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

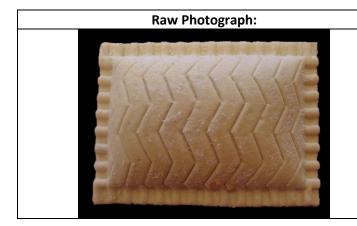
N/A

Product Name:	Cheese & Onion Slice			Product Co	de:	SL5210M
Legal Name:	Frozen Unbaked puff pastry case with a cheese & onion filling and topped with an egg glaze.			Product Weig	ht:	30 x 183g
Manufacturing Site:	David Wood Baking Ltd The Mill House Dorset Road			EC Code:		United Kingdom SV004
	Sheerness Kent ME12 1LP			Manufacture:	;	UK
Storage Conditions:	Frozen – Store at -18°C or be	low Sh	elf Life:	+18 Months fr	om date o	f production
Product Coding:	Best Before: DD/MM/YYYY  Lot Code: L20234 23:59 (Julian code where 20 = year of production, 234 = day of the year and time					

11/12/2014

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.

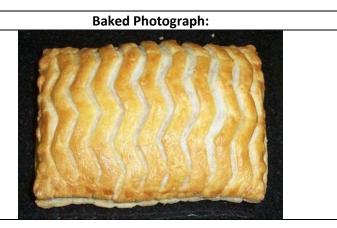
In case of complaint please quote Best Before and Lot Code.



1

Page 1 of 4

of production using 24 hour clock)



L. Batt

Ingredients:	Weight (g):	Tolerance:
Puff Pastry	111g	+/-5
Filling	69g	+/-5
Egg Glaze	3g	+ / - 1
Unbaked Dimensions:	mm:	Tolerance:
Length:	140	+/-5
Width:	100	+/-5

## **Ingredient Declaration:**

DOC NO:

SH-QMS-SP478

Water, Wheat Flour [WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin], Margarine [Palm Oil, Water, Salt, Emulsifier: Mono and Di- Glycerides of Fatty Acid (E471)], Onion (7.5%), Cheddar Cheese (3.8%) (MILK), Coloured Cheddar Cheese (3.3%) [Cheddar Cheese, Colour: Annatto Norbixin] (MILK), Dehydrated Potato, Skimmed MILK Powder, Modified Waxy Maize Starch, Cheese Powder (MILK), Stabiliser: Hydroxypropyl Methyl Cellulose (E464), Salt, Whole EGG Powder, MUSTARD Powder, EGG Yolk, Yeast Extract [Yeast Extract, Maltodextrin, Sunflower Oil], White Pepper, Onion Powder.

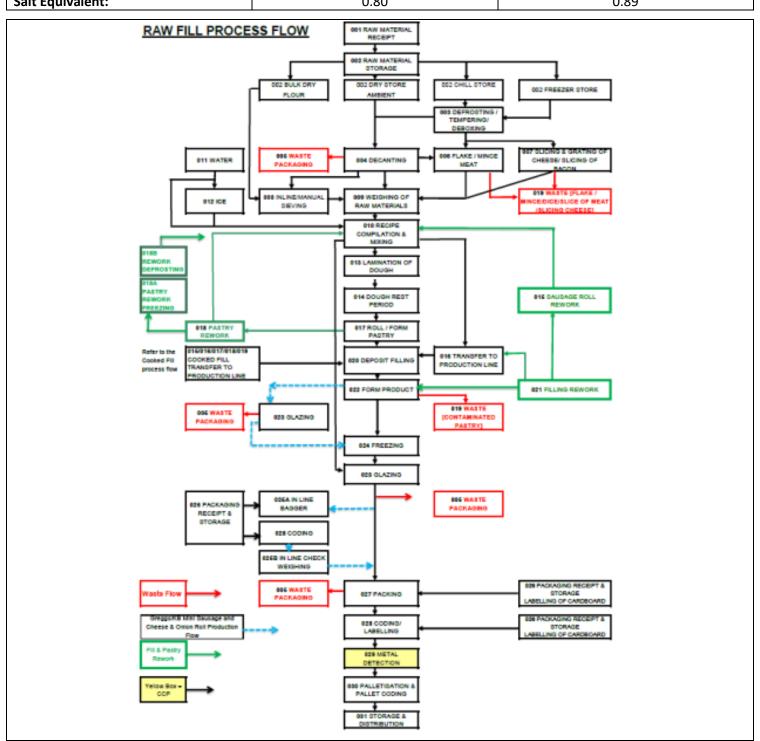
Finished Baked Product Contains: 8.3% Onion, 4% Cheddar Cheese & 3.5% Coloured Cheddar Cheese

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

## **EXTERNAL SPECIFICATION - CHEESE & ONION SLICE**

DOC NO:	VER NO:	PAGE:	ISSUE DATE:	AMEND DATE:	WRITTEN BY	ADDDOVED.
SH-QMS-SP478	1	Page <b>2</b> of <b>4</b>	11/12/2014	N/A	L. Batt	APPROVED:

