



PRODUCT SPECIFICATION

Confidential

Product Details:

Product: Wholemeal Vegetable pastry
Product Code: BA230007
Product Description: A machine crimped wholemeal pastry with a mixed vegetable filling. Product is glazed, frozen and distributed raw.

Baking Instructions: Preheat oven to 240oC. Bake product at 200oC for 35-40 minutes until golden brown. Cooking times will vary dependant on the type of oven used.

Total Unglazed Weight: 230g e
Fill Weight: 110g
Marking: None

Shelf Life: Minimum 12 months under correct frozen conditions -18°C or colder
Best Before: 1 year from month of manufacture

Packaging:

No Products Per Case: 24
No Cases Per Pallet: 105
Total Case Weight: Approx 5.84kg

Packaging Weights Per Case:

Primary:	Plastic	17g	Secondary:	Plastic	0g
	Card	0g		Card	295g
	Aluminium	0g		Aluminium	0g
	Paper	0g		Paper	2.5g

Case Dimensions - External 390mm L x 290mm W x 135mm H

Storage & Handling Boxes palletised
 Label displayed outward. Batch code and use by dates shown on the label.
 (All products must be traceable back to manufacture by batch, sort codes etc.)
 Minimum temperature on delivery: -18oc
 Storage temperature range: -12oC to -18oC

Manufacturing Address:

Penny Lane Foods Ltd, 5 Fairfax Road, Heathfield, Newton Abbot, Devon TQ12 6UD
 Tel 01626 834021 Fax 01626 834558
 E-mail: Sales@pennylanefoods.com
 Web: www.pennylanefoods.com
 EC number: UK TZ017 EC

Accreditation: Accredited to BRC.

Composition/Ingredients:

INGREDIENTS: Potato (21%), Wholemeal **WHEAT** Flour, Water, Non-Hydrogenated Vegetable Fat (Contains: Rapeseed Oil, Palm Oil, Palm Oil Fractions, Coconut Oil, Water, Salt, Emulsifier: E471, Colours: E100, E160b, Citric Acid) , **WHEAT** Flour, Peppers (4%), Swede (4%), Onion (4%), Carrot (4%), Peas (4%), Sweet corn (4%), Seasoning Blend (Contains: Modified Starch, Dehydrated Potato, Salt, Vegetable Bouillon (Salt, Yeast Extract, Potato Starch, Sugar, Dried Glucose Syrup, Onion Powder, Vegetable Oil, Carrot Powder, Leek Powder, E330, Parsley, Turmeric, Pepper, Flavour Enhancer E621)), Salt.

Glaze: Water, **MILK** Proteins, Modified Starch, Vegetable Oil, Emulsifiers: E322 (**SOYA** Lecithin), E471, Acidity Regulator: E339, Colour: E160a.

ALLERGY ADVICE: Produced in a environment where - Wheat, Mustard, Celery, Milk, Egg, Soya and Sulphites are handled

Nutritional Information:

Protein (g)	4.4	(Calculated typical values per 100g)
Fat (g)	12.8	(As sold)
Carbohydrate (g)	25.4	
Energy (kcal)	227	
Energy (kJ)	953	

Quality Management:

HACCP based quality management system. All product positive released after organoleptic testing. Details will be forwarded if required.

Microbiological Standards:

Test	Target	Maximum
E-coli	<10	<50
Salmonella	Not Isolated	Not Isolated
Staph. Aureus	<100	<200
Bicillus Cereus	<100	<1000

G.M. Statement:

To the best of Penny Lane Foods Ltd knowledge, all of the products that are manufactured and supplied by the company are produced from ingredients that are free from genetically modified materials. All ingredients supplied to Penny Lane Foods Ltd must not contain genetically modified organisms of any type or source. This policy will be included in all our purchase contracts and specifications. Penny Lane Foods Ltd complies with all legislation both EC and UK. relating to Genetic modification and trace ability.

The company understands that genetic modification can have a significant impact on the quality and availability of its raw materials. Penny Lane Foods Ltd will only support the introduction of genetically modified organisms into its products in the future provided that all issues of product safety, environmental concerns and ethics are satisfactorily addressed and that all of our customers are willing to accept this.

HACCP: See attached CCP summary

Foreign body control: Monthly glass and hard plastic audit.
Metal detection: 2.5mm ferrous, 3 mm non-ferrous and 3.5mm stainless steel

Origin of Raw Materials

All ingredients sourced from within the EU.

Specification Revision Details:

- Issue 1: First Issue
- Issue 2: Review specification
- Issue 3: Change from Glen glaze to Egg glaze
- Issue 4: Review specification, Change to glen glaze
- Issue 5: Change product code, update ingredient declaration
- Issue 6: Highlight allergens in ingredients
- Issue 7: Change fat ingredients in declaration.
- Issue 8: Update allergen information, metal detection, case and packaging weights, micro testing.
- Issue 9: Update issue number - specification reviewed - no changes
- Issue 10: Change case size

This specification is to be agreed by both parties:

PLF Signature: _____ Print: Karen Low

Position: Technical Services Manager Date:.....

Please sign below and return a copy of this specification back to us:

Company Name:

Customer Signature:..... Print:.....

Position:..... Date:.....

IF THIS SPECIFICATION IS NOT RETURNED WITHIN 14 DAYS OF ISSUE IT WILL BE DEEMED TO BE
FORMALLY AGREED BY BOTH PARTIES