## DOC NO: VER NO: PAGE: ISSUE DATE: AMEND DATE: WRITTEN BY APPROVED:

N/A

L. Batt

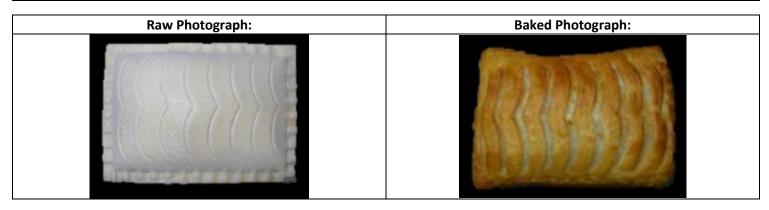
11/12/2014

Page 1 of 4

1

Product Name:	Chicken Curry Slice	Product Code:	SL4098M		
Legal Name:	Frozen Unbaked puff pastry case with a Chicken Curry 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	+/-3
Filling	69g	+/-3
Egg Glaze	3g	+/-1
Unbaked Dimensions:	mm:	Tolerance:
Length:	140	+/-3
Width:	100	+/-3

## **Ingredient Declaration:**

SH-QMS-SP478

Pastry (58%): **WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Margarine (Palm Oil, Water, Salt, Emulsifier: Mono and Di Glycerides of Fatty Acid), Water, Salt.

Filling (41%): Chicken (30%), Water, Onion, Curry Paste (Rapeseed Oil, Salt, Coriander Leaf, Paprika, Sugar, Tamarind Pulp, Garlic Puree, Ginger Puree, Turmeric, Acid: Citric Acid, Fenugreek Powder, MUSTARD Powder, Cumin Powder, Acid: Lactic Acid, Coriander Powder, Asafoetida), Rapeseed Oil, Tomatoes (Tomato, Tomato Juice, Acid: Citric Acid), Modified Waxy Maize Starch, Tomato Puree, Garlic Puree, Cream Powder (MILK), Sugar, Stabiliser: Hydroxypropyl Methyl Cellulose,

BARLEY Malt Extract, Cumin, Ginger, Lemon Juice Concentrate, Cayenne Pepper

Glaze: EGG, Water

Finished Baked Product Contains: 14% Chicken

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

May contain traces of soya.

Produced using Chicken from Brazil

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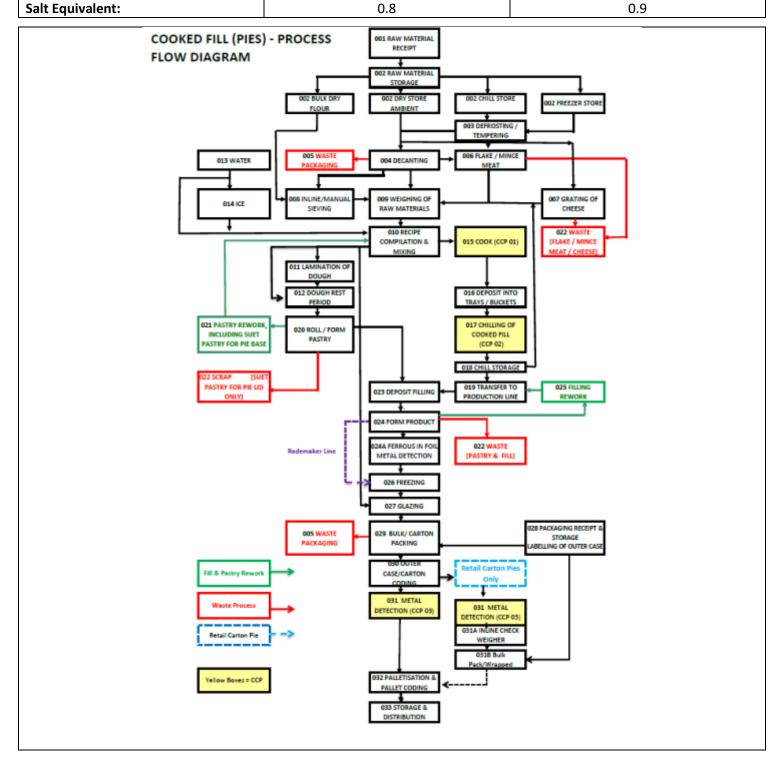
Nutritional Information from Calculation					
	Per 100g Raw	Per 100g Baked			
Energy (Kcal)	284	315			
Energy (KJ)	1182	1313			
Protein:	6.7	7.4			
Available Carbohydrate:	22.5	25.0			
Of Which Sugars:	1.5	1.6			
Fat:	18.3	20.4			
Of Which Saturates:	9.7	10.7			
Dietary Fibre:	2.1	2.3			
Sodium:	0.3	0.4			
	2.2				

