BAKEHOUSE

PRODUCT SPECIFICATION

PRODUCT NAME:	Spinach and Ricotta Plait
PRODUCT CODE:	B2042
PRODUCT DESCRIPTION:	Spinach in a Mascarpone and Ricotta sauce with pieces of soft white Cheese, encased in a pastry plait and topped with finely grated Cheese.

SUPPLIED BY:	Bakehouse Ltd
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	Surrey
	GU19 5HD
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COUNTRY OF ORIGIN	Spinach and Ricotta Plait
EEC NO.:	D8-1586 EWG
THIRD PARTY ACCREDITATION:	EFSIS
PRODUCT TO BE DISTRIBUTED:	Frozen
PRODUCT TO BE SOLD:	Baked / Ambient

PACK CONTENTS:	
Individual unit weight (g):	120
Number of units per case:	36
Declared Weight / Volume of pack (kg):	4.32

STORAGE / HANDLING INSTRUCTION:	
In storage:	Frozen (-18°C)
In distribution:	Frozen (-18°C)
In depot:	Frozen (-18°C)
On display:	Baked / Ambient

SHELF LIFE:	
In storage:	9 Months
Minimum Shelf Life in to	Guaranteed 3 months
On display:	Eat on day of baking
BAKING INSTRUCTIONS:	Place on a pre-heated oven at 190°C for 20 minutes, until dark golden brown

INGREDIENT INFORMATION

INGREDIENT DECLARATION: **(As reflected on the product label, listed in order of proportion by weight)**	Wheat Flour, Margarine (Vegetable Oil & Hydrogenated Vegetable Oil; Emulsifier (E471), Acidity Agent (E330), Colour (E160a), Butter Flavour)), Water, Spinach 12%, Soft White Cheese, Parmesan, Whole Egg, Mascarpone, Yeast, Baking Improver (Malted Wheat Flour; Skimmed Milk Powder; Whey Powder; Rapeseed Oil; Emulsifier (E322); Enzymes, Flour Treatment Agent (E300)); Ricotta, Onions, Sugar, Salt, Barley Malt Extract, Nutmeg.

BREAKDOWN OF COMPOUND	Baking Improver: Malted Wheat Flour, Skimmed Milk Powder, Sweet Whey Powder, Vegetable Oil, Emulsifier (E322), Enzyme, Flour Treatment Agent (E300)). Margarine: Vegetable Oil & Hydrogenated Vegatable Oil, Emulsifier (E471), Acidity Agent (E300), Colour #REF!

PROCESSING AIDS /	N/A

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 effect on the final product'.

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

Name	E-Number (if appropriate	In Which Ingredient	Function in Ingredient	Natural / NI / Artificial
Carotene	E160a	Margarine	Colour	Natural
Ascorbic Acid	E300	Baking Agent	Flour Treatment Agent	Natural
Lecithin	E322	Baking Agent	Emulsfier	Natural
Mono- and diglycerides of	E471	Margarine	Emulsfier	Natural

ALLERGEN DATA:		
If there is any doubt as to whether a product is free from one component TICK NO		
	YES / NO	Source of Allergen
Is the product free from:		
Nuts (including any possible sources of cross contamination)?	YES	Possible Cross Contamination with Hazelnuts, Pecannuts, Almonds, Peanuts
Seeds and Derivatives?	YES	
Milk and Milk Derivatives?	NO	Soft White Cheese, Italian Hard Cheese, Mascarpone, Ricotta, Grated Italian Hard Cheese
Egg and Egg Derivatives?	NO	Liquid Egg, Whole Egg Powder
Wheat and Wheat Derivatives?	NO	Wheat Flour
Soya and Soya Derivatives?	NO	Emulsfier (Soya Lecithin)
Maize and Maize Derivatives?	YES	
Gluten?	NO	Wheat Flour
Fruit and Fruit Derivatives?	YES	
Yeast and Yeast Derivatives?	NO	Yeast
Vegetables and Vegetable Derivatives?	NO	Spinach, Vegetable Oil
Fish excluding shellfish?	YES	
Crustaceans Molluscs and their Derivatives?	YES	
Hydrogenated Vegetable Proteins	YES	
Azo and coal Tar Dyes?	YES	
Glutamates?	YES	
Benzoates?	YES	
BHA / BHT?	YES	
Sulphur Dioxide / Sulphites	YES	
Aspartame?	YES	
Flavouring	NO	
Colouring	NO	E160a (Margarine)
Is this product suitable for:	YES / NO	Source of Allergen
Ovo-lacto Vegetarians?	YES	
Vegans?	NO	Egg, cheese, butter

