

# pennylane

## PRODUCT SPECIFICATION

Confidential

### Product Details:

**Product:** Spinach and Feta Slice  
**Product Code:** BC200002  
**Product Description:** A Machine made puff pastry slice, with a spinach and feta cheese filling. Product is glazed, frozen and distributed raw

**Baking Instructions:** Bake from frozen at 170°C for 25-30 minutes until golden brown. Baking times will vary depending on oven type.

**Total Unglazed Weight:** 200g e  
**Fill Weight:** 100g  
**Marking:** slits and topped with Parsley

**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:** 99  
**Total Case Weight:** Approx 5.14kg

### Packaging Weights Per Case:

<b>Primary:</b>	<b>Plastic</b>	17g	<b>Secondary:</b>	<b>Plastic</b>	0g
	<b>Card</b>	0g		<b>Card</b>	255g
	<b>Aluminium</b>	0g		<b>Aluminium</b>	0g
	<b>Paper</b>	0g		<b>Paper</b>	2.5g

**Case Dimensions - External** 392mmx290mmx162mm

**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, Water, Non-Hydrogenated Vegetable Fat (Contains: Rapeseed Oil, Palm Oil, Palm Oil Fractions, Coconut Oil, Water, Salt, Emulsifier: E471, Colours: E100, E160b, Citric Acid), Spinach (11%), Potato, Feta Cheese **MILK** (7%)(Contains: **MILK**, Sodium Chloride, Vegetarian Rennet), Onion, Seasoning Blend (Contains: Whey Powder, Modified Maize Starch, Potato, Skimmed **MILK** Powder, Spices **MUSTARD**, Salt, Sugar, Non-Hydrogenated Palm Fat Powder, Maize Starch, Parsley).  
 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:**

<b>Protein (g)</b>	<b>5.6</b>	(Calculated typical values per 100g)
<b>Fat (g)</b>	<b>14.4</b>	(As sold)
<b>Carbohydrate (g)</b>	<b>27.6</b>	
<b>Energy (kcal)</b>	<b>255</b>	
<b>Energy (kJ)</b>	<b>1071</b>	

**Quality Management:**

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

**Microbiological Standards:**

<b>Test</b>	<b>Target</b>	<b>Maximum</b>
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 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: Remove minimum meat%
- Issue 3: Add allergen advice
- Issue 4: Change from Glen glaze to Egg glaze
- Issue 5: Review specification, add glen glaze
- Issue 6: Up date nutritional information
- Issue 7: Change product code, update ingredient declaration
- Issue 8: Update nutritional values.
- Issue 9: Highlight allergens in ingredients.
- Issue 10: Update allergen information, metal detection, case and packaging weights, micro testing.
- Issue 11: Review specifaicon, no changes updated date and spec issue.
- Issue 12: Update baking instructions.

**This specification is to be agreed by both parties:**

PLF Signature: Print : Karen Brimblecombe

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