11/12/2014

Page 2 of 4

1

SH-QMS-SP478



## VER NO: PAGE: ISSUE DATE: AMEND DATE: WRITTEN BY APPROVED:

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

11/12/2014

Page **3** of **4** 

1

DOC NO:

SH-QMS-SP478

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: 5.49Kg Gross Case Weight: 5.72Kg						
Total Pallet Weight:	695Kg Total Pallet Height: 1533mm					
Pallet Configuration: Total of 117 Cases. 13 per layer, 9 layers high						

Food Intolerance Data and Free From Information: (Please tick where appropriate, If answer is Yes or C/C please specify ingredient in Comments box)							
Section 1		Yes	No	Possible C/C	Comments		
1	Nuts (including any possible sources of cross	<b>√</b>					
	contamination)?						
2	Sesame Seeds and Derivatives?	<b>√</b>					
3	Milk and Milk Derivatives?		✓		Cream Powder		
4	Egg and Egg Derivatives?		✓		Glaze		
5	Wheat and Wheat Derivatives?		✓		Wheat Flour		
6	Barley and Barley Derivatives?		✓		Malt Extract		
7	Oats and Oat Derivatives?	<b>√</b>					
8	Soya and Soya Derivatives?			✓	Used on site		
9	Maize and Maize Derivatives?		✓		Starch		
10	Gluten?		✓		Wheat Flour & Malt Extract		
11	Fruit and Fruit Derivatives?	<b>√</b>					
12	Yeast and Yeast Derivatives?	<b>√</b>					
13	Vegetables and Vegetable Derivatives?		<b>√</b>		Margarine (Palm Oil), Onion, Tomato		
14	Fish excluding Shellfish?	<b>√</b>					
14a	Crustaceans, Molluscs and their Derivatives?	<b>√</b>					
15	Mustard / Mustard Seeds?		✓		Mustard Powder		
16	Celery / Celeriac?	<b>√</b>					
17	Kiwi Fruit?	<b>√</b>					
18	Caffeine?	<b>✓</b>					
19	Lupins?	<b>✓</b>					
20	Sulphites?	✓					
Section 2	: Is the product free from:	Yes	No	Possible C/C	Comments		
21	Additives?		✓		Margarine		
22	Azo and Coal Tar Dyes?	✓					
23	Benzoates?	✓					
24	BHA / BHT?	✓					

DOC N	0:	VER NO:	PAGE:	ISSUE DAT	E:	AMEND DATE:	WRITTEN BY	
SH-QMS-S	SP478	1	Page <b>4</b> of <b>4</b>	11/12/201	.4	N/A	L. Batt	APPROVED:
25	Asparta	ame?	1	<b>√</b>				-
26	Added			✓				
27	Histam	ine?		<b>√</b>				
28	Preserv	atives?		<b>√</b>				
29	Artificia	al Preservatives?		<b>√</b>				
30	Flavour	ings?		✓				
31	Artificia	al Flavourings?		✓				
32	Natural Flavourings?		<b>√</b>					
33	Potassi	um Based Salt Si	ubstitutes?	<b>✓</b>				
Section 3	:	Is the produc	t suitable for:	Yes	No	Possible C/C	Comr	nents
34	Ovo-lad	cto Vegetarians?			✓			
35	Vegans	?			✓			
36	Nut/Se	ed Allergy Suffer	ers?	✓				
37	Coeliac	s?			✓			
Section 4	:	Is the produc	t free from:	Yes	No	Possible C/C	Comr	nents
38	Beef?			<b>√</b>				
39	Pork?			✓				
40	Lamb?			✓				
41	Poultry				✓		Chic	ken,
	Section	-	t packaged in a pr 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		<b>✓</b>	
	(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?		<b>√</b>	
2b			N/A	
3a	Is the product or any of its ingredients or additives produced from, but not containing any genetically modified material?		<b>√</b>	
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?		<b>√</b>	
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?		<b>√</b>	
5b	Identify any such processing aids or additives			N/A

Supplier Name:	David Wood Baking Ltd (Sheerness)	Version Number:	3
Completed By: (Print Name)	Lizzie Bassett	Signature:	L. Bassett
Position:	Technical Assistant	Date:	01.02.21