GMO AND NUTRITIONAL DATA:

GENETIC MODIFICATION:	YES	NO
Does the product or any of its ingredients contain any genetically modified material (whether active or not)?		No

NUTRITIONAL DATA:	Unbaked g / 100g	Unbaked g / piece	Baked g / 100g	Baked g / piece
Energy kcal / kJ	N/A	N/A	367 / 1532	367 / 1532
Protein	N/A	N/A	10.9	13.08
Carbohydrate	N/A	N/A	27	32.4
of which sugars	N/A	N/A	2.3	2.76
Fat	N/A	N/A	16.6	19.92
of which saturates	N/A	N/A	8.57	10.284
of which	N/A	N/A	5.97	7.164
of which	N/A	N/A	1.81	2.172
Fibre	N/A	N/A	2	2.4
Sodium	N/A	N/A	0.491	0.5892

METHOD OF ANALYSIS (delete as appropriate):	Analysis (11/05/2005)

SECONDARY PACKAGING:

	Weight / item (g)	Length (cm)	Width (cm)	Height (cm)	Material Description	Closure	Quantity / Case
PLASTIC:							
Plastic Bag	14	70	42/28	0.025	High Density Poly Ethylene	N/A	1
Plastic Tray							
Plastic Topping Bag							
Bubble Wrap							
Tape	2.6	82	4.8	0.0045	Poly Propylene	N/A	2
Icing Pot Lid							
PAPER:							
Paper Divider							
Paper Tray							
Paper Cases							
Icing Pot							
Outer Carton	279	400	295	152	Corrugated Cardboard	Tape	1
Paper Labels	3.4	22	12	80µm	Paper	N/A	1
METAL:							
Foil							

CASE LABEL INFORMATION:	
Legal Name:	Spinach and Ricotta Plait
Quantity:	36 x 120g
E-mark:	N/A
Durability Date:	MM/YYYY
Method of Date Coding:	L4148 where L = Lot, 4 = year (2004), 148 = 148th day of the year
Ingredients:	Wheat Flour, Margarine (Vegetable Oil & Hydrogenated Vegetable Oil; Emulsifier (E471), Acidity Agent (E330), Colour (E160a), Butter Flavour)), Water, Spinach 12%, Soft White Cheese, Parmesan, Whole Egg, Mascarpone, Yeast, Baking Improver (Malted Wheat Flour; Skimmed Milk Powder; Whey Powder; Rapeseed Oil; Emulsifier (E322); Enzymes, Flour Treatment Agent (E300)); Ricotta, Onions, Sugar, Salt, Barley Malt Extract, Nutmeg.
Storage Instructions:	Keep frozen at -18°C
Other Legal Copy or Warning Statements:	Contains: Wheat, Gluten, Milk, Soya. May contain traces of nuts as produced in a factory that uses nuts.
Country of Origin:	Germany
Full Health Mark:	N/A
Barcode Symbology:	EAN 128
Barcode Number:	(1)05038910520429

PALLET CONFIGURATION:	
No. of units per case:	36
No. of cases per layer:	10
No. of layers per pallet:	10
No. of cases per pallet:	100
Finished pallet height (metres):	1.61