

PRODUCT SPECIFICATION

PRODUCT:	All Vegetable Puff Pastry- 2 x 5kg Block Frozen unbaked puff pastry (French Method)
PRODUCT CODE	A56AA16
INGREDIENTS:	Wheat flour, Margarine (Palm and Rapeseed Oil, Water, Salt), Water, Salt, Preservative E202.
ALLERGEN ADVICE:	Contains: Gluten (Wheat)

COUNTRY OF ORIGIN

INGREDIENT	COUNTRY OF Manufacture	COUNTRY OF ORIGIN
Wheat flour	UK	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
Cake and Pastry Margarine	Margarine – New Britain Oils CSPO (Certified segregated) RSPO member no's.- Plantation 1-0016-04-000-00 Manufacturing- 606-04 CSPO certificate no's.- Plantation BMT-RSPO-000019 Manufacturing- BMT-RSPO-000001	Palm Oil- Papua New Guinea, Solomon Isles Rapeseed Oil- UK, Germany, France
Water	UK Wales	UK Wales Mains potable ex Water Authority.
Preservative E202	UK	Crystalline powder added as an ingredient to puff pastry. 0.1% added in product. UK
Salt	UK	White crystal added as ingredient. UK

COMPOUND INGREDIENT

Ingredient	Breakdown	%
Pastry Margarine (laminating)	Palm Oil (~42.5%)/ Palm Stearin (~40%)	82.5%
P06	Water	16.0%
	Salt	1.5%

<i>Ingredient</i>	<i>Breakdown</i>	<i>%</i>
Pastry Margarine (bowl)	Palm Oil (~33%)/ Palm Stearin (~41%)/ Rapeseed Oil	81.5%
P05	Water	15.8%
	Salt	2.7%

PRIMARY INGREDIENTS R1

<i>Ingredient</i>	<i>%</i>
<i>Wheat flour</i>	<i>51.46</i>
<i>Margarine</i>	<i>25.62</i>
<i>Water</i>	<i>21.15</i>
<i>Salt</i>	<i>0.65</i>
<i>Preservative</i>	<i>0.12</i>

PRODUCT STANDARDS

<i>Puff Pastry</i>	<i>STANDARD</i>	<i>TOLERANCE +/-</i>
<i>No. Units Per Case</i>	<i>2</i>	
<i>Product Dimensions:</i>		
<i>Length</i>	<i>450mm</i>	<i>20mm</i>
<i>Width</i>	<i>360mm</i>	<i>20mm</i>
<i>Diameter</i>		
<i>Weight</i>	<i>5000g</i>	<i>150g</i>

ORGANOLEPTIC STANDARDS

	<i>Colour</i>	<i>Flavour</i>	<i>Baked Colour/Appearance</i>	<i>Baked Flavour</i>
<i>French Method Puff 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 puff pastry. Free from off flavours/taints</i>

PACKAGING STANDARDS

No. of Units	2/case
Pallet Configuration	72 (12 layers of 6 cases)
Internal packaging	Blue MDPE Polybag
Outer Case	Cartonboard case

NUTRITIONAL INFORMATION:

Recipe No. 1: All Vegetable Puff Pastry		
Nutritional per 100g:	Units (unless stated) g/100g	Method
Energy (kcal):	377	Analysis 28.2.13
Energy (kj):	1573	
Moisture (Oven Dry)	32.3	
Protein (N x 6.25)	6.6	
Ash	0.7	
Total Fat	22.6	
Saturated Fat	10.0	
Mono-unsaturated Fat	9.1	
Poly-unsaturated Fat	2.5	
Trans-unsaturated Fat	<0.1	
Dietary Fibre (AOAC)	1.8	
Total Carbohydrate (by difference)	37.8	
Available Carbohydrate (by difference)	36.0	
Sugar	1.5	
Sodium	0.20	
Sodium (Expressed as salt)	0.51	

