

TECHNICAL SPECIFICATION

PRODUCT:

COUNTRY CHOICE ALL VEGETABLE PUFF PASTRY – 3MM R/P ROLL FROZEN UNBAKED PUFF PASTRY (FRENCH METHOD)

PRODUCT CODE: 67709

INGREDIENTS

WHEAT FLOUR (WHEAT FLOUR, CALCIUM CARBONATE, IRON, NIACIN, THIAMINE), MARGARINE (PALM AND RAPESEED OIL, WATER, SALT), WATER, PRESERVATIVE (POTASSIUM SORBATE).

ALLERGEN ADVICE:

ALLERGENS, INCLUDING CEREALS CONTAINING GLUTEN, ARE DETAILED WITHIN THE INGREDIENTS' LISTING IN BOLD AND UNDERLINED. THIS PRODUCT **MAY CONTAIN MILK** DUE TO MANUFACTURING METHODS

PRODUCT STANDARDS

PUFF PASTRY:	STANDARDS:	TOLERANCE+/-
NO. OF UNITS PER CASE	1	
PRODUCT DIMENSIONS		
LENGTH	3800MM	+/-300MM
WIDTH	590MM	20MM
DIAMETER		
WEIGHT	10000G	300G

PACKAGING STANDARDS

NUMBER OF UNITS	1/CASE
PALLET CONFIGURATION	80
INTERNAL PACKAGING	Inner tube 600MM +/-1.5mm Internal Dimension 25.4mm +/-0.25mm Material Cardboard Food Grade. Perforated film interleave, bubble wrap.
OUTER CASE	CARTON BOARD CASE

RAW MATERIAL DATA

INGREDIENT:	COUNTRY OF MANUFACTURE:	COUNTRY OF ORIGIN RAW MATERIALS:
WHEAT FLOUR	UK	UK
CAKE AMD PASTRY MARGARINE	UK	PALM OIL- BRAZIL, COLUMBIA, COSTA RICA, HONDURAS, INDONESIA, MALAYSIA, PAPUA NEW GUINEA, SOLOMON ISLES. RAPESEED OIL- AUSTRALIA, AUSTRIA, BELGIUM, BULGARIA, CROATIA, CYPRUS, CZECH REPUBLIC, DENMARK, ESTONIA, FINLAND, FRANCE, GERMANY, GREECE, HUNGARY, IRELAND, ITALY, LATVIA, LITHUANIA, LUXEMBOURG, MALTA, NETHERLANDS, POLAND, PORTUGAL, ROMANIA, SERBIA, SLOVAKIA, SLOVENIA, SPAIN, SWEDEN, UK WATER- UK SALT- UK
WATER	UK	UK
PRESERVATIVE E202	CHINA	CHINA

COMPOUND INGREDIENTS		
INGREDIENT:	BREAKDOWN:	%
PASTRY MARGARINE	PALM OIL (~42.5%), PALM STEARIN (~40%)	82.5%
	WATER	16.0%
	SALT	1.5%
CAKE MARGARINE	PALM OIL (~33%), PALM STEARIN (~41%), RAPESEED OIL	81.5%
	WATER	15.8%
	SALT	2.7%

ORGANOLEPTIC	
ALL VEGETABLE PUFF PASTRY	
ODOUR	RAW: NO OFF ODOUR BAKED: NO OFF ODOUR, TYPICAL BAKED NOTES
FLAVOUR	RAW: NO OFF FLAVOUR BAKED: NO OFF FLAVOUR, TYPICAL BAKED NOTES
APPEARANCE	RAW: CLEAN INTACT CREAMY WHITE UNIFORM SHAPE OF RAW FROZEN PUFF PASTRY DOUGH. NOT GREY OR MOTTLED. SOME STRIATIONS MAY BE PRESENT INHERENT TO THE LAMINATION PROCESS. BAKED: GOLDEN BROWN FLAKY PASTRY WITH GOOD LIFT PROPERTIES.
TEXTURE	RAW: FROZEN (CHILLED; MALLEABLE, SMOOTH NOT RIPPLED) BAKED: LIGHT AND FLAKY, EASILY MASTICATED, TENDER.

