



PRODUCT SPECIFICATION

Confidential

Product Details:

Product: BRUNCHY
Product Code: BE203001

Product Description: A hand made Breakfast slice, product is glazed, frozen and distributed raw.

Baking Instructions: Preheat oven to 200°C. Bake product at 170°C for 25-30 minutes until golden brown. Cooking times will vary dependant on the type of oven used.

Total Unglazed Weight: 202g

Fill Weight: 105g

Marking: None

Shelf Life: Minimum 6 months under correct frozen conditions -18°C or colder

Best Before: 6 Months from month of manufacture

Coding system: 5 Digit batch number

Packaging:

No Products Per Case: 36

No Cases Per Pallet: 80

Total Case Weight: Approx 7.62kg

Packaging Weights Per Case:

Primary:	Plastic	17g	Secondary:	Plastic	2.4g
	Card	0g		Card	329g
	Aluminium	0g		Aluminium	0g
	Paper	0g		Paper	2.5g

Case Dimensions - External 390mm L x 200mm W x 165mm H

Storage & Handling

Boxes palletised

Label displayed outward. Batch code and use by dates shown on the label and flow wrapping.
 (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:

WHEAT Flour, Pork Sausage (18%) (Contains: Pork (43%), Water, Mechanically Recovered Chicken, Rusk, Potato Starch, **SOYA** Concentrate, Pork Rind, Salt, **WHEAT** flour, Spice Extract, Stabiliser: E450, E451, Flavour enhancer: E621, Preservative: E221 **SULPHITE**, Dextrose, Hydrolysed Vegetable Protein, Antioxidant: E301), Bacon (15%) (Contains: Pork (86%), Water, Salt, Preservatives: E252, E250, Antioxidant: E301) Non-Hydrogenated Vegetable Fat (Contains: Rapeseed Oil, Palm Oil, Palm Oil Fractions, Coconut Oil, Water, Salt, Emulsifier: E471, Colours: E100, E160b, Citric Acid), Water, Baked Beans (9%) (Beans (49%), Water, Modified Starch, Sugar, Tomato Powder, Glucose Syrup, **WHEAT** Flour, Salt, Vegetable Powder **SOYA**, Corn Flour, Stabiliser: E461, Cellulose Gum, Spice, Garlic Powder, Spice Extract, Sage), Reformed Sliced **EGG** (7%) (Contains :**EGG** Albumen, **EGG** Yolk, Modified Maize Starch, Salt, Citric Acid), Modified Maize Starch, Salt.
Glaze: Water, **MILK** Proteins, Modified Starch, Vegetable Oil, Emulsifiers: E322 (**SOYA** Lecithin), E471, Acidity Regulator: E339, Colour: E160a.

ALLERGEN ADVICE:

Allergens including gluten are contained in capitals in the ingredients list.

Produced in an environment where - Wheat, Mustard, Celery, Milk, Egg, Soya and Sulphites are handled.

Nutritional Information:

	Raw	
Protein (g)	8.3	(Analysed values per 100g)
Fat (g)	17.7	(As sold)
Of which saturates	8.2	
Carbohydrate (g)	21.7	
Of which Sugar	1.1	
Energy (kcal)	275	
Energy (kJ)	1149	
Salt	1.4	

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.

Raw Material Sourcing: All meat is sourced from EC approved cutting plants. All meat contents declarations have been calculated and conform to the new definition of meat.

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: Change of glaze recipe, change of packaging details, change of label
- Issue 3: Change of ingredients, specification format, suppliers, label, nutritional calculation
- Issue 4: Change of glaze. Revised bake details
- Issue 5: Change of ingredients, suppliers, label, Micro
- Issue 6: Change in ingredients, remove minimum meat %,
- Issue 7: Remove tomatoes from recipe, change micro.
- Issue 8: Amend egg and pastry quantity.
- Issue 9: Amend sausage information.
- Issue 10: Add allergen advice
- Issue 11: Review specification
- Issue 12: Change from Glen glaze to Egg glaze
- Issue 13: Change to 75g pastry and 30g beans. Change format of spec.
- Issue 14: Review specification, add glen glaze
- Issue 15: Change product code, update ingredients declaration.
- Issue 16: Review specification and update ingredients declaration.
- Issue 17: Highlight Allergens in ingredients
- Issue 18: Update allergen information, metal detection, case and packaging weights, micro testing and meat content
- Issue 19: Update filling weight, total weight, case weight, meat content and nutritional values

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