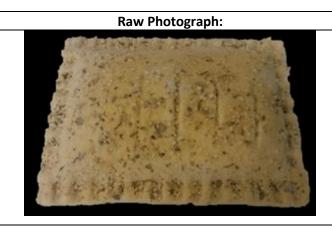
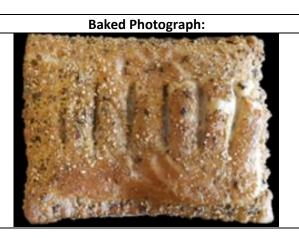
EXTERNAL SPECIFICATION — FESTIVE SLICE DOC NO: VER NO: PAGE: ISSUE DATE: AMEND DATE: WRITTEN BY APPROVED: SH-QMS-SP478 1 Page 1 of 5 11/12/2014 N/A L. Batt

Product Name:	FESTIVE SLICE		Product Code:	SL93500
Legal Name:	Frozen Unbaked puff pastry case with a chicken, bacon & cranberry filling and topped with an egg glaze and sage crumb		Product Weight:	30 x 193g
Manufacturing Site:	David Wood Baking Ltd The Mill House Dorset Road	EC Code:	UK SV004 EC	
	Sheerness Kent ME12 1LP		Country of Manufacture:	UK
Storage Conditions:	Frozen – Store at -18°C or below	Shelf Life:	+18 Months from da	te of production
Product Coding:	Best Before: DD/MM/YYYY Lot Code: L14234 23:59 (Julian code whe of production using 24 hour clock) In case of complaint please quote Best Be	•		of the year and time

THE INGREDIENTS AND THEIR CONSTITUENT PARTS MEET ALL RELEVANT UK AND EC REGULATIONS (E.G. FOOD SAFETY ACT 1990, PESTICIDE RESIDUE LEVELS, PLASTIC MATERIALS IN CONTACT WITH FOOD ETC.), AND MUST NOT BE IRRADIATED OR CONTAIN GENETICALLY MODIFIED MATERIALS.





Ingredients:	Weight (g):	Tolerance:
Puff Pastry	112g	+/-3
Filling	75g	+/-3
Sage Crumb	3g	+/-1
Egg Glaze	3g	+ / - 1
Unbaked Dimensions:	mm:	Tolerance:
Length:	140	+/-3
Width:	100	+/-3

Ingredient Declaration:

Wheat Flour (**WHEAT** Flour, Calcium carbonate, Iron, Niacin, Thiamin), Chicken (14.7%) Vegetable Margarine [Palm Oil, Water, Salt, Emulsifier: Mono- and diglycerides of fatty acids (E471)], Water, Whipping Cream (**MILK**), Unsmoked Bacon (9%) [Pork (87%), Water, Salt, Preservative: Sodium NItrite (E250), Potassium Nitrate (E252)], Dried Sweetened Cranberries (4.5%) [Cranberries, Sugar, Sunflower Oil], Cornflour, Rusk [**WHEAT** Flour, Salt], **EGG**, Chicken stock [Chicken, Yeast Extract, Salt, Chicken Fat, Water, Lemon Juice from Concentrate, Muscovado Sugar, Onion Concentrate, Onion Powder, Leek Powder, Black Pepper Extract, Sage Extract, Anti-caking Agent: Silicon dioxide (E551)], Salt, Yeast Extract, Stabiliser: Hydroxypropyl methyl cellulose (E464), Sage, Garlic Purée, **MUSTARD** Powder, Black Pepper, **EGG** Yolk, Thyme.

Finished Baked Product Contains: 16% Chicken, 9.9% Bacon, 4.9% Cranberries

Allergen Advice: For allergens including cereals containing gluten see ingredients in BOLD

EXTERNAL SPECIFICATION — FESTIVE SLICE							
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Nutritional Information from Analytical					
	Per 100g Raw	Per 100g Baked			
Energy (Kcal)	N/A	294			
Energy (KJ)	N/A	1229			
Protein:	N/A	8.2			
Available Carbohydrate:	N/A	26.7			
Of Which Sugars:	N/A	2.8			
Fat:	N/A	16.8			
Of Which Saturates:	N/A	8.7			
Dietary Fibre:	N/A	1.5			
Sodium:	N/A	0.27			
Salt Equivalent:	N/A	0.66			

EXTERNAL SPECIFICATION – FESTIVE SLICE WRITTEN BY DOC NO: VER NO: PAGE: ISSUE DATE: AMEND DATE: APPROVED: 11/12/2014 SH-QMS-SP478 Page 3 of 5 L. Batt 1 N/A COOKED FILL (SLICES & PASTIES) -001 RAW MATERIAL RECEIPT PROCESS FLOW DIAGRAM 002 RAW MATERIAL STORAGE 002 BULK DRY 002 DRY STORE 002 CHILL STORE 002 FREEZER STORE AMBIENT FLOUR 003 DEFROSTING TEMPERING 006 FLAKE / MINCE 005 WASTE 013 WATER 004 DECANTING MEAT 008 INLINE/MANUAL 09 WEIGHING OF RAV 007 Grating of 014 ICE SIEVING MATERIALS Cheese 022 WASTE 010 RECIPE 015 COOKING COMPILATION & [FLAKE / MINCE (CCP 01) MIXING MEAT / CHEESE] 011 LAMINATION OF 021B REWORK DEFROSTING DOUGH 021A REWORK 012 DOUGH REST 016 DEPOSIT INTO TRAYS / BUCKETS PERIOD **FREEZING** 021 PASTRY REWORK, 017 CHILLING OF 020 ROLL / FORM INCLUDING SUET COOKED FILL PASTRY PASTRY FOR PIE BASE (CCP 02) 018 CHILL STORAGE 025 FILLING 023 DEPOSIT FILLING PRODUCTION LINE REWORK 024 FORM PRODUCT 022 WASTE 026 FREEZING [PASTRY / FILL] 027 GLAZING 005 WASTE 028 PACKAGING RECEIPT 8 GLAZE, RPODUCT 029 BULK PACKING STORAGE ABELLING OF OUTER CASE AND PACKAGING 030 OUTER CASE ill & Pastry Rework CODING 031 METAL DETECTION (CCP 03) 032 PALLETISATION & ellow Boxes = CCP PALLET CODING 033 STORAGE & ikka Paste DISTRIBUTION

