Declare all additives present in the product, including non-declared processing aids or packaging gases and carry-over additives or processing aids from compound ingredients; if none state none.

If no technical function in final product then state 'no ef

IT IS ESSENTIAL THAT ALL ADDITIVES ARE LISTED BELOW AND THEIR FUNCTION IN FINAL PRODUCT IS GIVEN. IF THERE IS NO FUNCTION IN THE FINAL PRODUCT, THEY SHOULD NOT APPEAR IN THE INGREDIENTS DECLARATION.

E-number	Name	Source / Produced from	In Which Ingredient	Function in Ingredient	Natural / NI / Artificial	Bakehouse Nutrition Policy Additive Status
E307	Alpha-tocopherol	Chem synthesis	Vegetable Margarine	Emulsifier	Artificial	1 - green
E471	Mono- and Di-glycerides of Fatty Acids	Palm, sunflower and rapeseed	Vegetable Margarine	Emulsifier	Artificial	1 - green
E270	Lactic Acid	Tapioca and Sugar beet	Vegetable Margarine	Acidity Regulator	Artificial	1 - green
E322	Sunflower lecithin	Sunflower	Vegetable Margarine	Emulsifier	Artificial	
E475	Polyglycerol esters of fatty acids	Palm	Vegetable Margarine	Emulsifier	Artificial	
E306	Tocopherol-rich extract	Sunflower, soya	Vegetable Margarine	Antioxidant	Natural	
E330	Citric acid	Maize	Vegetable Margarine	Acidity Regulator	Artificial	
E304	Ascorbyl palmitate	Palm and ascorbic acid	Vegetable Margarine	Antioxidant	Artificial	
E415	Xanthan Gum	Microbiological Fermentation	Xanthan Gum	Thickener	Artificial	2 - yellow

E4) ALLERGEN & DIETARY INFORMATION

Is the product free from:	YES / NO	Source of Allergen/Ingredient
Nuts	Yes	
Nut cross contamination	No	Almonds
Seeds and Derivatives?	Yes	
Seed cross contamination	No	Cereals mix, seeds topping
Milk and Milk Derivatives?	No	Milk Powder
Wheat and Wheat Derivatives?	No	Wheat Flour
Gluten?	No	Wheat Flour
Egg and Egg Derivatives?	No	Egg Yolk, Egg White
Fish excluding shellfish?	Yes	
Crustaceans and their Derivatives?	Yes	
Soya and Soya Derivatives?	No	E306 and Cross contamination - Soya flour. Vital calculation shows 0.01ppm so declared as cross contamination even when present in E306. See attached VITAL report.
Sulphur Dioxide / Sulphites?	Yes	
Mustard?	Yes	
Celery/Celериac?	Yes	
Molluscs?	Yes	
Lupin and Lupin derivatives?	Yes	
Maize and Maize Derivatives?	No	Maize Starch, E330
Fruit and Fruit Derivatives?	Yes	
Yeast and Yeast Derivatives?	Yes	
Vegetables and Vegetable Derivatives?	Yes	
Bakehouse Hit-List Additives?	Yes	
Hydrogenated Vegetable Fats & Oils?	Yes	
Hydrogenated Vegetable Proteins?	Yes	
Azo and coal Tar Dyes?	Yes	
Flavour Enhancers (e.g. Glutamates)?	Yes	
Benzoates?	Yes	
BHA / BHT?	Yes	
Artificial Antioxidants?	No	Vegetable margarine
Artificial Sweeteners?	Yes	
Artificial Preservatives?	Yes	
Artificial Flavouring?	Yes	
Artificial Colouring?	Yes	
Beef?	Yes	
Pork?	Yes	
Lamb?	Yes	

Contains: Egg, Wheat (Gluten), Milk.

Cross contamination: May also contain traces of nuts, sesame seeds and soya.

Foreign body / contamination:

Is this product suitable for:	YES / NO	Reason why Unsuitable
Demi-Vegetarians?	Yes	
Ovo-lacto Vegetarians?	Yes	
Vegans?	No	Egg Yolk, Egg White, Milk, Dried Milk
Halal Diets?	Yes	
Kosher Diets?	No	
Sufferers of Lactose Intolerance?	No	Dried Milk
Coeliacs	No	Wheat Flour

E5) GMO INFORMATION

GENETIC MODIFICATION:	
YES / NO	
Is this product free-from Genetically Modified Organisms or ingredients derived from Genetically Modified Sources?	Yes

E6) NUTRITION INFORMATION

NUTRITIONAL DATA:			
	Baked (per 100g)	Baked Piece	Methodology
Energy (kJ)	1180	697	Calculated based on the Food Labelling Regulations and the Meat
Energy (kcal)	281	162.98	Calculated based on the Food Labelling Regulations and the Meat
Protein (g)	4.4	2.55	N x 6.25 – Dumas Method using Total Nitrogen Analyser
Carbohydrate (g)	41.1	23.84	Calculated based on the Food Labelling Regulations and the Meat
of which sugars (g)	23.1	13.4	HPLC Ion Chromatography
of which polyols (g)			
Fat (g)	10.5	6.09	Nuclear Magnetic Resonance (NMR)
of which saturates (g)	5.03	2.92	FAP Gas Chromatography
of which monounsaturates (g)	3.5	2.03	FAP Gas Chromatography
of which polyunsaturates (g)	1.44	0.84	FAP Gas Chromatography
of which trans fatty acids (g)	0.1	0.06	FAP Gas Chromatography
Fibre (g)	2.1	1.22	AOAC method
Sodium (mg)	108	62.64	Flame Photometry
Salt (g)	0.27	0.16	Sodium x 58.5/23 (2.54)

