

CONFIDENTIAL PRODUCT SPECIFICATION SOFT'R DOUGHNUT

PRODUCT DESCRIPTION Concentrate for the production of doughnuts

PRODUCT CODE 00703630011611 EAN CODE 5410687067657

PACK SIZE 16Kg Minimum Weight

Manufacturer name Puratos Ltd
Address Buckingham Industrial Park
 Buckingham
 MK18 1XT

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Email info_uk@puratos.com Website www.puratos.co.uk

Accreditation Status: BRC certified by EFSIS

	Name	Tel	Email
Sales contact	Customer Services	01280 822860	orders_uk@puratos.com
Technical contact	Fiona Baird	01280 827225	fbaird@puratos.com

PHYSICAL STATE: Off-white powder, neutral aroma

SHELF LIFE FROM DATE OF MANUFACTURE: 9 Months

STORAGE CONDITIONS: Ambient - cool dry area <25°C, below 50% RH, free from infestation.

SHELF LIFE ON OPENING (and storage conditions): Until best before if bag is closed and stored as per instructions.

INGREDIENT DECLARATION (in accordance with UK legislation)

Wheat Flour, Vegetable Oil (Palm, Rapeseed), Dextrose, Egg Powder, Sugar, Raising Agents (E450, E500), Whey Powder, Salt, Emulsifiers (E471, E481), Egg White Powder, Stabilisers (E412, E466), Flour Treatment Agent (E300).

FORMULATION

COMPONENT	%	SOURCE / GRADE	COUNTRY OF MANUFACTURE	COUNTRY OF ORIGIN
Wheat Flour	60-70		UK	UK
Vegetable Oil	10-20	Rapeseed & Palm	UK / Belgium	EU*/ Malaysia, Indonesia
Dextrose	5-10	Wheat	Belgium	Belgium
Egg Powder	<5	Hen's egg	France	France
Sugar	<5	Beet	UK	UK
Raising Agents (E450, E500)	<5		UK / Germany	UK / Germany
Whey Powder	<5	Cows milk	UK, Ireland	UK, Ireland
Salt***	<5		UK	UK
Emulsifiers (E471, E481)	<5	Palm oil**	Belgium / Denmark	Belgium / Denmark
Egg White Powder	<5	Hen's egg	Italy	Italy
Stabilisers (E412, E466)	<1		India, Belgium	India, Belgium
Flour Treatment Agent (E300)	<1	IP Maize	China	China
Enzymes****	<1	Microorganisms	Belgium	Belgium

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* (all EU countries are potential sources) Austria, Belgium, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Slovakia, Slovenia, Spain, Ireland, Sweden, UK.

**RSPO certified mass balance palm oil

*** Contains anti caking agent E535 (undeclared processing aid)

**** Undeclared processing aid

ADDITIVES

E NUMBER	NAME	FUNCTION
E471	Mono- and di-glycerides of fatty acids	Emulsifier
E481	Sodium Stearoyl-2 lactylate	Emulsifier
E450	Disodium Dihydrogendiphosphate	Raising Agent
E500	Sodium Bicarbonate	Raising Agent
E300	Ascorbic Acid	Flour Treatment Agent
E466	Carboxymethylcellulose	Stabiliser
E412	Guar Gum	Stabiliser

ALLERGENS

CONTAINS

RISK OF CROSS CONTAMINATION

Cereals containing Gluten	Yes	Yes
Milk and derivatives	Yes	Yes
Egg and derivatives	Yes	Yes
Soya and derivatives	No	Yes
Sesame and derivatives	No	No
Fish and derivatives	No	No
Shellfish / Crustaceans and derivatives	No	No
Molluscs and derivatives	No	No
Lupin and derivatives	No	No
Mustard and derivatives	No	No
Celery and derivatives	No	No
Sulphur Dioxide >10mg / Kg	No	No
Peanuts and derivatives	No	No
Nuts and derivatives	No	No

