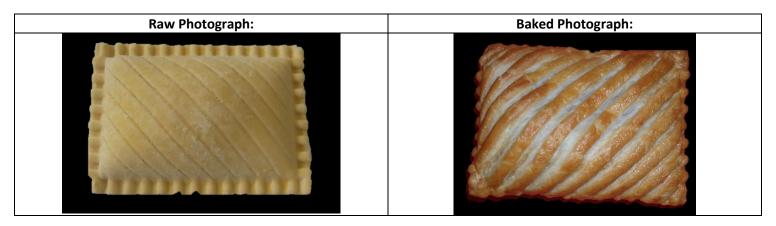
EXTERNAL SPECIFICATION – CHICKEN SLICE							
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Product Name:	Chicken Slice		Product Code:	SL8431M	
Legal Name:	Frozen Unbaked puff pastry case with a creamy chicken filling and topped with an egg glaze.		Product Weight:	30 x 183g	
Manufacturing Site:	David Wood Baking Ltd The Mill House Dorset Road	EC Code:	United Kingdom SV004		
	Sheerness Kent ME12 1LP	Country of Manufacture:	UK		
Storage Conditions:	Frozen – Store at -18°C or below	Shelf Life:	+18 Months from date	of production	
Product Coding:	Best Before: DD/MM/YYYY Lot Code: L14234 23:59 (Julian code where 14 = year of production, 234 = day of the year and time of production using 24 hour clock) In case of complaint please quote Best Before and Lot Code.				

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	111g	+/-5
Filling	69g	+/-5
Egg Glaze	3g	+ / - 0.5
Unbaked Dimensions:	mm:	Tolerance:
Length:	140	+/-5
Width:	100	+/-5

Ingredient Declaration:

Pastry: **WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Salt, Emulsifier E471), Water, Salt. Filling: Water, Chicken (8.2%), Modified Waxy Maize Starch, Fat Powder (Refined Palm, Glucose Syrup, **MILK** Protein, Free Flowing Agent E551), Skimmed **MILK** Powder, Chicken Stock (Chicken Bones, Chicken Meat, Fat, Water, Salt), Yeast Extract,

White Pepper, Salt Glaze: **EGG**, Water

Finished Baked Product Contains: 10% Chicken

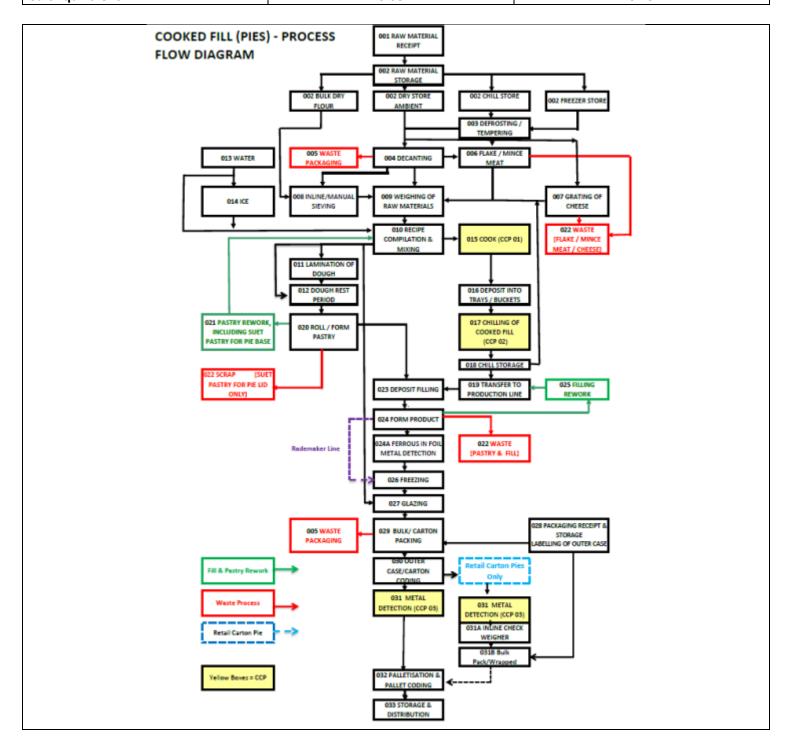
Allergen Advice: For allergens including cereals containing gluten see ingredients in BOLD

May Contain: Mustard and Soya

Produced using Chicken from Brazil

EXTERNAL SPECIFICATION – CHICKEN SLICE							
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	Nutritional Information from Calculatio	n
	Per 100g Raw	Per 100g Baked
Energy (Kcal)	267	296
Energy (KJ)	1119	1243
Protein:	6.7	7.5
Available Carbohydrate:	22.9	25.4
Of Which Sugars:	0.5	0.6
Fat:	16.3	18.1
Of Which Saturates:	9.0	10.1
Dietary Fibre:	1.2	1.3
Sodium:	0.27	0.3
Salt Equivalent:	0.68	0.75



EXTERNAL SPECIFICATION – CHICKEN SLICE						
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	Microbiological Standards (Targets & Tolerances):							
Test Frequency Target Limi								
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	197g	Secondary = Non-Food						
Secondary	Paper	2g	Contact Case Materials						
Secondary	Plastic	5g	Tertiary = Non-Food						
Tertiary	Plastic	500g	Contact Pallet Materials						
Tertiary	Wood	25Kg							
Tertiary	Paper	5g							

Finished Weights:								
Net Case Weight:	Net Case Weight: 5.46Kg Gross Case Weight: 5.689Kg							
Total Pallet Weight:	690.718Kg	Total Pallet Height:	1533mm					
Pallet Configuration:	onfiguration: Total of 117 Cases. 13 per layer, 9 layers high							

	Food Intolerance Data (Please tick where appropriate, If answer is Y				iont in Commonts hov
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?		✓		Fat Powder & Milk Powder
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?		✓		Starch
10	Gluten?		✓		Wheat Flour in pastry
11	Fruit and Fruit Derivatives?			√	Used on site
12	Yeast and Yeast Derivatives?		√		Yeast Extract
13	Vegetables and Vegetable Derivatives?		✓		Margarine (Palm Oil)
14	Fish excluding Shellfish?	√			
14a	Crustaceans, Molluscs and their Derivatives?	√			
15	Mustard / Mustard Seeds?			√	Used on site
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 & Fat Powder
22	Azo and Coal Tar Dyes?	√			
23	Benzoates?	√			
24	BHA / BHT?	√			

		EXTER	NAL SPECI	FICATIO	NC	– CHICKEN	N SLICE	
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25	25 Aspartame?			✓				
26	Added MSG?		✓					
27	Histamine?		✓					
28	Preservatives?			✓				
29	Artificial Preservatives?			✓				
30	Flavou	rings?		✓				
31	Artifici	al Flavourings?		✓				
32	Natural Flavourings?			✓				
33	Potass	ium Based Salt Su	ubstitutes?	✓				
Section 3	3:	Is the produc	t suitable for:	Yes	No	Possible C/C	Comr	nents
34	Ovo-la	cto Vegetarians?			✓			
35	Vegan	s?			✓			
36		eed Allergy Suffer	ers?	✓				
37	Coelia	cs?			✓			
Section 4	4:	Is the produc	t free from:	Yes	No	Possible C/C	Comr	nents
38	Beef?			✓				
39	Pork?			✓				
40	Lamb?	1		✓				
41	Poultry	y?			\checkmark		Chic	ken
	Section 5: Is the product packaged in a protective atmosphere? Please Highlight					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:	01.02.21