ANALYTICAL STANDARDS

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

FREE FROM LIST

	<i>FREE FROM (Y/N)</i>	
<i>Suitable for ovo-lacto vegetarians</i>	Y	
<i>Suitable for vegans</i>	Y	
<i>Free from peanuts and peanut derivatives (Including supply chain)</i>	Y	
<i>Free from other nut and nut derivatives (including possible cross contamination)</i>	Y	
<i>Free from nut derived oil (including possible cross contamination)</i>	Y	
<i>Free from sesame seeds / sesame seed derivatives</i>	Y	
<i>Free from other seeds / seed derivatives</i>	N	<i>Rapeseed</i>
<i>Free from milk / milk derivatives</i>	Y	<i>Butter used on site</i>
<i>Free from celery/celery derivatives</i>	Y	
<i>Free from mustard/ mustard derivatives</i>	Y	<i>Mustard within chutney product on dedicated line</i>
<i>Free from Sulphur Dioxide (or level < 10ppm)</i>	Y	
<i>Free from egg / egg derivatives / albumen</i>	Y	<i>Egg within product on dedicated line</i>
<i>Free from wheat / rye / oats / barley / and derivatives of</i>	N	<i>Wheat flour</i>
<i>Free from Soya / Soya derivatives</i>	Y	
<i>Free from maize / maize derivatives</i>	Y	
<i>Free from Lupin / Lupin derivatives</i>	Y	
<i>Free from rice / rice derivatives</i>	Y	
<i>Free from gluten</i>	N	<i>Wheat flour</i>
<i>Free from fruit / fruit derivatives</i>	N	<i>Lemon Juice within margarine as a processing aid</i>
<i>Free from yeast / yeast derivatives</i>	Y	<i>Yeast within sausage on dedicated line</i>
<i>Free from vegetable / vegetable derivatives</i>	N	<i>Vegetable Oil – Rapeseed, Palm,</i>
<i>Free from fish / crustaceans / molluscs and their derivatives</i>	Y	
<i>Free from additives</i>	N	<i>Preservative E202</i>
<i>Free from Azo and coal tar dyes</i>	Y	
<i>Free from glutamates</i>	Y	
<i>Free from benzoates</i>	Y	
<i>Free from sulphites</i>	Y	<i>Sulphites within chutney product on dedicated line</i>
<i>Free from BHA / BHT</i>	Y	
<i>Free from aspartame</i>	Y	
<i>Free from M.R.M. (Mechanically Recovered Meat)</i>	Y	
<i>Free from Natural Colours</i>	Y	
<i>Free from Artificial Colours</i>	Y	
<i>Free from Preservatives</i>	N	<i>Potassium Sorbate E202</i>
<i>Free from Antioxidants</i>	Y	
<i>Free from M.S.G. (added)</i>	Y	
<i>Free from M.S.G. (naturally occurring)</i>	Y	
<i>Kosher Certified</i>	N	
<i>Halal Certified</i>	N	

Quality Controls							
Ingredient	Wheat flour	Bowl-Margarine/Butter	Pump margarine	Dough at Extruder	Fat at Extruder	Water	Silo Flour
Temperature	Max 25°C	Max 20°C	Max 17°C	Max 20°C	Max 20°C	Max 8°C	Max 25°C
	Min 10°C	Min 10°C	Min 6°C	Min 14°C	Min 14°C	Min 2°C	Min 10°C

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)

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, use within 6 days (kept chilled 0-8degC)

DELIVERY TEMPERATURE PARAMETERS:

Frozen: between -12°C and -20°C



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DOCUMENT CONTROL				
<i>Date Of Issue</i>	12.3.14		<i>Issued By</i>	Steven Slater
<i>Signed</i>			<i>Revision No.</i>	5
<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>	Steven Slater
<i>Company Name</i>			<i>Revision No.</i>	5
<i>Signed (Customer)</i>				
<i>Position In Company</i>				