Allergen policy / procedure is available on request

DIETARY SUITABILITY

YES / NO

REASON (if no)

Suitable for Vegetarians	Yes	
Suitable for Vegans	No	Milk, Egg
Suitable for Coeliacs	No	Gluten
Suitable for Nut / Seed allergy sufferers	Yes	
Suitable for Ovo Lacto Vegetarians	Yes	
Suitable for Muslims / Halal	No	Not certified
Suitable for Jewish / Kosher	No	Not certified

Free from materials of animal / fish / poultry origin (excluding egg / dairy)? Yes (eg animal rennet, L-cysteine, cochineal, gelatin)

Free from added soya and soya derivatives	Yes	
Free from maize and maize derivatives	No	Contains IP maize
Free from enzymes derived from GM organisms	No	(No GM labelling required)
Free from other genetically modified foodstuffs	Yes	

No Genetic Modification labelling is required, and the product complies with relevant GM legislation. GM policy is available on request

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NUTRITION	SOURCE OF DATA: Calculated g per 100g (as sold)
Energy kcal	411
Energy kJ	1739
Protein	10.4g
Carbohydrate	63.1g
of which Sugars	14.8g
of which Starch	48.3g
Fat	14.3g
of which Saturated	5.7g
of which Mono unsaturated	5.6g
of which Poly unsaturated	2.2g
of which Trans	0g
Fibre	2.1g
Sodium	1.0g
Salt Equivalent	2.5g
Added Salt	1.37g
Added Sugar	12.68g

CONTAMINATION DETECTION: Metal Detection on every sack

Metal Detector test pieces used: 2.5mm FE, 3.5mm non-FE, 3.5mm SS Tested every hour

MICROBIOLOGY

TYPICAL

TVC	<200,000 cfu/g
Coliforms	<1000 cfu/g
Yeasts and Moulds	<1000 cfu/g
E coli	<10 cfu/g
Salmonella	Absent in 25g

We consider the product to be low risk microbiologically. The water activity of the product prevents bacterial growth. The product should pass through a heat treatment process i.e. cooking, before final consumption

FINISHED PRODUCT TESTING	PARAMETERS	FREQUENCY
Bake Test	Standard	Every batch

BRC certificate, MSDS, HACCP and flow chart can be supplied upon request

Certificates of analysis / conformance supplied for deliveries: Statement of conformance is on delivery note

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PACKAGING

Description: printed tri walled paper sack with plastic liner

TYPE	MATERIAL	COLOUR	DIMENSIONS	WEIGHT	CLOSURE
Sack	Paper	Printed	620 x 320 x 130mm	120g	Stitched
Sack liner	Polyethylene	Blue	620 x 320 x 130mm	27g (40m)	Stitched
Layer card	Cardboard	Buff	1.2 x 1m	401g	N/A
Pallet	Wood	Blue	1.2 x 1m	36Kg	N/A
Pallet wrap	LDPE	Clear and colourless	N/A	N/A	N/A

Inner packaging is certified suitable for contact with food, and complies with relevant legislation.

Pallet configuration: 7 sacks per layer, 9 layers per pallet, 63 sacks per pallet

Gross pack weight 16.147Kg

Net pallet weight 1008Kg Gross pallet weight 1053.7Kg

PACK CODING

Labelling: Product name, description, weight, ingredients, allergens, usage instructions, EAN code, contact address

Traceability coding: Lot number
Date produced
Best before date

RECIPE SUGGESTION

	%	Kg
Flour	50	16.000
Soft R Doughnut	50	16.000
Yeast	3.5	1.120
Water	43	13.760 +/-

Completed by Fiona Baird

Signature 

Specification version 3

Reason for issue Review, and update to specification template

Date of issue 06.08.12

We shall ensure that the product is manufactured and packed in accordance with accepted good manufacturing and hygiene practices, and conforms to specification. Product complies with current UK/EC food legislation and any other relevant statutory requirements, including all acts, regulations, orders, EC directives and EC decisions.