METAL DETECTION				
TYPE	FERROUS	NON-FERROUS	STAINLESS STEEL	FREQUENCY
BELT STOP AND ALARM	3.5MM	3.5MM	4.5MM	START, HOURLY, OR PRODUCT CHANGE, END SHIFT

NUTRITIONAL ANALYSIS INFORMATION		
ALL VEGETABLE PUFF PASTRY- NO ADDED SALT		
NUTRITIONAL PER 100G	UNITS (UNLESS STATED) G/100G	METHOD
ENERGY (KCAL)	400	CALCULATED
ENERGY (KJ)	1674	CALCULATED
MOISTURE (OVEN DRY)	29.6	ANALYSIS
PROTEIN (NX6.25)	6.6	ANALYSIS
ASH	1.1	ANALYSIS
TOTAL FAT	24.6	ANALYSIS
SATURATED FAT	12.6	ANALYSIS
MONOUNSATURATED FAT	8.9	ANALYSIS
POLYUNSATURATED FAT	3.1	ANALYSIS
DIETARY FIBRE AOAC	3.4	ANALYSIS
AVAILABLE CARBOHYDRATE (BY DIFFERENCE)	34.7	ANALYSIS
SUGAR	0.5	TYPICAL
SODIUM (MG)	360	ANALYSIS
SODIUM (EXPRESSED AS SALT)	0.9	ANALYSIS

MICROBIOLOGICAL STANDARDS- RAW PASTRY (END OF LIFE)			
TEST	TYPICAL (CFU/G)	ACTION (CFU/G)	FREQUENCY OF TESTS
TVC	5,000,000	>10,000,000	MONTHLY
ENTEROBACTERIACAE	<10,000	>100,000	MONTHLY
E COLI	<20	>60	MONTHLY
STAPH. AUREUS	<20	>60	MONTHLY
BACILLUS CEREUS	<40	>100	MONTHLY
LACTIC ACID BACTERIA	1,000,000	>10,000,000	MONTHLY

FREE FROM INFORMATION		
FREE FROM	FREE FROM (Y/N?)	COMMENTS
PEANUTS AND PEANUT DERIVATIVES	Y	
TREE NUTS/OTHER NUTS AND NUT DERIVATIVES (INCLUDING NUT OILS)	Y	
SESAME SEEDS AND SESAME DERIVATIVES	Y	
OTHER SEEDS AND SEED DERIVATIVES	N	RAPESEED OIL IN MARGARINE
MILK AND MILK DERIVATIVES	Y	NOT IN RECIPE BUT MAY CONTAIN DUE TO MANUFACTURING METHODS
CELERY AND CELERY DERIVATIVES	Y	
MUSTARD AND MUSTARD DERIVATIVES	Y	
SULPHUR DIOXIDE (OR LEVEL <10PPM)	Y	
EGG/ EGG DERIVATIVES/ ALBUMIN	Y	
CEREALS CONTAINING GLUTEN (AND DERIVATIVES OF)	N	WHEAT FLOUR
WHEAT, RYE, OATS, BARLEY, KAMUT, RICE	N	WHEAT FLOUR
MAIZE AND MAIZE DERIVATIVES	Y	
LUPIN AND LUPIN DERIVATIVES	Y	
SOYA AND SOYA DERIVATIVES	Y	
FRUIT AND FRUIT DERIVATIVES	Y	
YEAST AND YEAST DERIVATIVES	Y	
FISH, CRUSTACEANS, MOLLUSC AND DERIVATIVES OF	Y	
VEGETABLES AND VEGETABLE DERIVATIVES	N	VEGETABLE OILS WITHIN MARGARINES
ADDITIVES	N	PRESERVATIVE
AZO AND COAL TAR DYES	Y	
GLUTAMATES	Y	
BENZOATES	Y	
SULPHITES	Y	
BHA/BHT	Y	
ASPARTAME	Y	
MECHANICALLY RECOVERED MEAT	Y	
NATURAL COLOURS	Y	
ARTIFICIAL COLOURS	Y	
PRESERVATIVES	N	POTASSIUM SORBATE
ANTIOXIDANTS	Y	
ADDED OR NATURALLY OCCURRING MSG	Y	

