

Product Specification

Product Code and Product Name: 2513 Frozen Unbaked Large Egg Custard

Product Description: Sweet Pastry cases, with egg custard filling (approximately 235g) – Gold foil

Ingredients:

Full Fat **Milk**, **Wheat** flour (Contains Calcium carbonate, Iron, Niacin, Thiamin), Whole **Egg** (15%), Sugar, Vegetable Oils (Palm, Rapeseed), Water, Skimmed **Milk** Powder, Raising Agents (E450, E500), Salt.

Allergens: For allergens (including cereals containing gluten) see ingredients in **Bold**. May contain nuts.

Baking Guidelines:

: Preheat oven to 175°C. Place Frozen Egg Custards onto a baking tray. Place into the oven and bake for 20-25 minutes. Probe to ensure that a bake off temperature of above 85°C has been achieved.

When fully baked the Egg Custard should have a domed appearance and when knocked will wobble.

Nutrition Information:

	Typical Values per 100g <i>(Analysed)</i>
Energy kJ	1042
kcal	250
Fat (g)	13.9
Of which Saturates (g)	4.7
Carbohydrates (g)	24.3
Of which Sugars (g)	11.6
Fibre (g)	1.2
Protein (g)	6.2
Salt (g)	0.36

Micro Standards:

	Target	Fail
Enterobacteria	<100	>1000
TVC	<10000	>1000000
E. Coli	<10	>100
S. Aureus	<20	>100
Bacillus Cereus	<1000	>10000
Salmonella	Absent in 25g	Present in 25g
Listeria	Absent in 25g	Present in 25g
Yeast	<500	>5000
Mould	<500	>5000

Issue Date: 3.04.2008	Issue No: 6	Doc Ref: 2513 Largel Egg Custard
Re-issue Date: 11.09.18		

Packed:	24 x 241g approximately (5.78Kg approximately)	Pallet Information: 12 Cases per layer
		7 Layers per pallet
		84 Cases per pallet
Packaging Measurements:	540 Foil Dimensions: 109 x 78 x 33mm, 2.76g each (66.24g per case) Blue Tint Liner Bag (LDPE): 18g each Uni Layer Card (x3): 362 x 240mm, 32g each (96g per case) Universal Case dimensions: 370 x 250 x 180mm, 246g each Tape and Label weight: 5g each case Case weight: 6.22Kg Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g) Total pallet weight: 550.7 Kg(approximately) Total pallet height:1.4 m (approximately)	
Storage Condition	an Date Code (yddd), Best Befor ons: Store below -18ºC. Once o	e Date
Handle with care.		
Shelf Life: 18 mg	onths from day of production.	
Minimum Shelf L	_ife: 12 months from day of proc	luction.
Country of Origin	n: Produced in the UK.	0
EEC Regulations		tituent parts, meet all relevant UK and icide Residue Levels, Plastic Materials r contain genetically modified
materials.		
	ıska	Date: 11.09.2018

Please note: We will consider this specification to be accepted unless otherwise advised

SYNOPSIS OF CHANGES

Date	Issue No	Amendment	Requested By	Previous Issue Date
30.09.2014	4	New Format and review	Customer	23.09.2011
04.06.15	5	Change in deposit weights – ingredient declaration remains the same but final product weight increased	R. Bungar	30.09.14
11.09.2018	6	Review- no changes	J.W.	04.06.2015

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