	=					
Nutritional Information from Calculation						
	Per 100g Raw	Per 100g Baked				
Energy (Kcal)	281	312				
Energy (KJ)	1169	1299				
Protein:	6.8	7.6				
Available Carbohydrate:	22.0	24.5				
Of Which Sugars:	0.9	1.0				
Fat:	18.7	20.8				
Of Which Saturates:	10.6	11.8				
Dietary Fibre:	1.5	1.6				
Sodium:	0.32	0.35				
Salt Equivalent:	0.80	0.89				



## EXTERNAL SPECIFICATION —CHEESE & ONION SLICE VER NO: PAGE: ISSUE DATE: AMEND DATE: WRITTEN BY

SH-QMS-SP478	1	Page <b>3</b> of <b>4</b>	N/A S & Tolerances):	L. Batt	7.11.0022	
DOC NO:	VER NO:	PAGE:	ISSUE DATE:	AMEND DATE:	WRITTEN BY	APPROVED:

Microbiological Standards (Targets & Tolerances):						
Test	Frequency	Target	Limit			
TVC	New products monthly / each run, established products quarterly	<500,000/g	5,000,000/g			
E.Coli	New products monthly / each run, established products quarterly	<500/g	5,000/g			
S. Aureus	New products monthly / each run, established products quarterly	<5,000/g	50,000/g			
Salmonella	New products monthly / each run, established products quarterly	Absent in 25g	Absent in 25g			

Packaging Weights:							
Primary / Secondary / Tertiary	Material	Weight:	Note:				
Primary	Plastic	25g	Primary = Food Contact				
Secondary	Cardboard	170g	Secondary = Non-Food				
Secondary	Paper	2g	Contact Case Materials				
Secondary	Plastic	10g	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: 5.70Kg					
Total Pallet Weight:	693Kg	Total Pallet Height:	1675mm		
Pallet Configuration:	Total of 117 Cases. 13 per layer, 9 layers high				

Food Intolerance Data 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?		✓		Cheese, Cheese Powder & Milk				
					Powder				
4	Egg and Egg Derivatives?		✓		Glaze				
5	Wheat and Wheat Derivatives?		✓		Wheat Flour				
6	Barley and Barley Derivatives?	✓							
7	Oats and Oat Derivatives?	✓							
8	Soya and Soya Derivatives?			<b>✓</b>	Used on Site				
9	Maize and Maize Derivatives?		✓		Starch				
10	Gluten?		✓		Wheat Flour				
11	Fruit and Fruit Derivatives?	<b>✓</b>							
12	Yeast and Yeast Derivatives?		✓		Yeast Extract				
13	Vegetables and Vegetable Derivatives?		✓		Margarine (Palm Oil), Onion &				
					Onion Powder				
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?	✓							
18	Caffeine?	<b>√</b>							
19	Lupins?	<b>√</b>							
20	Sulphites?	<b>√</b>							
Section 2	: Is the product free from:	Yes	No	Possible C/C	Comments				
21	Additives?		✓		Margarine				
22	Azo and Coal Tar Dyes?	<b>√</b>							

	E	XTERNAL	SPECIFICA	ATION -	-CH	EESE & OI	NION SLIC	E
DOC N	IO:	VER NO:	PAGE:	ISSUE DATE:		AMEND DATE:	WRITTEN BY	ADDROVED
SH-QMS-S	SP478	1	Page <b>4</b> of <b>4</b>	11/12/20	14	N/A	L. Batt	APPROVED:
23	Benzoates?							
24	BHA/	BHT?		✓				
25	Aspart	ame?		✓				
26	Added	MSG?		✓				
27	Histan	nine?		✓				
28	Preser	vatives?		✓				
29	Artific	ial Preservatives?		✓				
30	Flavourings?			✓				
31	Artificial Flavourings?			✓				
32	Natura	al Flavourings?		✓				
33	Potass	ium Based Salt Su	bstitutes?	✓				
Section 3	:	Is the produc	t suitable for:	Yes	No	Possible C/C	Comi	ments
34	Ovo-la	cto Vegetarians?		✓				
35	Vegan				✓			
36	Nut/Se	eed Allergy Suffer	ers?	✓				
37	Coelia				✓			
Section 4		Is the product	t free from:	Yes	No	Possible C/C	Comi	ments
38	Beef?			<b>√</b>				
39	Pork?			✓				
40	Lamb?	)		<b>√</b>				
41	Poultr	•		✓				
İ	Section	n 5: Is the produc		rotective		Yes		No
		atmosphere?	Please Highlight					

	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 (whether active or not)?		<b>\</b>				
1b	Identify those ingredients which contain such material		1	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	Identify any such ingredients	N/A		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:	21.12.2020