SUITABLE FOR;	
COELIACS	NO
VEGANS	NO (MAY CONTAIN MILK)
VEGETARIANS	YES
HALAL	NO
KOSHER	NO

STATUS/CLAIMS	
GMO/ IRRADIATED STATUS	THE PRODUCT IS NOT PRODUCED FROM ANY RAW MATERIAL FROM A GENETICALLY MODIFIED SOURCE OR WHICH HAS UNDERGONE RADIATED TREATMENT AND TO THE BEST OF OUR KNOWLEDGE IS GMO/ IRRADIATION FREE.
NUT STATUS	THE SITE IS A NUT FREE SITE AND, WHILST WE HOLD ASSURANCES IN WRITING FROM OUR SUPPLIERS, WE ARE HAPPY TO STATE THAT OUR PRODUCTS ARE NUT FREE PRODUCTS.
HYDROGENATED OIL STATUS	ALL PRODUCTS AND ADDITIVES ARE FREE FROM HYDROGENATED VEGETABLE OIL
RSPO STATUS	ALL PASTRY PRODUCTS ARE SUPPLIED UNDER THE CSPO (SG) SUPPLY CHAIN MODEL. RSPO CERTIFICATE NO BMT-RSPO-000258
LEGISLATION	PIN-IT PASTRY LTD MANUFACTURES PRODUCTS IN ACCORDANCE WITH ALL CURRENT AND RELEVANT EU/UK FOOD SAFETY LEGISLATION
DEFROST/USAGE INSTRUCTIONS	
PASTRY SHAPES (IF NOT USED FROZEN)	DEFROST IN A CHILLER AT 0-8°C FOR 12 HOURS OR OVERNIGHT. TEMPERING IS RECOMMENDED IF FORMING PASTRY.
PASTRY ROLLS AND BLOCKS	DEFROST IN A CHILLER AT 0-8°C FOR 36 HOURS. TEMPERING IS RECOMMENDED IF FORMING PASTRY.
BAKING INSTRUCTIONS	
PASTRY SHAPES (FROM CHILLED OR FROZEN)	BAKE IN A PRE-HEATED OVEN AT 200°C FOR 10-15 MINUTES OR ACCORDING TO RECIPE.
PASTRY ROLLS AND BLOCKS (FROM CHILLED)	ROLL TO REQUIRED THICKNESS. BAKE IN A PRE-HEATED OVEN AT 200°C FOR 10-15 MINUTES OR ACCORDING TO RECIPE.
STORAGE INSTRUCTIONS	
FROZEN PASTRY	PRODUCT MUST BE KEPT AT -18°C. SHELF LIFE IS 18 MONTHS FROM DATE OF MANUFACTURE. ONCE DEFROSTED, STORE IN A CHILLER AT 0-8°C AND USE WITHIN 6 DAYS.
DELIVERY TEMPERATURE	
FROZEN PASTRY	FROZEN PRODUCT MUST BE DELIVERED BETWEEN -12°C AND -20°C

DOCUMENT CONTROL			
DATE OF RE-ISSUE	06/10/2022	ISSUED BY	DAVID NUTE
SIGNED		REVISION NO.	4
AMENDED	06/10/2022	REASON FOR AMENDMENT	ADDED CARDBOARD INNER
SPECIFICATION ACCEPTANCE (CUSTOMER)			
PLEASE RETURN A SIGNED COPY OF THIS SPECIFICATION TO David.Nute@pin-itpastry.com & jaie@pin-itpastry.com AS INDICATION OF ACCEPTANCE. IF A COPY IS NOT RETURNED IT WILL BE TAKEN THAT THE CUSTOMER HAS ACCEPTED THIS SPECIFICATION.			
DATE		ISSUED BY	DAVID NUTE
SIGNED (CUSTOMER)		REVISION NO.	
COMPANY NAME		REASON FOR AMENDMENT	
POSITION IN COMPANY			