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Microbiological Standards (Targets & Tolerances):						
Test	Frequency	Target	Limit			
TVC	New products monthly / established products quarterly	<100,000/g	1,000,000/g			
E.Coli	New products monthly / established products quarterly	<10/g	100/g			
S. Aureus	New products monthly / established products quarterly	<10/g	100/g			
Salmonella	New products monthly / established products quarterly	Absent in 25g	Absent in 25g			

Packaging Weights:								
Primary / Secondary / Tertiary	Material	Weight:	Note:					
Primary	Plastic	25g	Primary = Food Contact					
Secondary	Cardboard	170g	Secondary = Non-Food					
Secondary	Paper	2g	Contact Case Materials					
Secondary	Plastic	10g	Tertiary = Non-Food					
Tertiary	Plastic	500g	Contact Pallet Materials					
Tertiary	Wood	25Kg						
Tertiary	Paper	5g						

Finished Weights:							
Net Case Weight: 5.79Kg Gross Case Weight: 5.997Kg							
Total Pallet Weight:	728.154Kg Total Pallet Height: 1675mm						
Pallet Configuration:	Total of 117 Cases. 13 per layer, 9 layers high						

	Food Intolerance Data (Please tick where appropriate, If answer is Y				
Section 1		Yes	No	Possible C/C	Comments
1	Nuts (including any possible sources of cross	√		-	
	contamination)?				
2	Sesame Seeds and Derivatives?	✓			
3	Milk and Milk Derivatives?		✓		Whipping Cream
4	Egg and Egg Derivatives?		√		Glaze
5	Wheat and Wheat Derivatives?		✓		Wheat Flour in Pastry
6	Barley and Barley Derivatives?	✓			Used on site
7	Oats and Oat Derivatives?	√			
8	Soya and Soya Derivatives?	√			Used on site
9	Maize and Maize Derivatives?	√			
10	Gluten?		✓		Wheat Flour in pastry
11	Fruit and Fruit Derivatives?		✓		Cranberries, Lemon Juice in Stock,
12	Yeast and Yeast Derivatives?		✓		Yeast Extract
13	Vegetables and Vegetable Derivatives?		√		Margarine (Palm Oil), Onion Leek in stock
14	Fish excluding Shellfish?	✓			
14a	Crustaceans, Molluscs and their Derivatives?	✓			
15	Mustard / Mustard Seeds?		✓		Mustard Powder
16	Celery / Celeriac?	✓			
17	Kiwi Fruit?	✓			
18	Caffeine?	✓			
19	Lupins?	✓			
20	Sulphites?	√			
Section 2	: Is the product free from:	Yes	No	Possible C/C	Comments
21	Additives?		✓		Margarine, Stock
22	Azo and Coal Tar Dyes?	√			
23	Benzoates?	✓			

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24	BHA / I	BHT?	•	✓				•
25	Asparta			✓				
26	Added			✓				
27	Histam	ine?		✓				
28	Preserv	vatives?		✓				
29	Artifici	al Preservatives?		✓				
30	Flavou	rings?		✓				
31	Artifici	al Flavourings?		✓				
32	Natura	l Flavourings?		✓				
33	Potassi	ium Based Salt Si	ubstitutes?	✓				
Section 3	:	Is the produc	t suitable for:	Yes	No	Possible C/C	Comr	nents
34	Ovo-la	cto Vegetarians?			✓			
35	Vegans	5?			✓			
36	Nut/Se	ed Allergy Suffer	ers?	✓				
37	Coeliad	cs?			✓			
Section 4	:	Is the produc	t free from:	Yes	No	Possible C/C	Comr	nents
38	Beef?			✓				
39	Pork?				✓		Bacon	
40	Lamb?			✓				
41	Poultry	' ?			✓		Chic	ken
	Section	•	t packaged in a pro Please Highlight	otective		Yes		No

	Genetic Modification:			
	(Please tick or comment where appropriate)			
		Yes	No	Don't Know
1a	Does the product or any of its ingredients contain any genetically modified material		✓	
	(whether active or not)?			
1b	Identify those ingredients which contain such material			N/A
2a	Is the product or any of its ingredients not substantially equivalent as a consequence of		✓	
	the use of genetic modification?			
2b	Identify any such ingredients			N/A
3a	Is the product or any of its ingredients or additives produced from, but not containing		✓	
	any genetically modified material?			
3b	Identify those ingredients which are produced from such material			N/A
4a	Have genetically modified organisms been used as processing aids or in connection with		✓	
	the production of the food or any of its ingredients?			
4b	Identify any such processing aids or additives			N/A
5a	Have genetically modified organisms been used to produce processing aids or additives		✓	
	but are not present in the processing aid as used in connection with the production of			
	the food or any ingredient?			
5b	Identify any such processing aids or additives			N/A

Supplier Name:	David Wood Baking Ltd (Sheerness)	Version Number:	1
Completed By: (Print Name)	Lizzie Bassett	Signature:	L.Bassett
Position:	Technical Assistant	Date:	17.09.2019