



Full Product Title:	Caterers Choice Yorkshire Pudding Mix	Spec Version:	QAF-9 V5
Product code:	BM0007	Date Issued:	29/03/2018
Legal Name:	Yorkshire Pudding Mix	Supplier Name:	Caterers Choice Ltd
Brand:	Caterers Choice	Product Size:	4 x 3.5kg

Mini Specification

Product Information				
Product Title	Caterers Choice Yorkshire Pudding Mix		Net Weight	3.5kg
Caterers Choice Product Code	BM0007		Drained Weight	N/A
Brand	Caterers Choice		Case Size	4 x 3.5kg
Supplier Name	Caterers Choice Ltd		Country of Origin	UK
Barcodes	Inner	5028081002268		
	Outer	05028081002749		

Legal name
Yorkshire Pudding Mix

Ingredients Declaration (Allergens Highlighted in Bold)
WHEAT Flour (Contains: Calcium, Iron, Niacin, Thiamin), Dried EGG White, Skimmed MILK Powder, Dried Whole EGG , Salt, Potato Starch, Raising Agents (E500, E450), Emulsifier (Rice Starch, E475, E471)

Ingredients Information		Allergen information		
Recipe Ingredients	% in Final Product	Allergen	Contains (Y/N)	Is There a Risk of Cross Contamination? (May Contain) (Y/N)
WHEAT Flour	80-90%	Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) or their derivatives	Yes	No
Calcium Carbonate		Crustaceans or its derivatives	No	N/A
Iron		Eggs or its derivatives	Yes	N/A
Niacin		Fish or its derivatives	No	N/A
Thiamin		Peanuts or its derivatives	No	N/A
Dried EGG White	5-10%	Soybeans or its derivatives	No	Yes
Skimmed MILK Powder	5-10%	Milk or its derivatives	Yes	N/A
Dried Whole EGG	>5%	Nuts(Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) or their derivatives	No	N/A
Salt	>5%	Celery or its derivatives	No	N/A
Potato Starch	<1%	Mustard or its derivatives	No	N/A
Raising Agent E500	<1%	Sesame seeds or its derivatives	No	N/A
Raising Agent E450	<1%	Sulphur dioxide and sulphites at concentrations of >10mg/kg or 10mg/litre expressed as SO2	No	N/A
Rice Starch	<1%	Lupin or derivatives of	No	N/A
Polyglycerol ester of fatty acids (E475)		Molluscs or derivatives of	No	N/A
Mono and diglycerides of fatty acids (E471)				
0		0		
0	0			
0	0			

Nutritional Information		
Nutrient	Typical Values per 100g/ml	Source of Data
Energy (Kj)	1471	Calculated
Energy (Kcal)	346.6	Calculated
Fat	2.7g	Calculated
of which saturates	0.7g	Calculated
Carbohydrate	68g	Calculated
of which sugars	4g	Calculated
Fibre	2.7g	Calculated
Protein	16g	Calculated
Salt	1.74g	Calculated

Food Information - Suitable For	
Is the Product Suitable For	Yes/No
Ovo-Lacto Vegetarians	Yes
Vegans	No
Vegetarians	Yes
Halal (Certified)	No
Kosher (Certified)	No
Coeliacs (Gluten Free)	No
Lactose Intolerants	No
Nuts & Sesame allergy sufferers	Yes

Finished Product Standards			
	Target	Minimum	Maximum
pH	NA	NA	NA
Brix	NA	NA	NA
Histamine	NA	NA	NA

Microbiological Standards	
Organism	Target
APC cfu/g	NA
Coliforms cfu/g	NA
Enterobacteriaceae cfu/g	NA
E.coli cfu/g	Not detected in 25g
Bacillus spp cfu/g	NA
Bacillus cereus cfu/g	NA
Staphylococcus aureus cfu/g	<100
C.perfringens cfu/g	NA
Pseudomonas spp cfu/g	0
Yeasts & Mould cfu/g	<100
Listeria spp.	0
Salmonella spp.	Not detected in 25g
Vibrio spp.	NA

Packaging				
Component	Dimensions (mm)			Weight (g)
	Length	Width	Height	
Bag	152	100	400	47
Case	333	242	280	280
Number per case				4
Number of cases per layer				7
Number of layers per pallet				10
Number of cases per pallet				70

Storage Instructions
Store in a cool dry place. Store off the ground, away from direct sunlight and strong odours.

Total shelf life from date of manufacture	9 months
Storage Temperature	Ambient
Shelf life once opened	1 month. Reseal tightly.
Temperature once opened	Ambient

Authorised on behalf of Caterers Choice	
Name	Keith Smith
Job Title	Technical Manager
Signature	Keith Smith
Date	11/06/2018