E7) MICROBIOLOGICAL STANDARDS - TARGETS

MICROBIOLOGICAL STANDARDS OF RAW PRODUCT:	TARGET	REJECT	UNITS	Frequency of Testing
Total Viable Count (TVC)	<One Thousand	>10,000	cfu	Every 6 Months
Coliforms	<10	>10	cfu	Every 6 Months
Staphylococcus Aureus	<20	>One Thousand	cfu	Every 6 Months
Bacillus sp	<10	>One Thousand	cfu	Every 6 Months
Salmonella	Absent in 25g	Presence in 25g	n/a	Every 6 Months
Listeria Monocytogenes	Absent in 25g	Presence in 25g	n/a	Every 6 Months
Yeasts	<One Thousand	>One Thousand	cfu	Every 6 Months
Moulds	<One Thousand	>One Thousand	cfu	Every 6 Months

Additional Testing (left blank if none):

TESTS	TARGET	REJECT	UNITS	TESTING FREQUENCY

E8) CHEMICAL ANALYSIS

TEST (if applicable, otherwise leave blank)	Unbaked	Baked	Methodology
pH		6.1	6.0<pH<6.5
Water Activity		0.95	0.92<aw<0.96
Moisture Content		41.3	14/06/2016
Ash		0.6	14/06/2016

E12) PACKAGING

1.5.1 Description of Packaging:	A printed Bakehouse branded outer case filled with 8 clear blister packs each filled with 6 products.
1.5.2 Box Compression Test Result (kg)	TBC

E13)

1.5.3.2 Item Description	1.5.3.3 Material Description	1.5.3.4 Grade Information	1.5.3.5 External Length (mm)	1.5.3.6 External Width (mm)	1.5.3.7 External Height (mm)	1.5.3.8 Thickness (microns)	1.5.3.9 Weight per Item (g)	1.5.3.10 Quantity / Case	Total Weight	Supplier	Country of Origin	Does the Packaging comply to EU regulation 1935?
Foil case	Aluminium		78		20	50	1	48	48	Lusoforma / Embal	Portugal	Yes
Blister		OPS (Oriented Polystyrene)	323	236	26	300	24	8	192	ICOPA	Portugal	Yes

E14)

1.5.3.2 Item Description	1.5.3.3 Material Description	1.5.3.4 Grade Information	1.5.3.5 External Length (mm)	1.5.3.6 External Width (mm)	1.5.3.7 External Height (mm)	1.5.3.8 Thickness (microns)	1.5.3.9 Weight per Item (g)	1.5.3.10 Quantity / Case	Total Weight	Supplier	Country of Origin	Does the Packaging comply to EU regulation 1935?
Case	Cardboard		400	245	138		219	1	219	Smurfit	Portugal	Yes
Plastic Bag		Shrink Wrap - polyolefin			500	15	7	8	56	Ulma	Portugal	Yes
Label	Paper		200	110			0.5	1	1	Marcaemba	Portugal	Yes
Tape	PP - Polypropylene	Yellow	600	48			3	2	6	Strapex / Embalcer	Portugal	Yes
label	Paper		83	65			0.3	8	2	Marcaemba	Portugal	

E15)

1.5.5.2 Item Description	Material Description	Grade Information. Does the Packaging comply to EU Regulation 1935?	Length (mm)	Width (mm)	Height (mm)	Thickness (microns)	Weight per Item (g)	Quantity / Pallet	Total Weight	Supplier	Country of Origin	Does the Packaging comply to EU regulation 1935?
Pallet	Wood		1200	1000	150		23000	1	23000	CHEP / Rotom	United Kingdom	
Shrink Wrap	LLPE	LLDPE			500	17	450	1	450	Strapex / 100metros	Portugal	
Pallet Label	Paper		147	110			0.5	1	1	Marcaemba	Portugal	

E16) CASE LABEL/TRADE ITEM INFORMATION:

1.5.6.4 Best Before Date Format:	DD/MM/YYYY
1.5.6.5 Production Coding Format:	NNNNN where N1=Year Number, N2&N3=Week Number, N4=Day of week number, N5=Team Number (e.g. 92932 means produced in 2009 in week 29 on Wednesday by Team 2)
1.5.6.9 Other Legal Copy or Warning Statements:	May contain traces of nuts
1.5.6.12 Barcode Symbology:	EAN128
1.5.6.13 Barcode Number:	(01)05038910002604
1.5.6.14 Case Type:	Other Branded
1.5.6.15 Label Type:	Silver

E17) PALLET CONFIGURATION:

1.5.7.1 No. of units per case:	48
1.5.7.2 No. of cases per layer:	12
1.5.7.3 No. of layers per pallet:	11
1.5.7.4 No. of cases per pallet:	132

1.5.7.5 Finished pallet height (metres):	1.635
1.5.7.6 Pallet Gross Weight:	461.667