

# Yearsley Food Specification

Product Name	Hill Valley 24 Vanilla Slices		Date (denotes version number)	22-06-21	
Legal Description	Layers of puff pastry with a creamy filling topped with a white fondant icing				
Commodity Code (10 digits)	1905907000			Meursing Code	7006
Case x Pack Size (incl e mark if applicable)	3 x 2.4kg e	Yearsley Food Product Code	281830	Supplier Product Code	0101615
Does the packaging have an EU address?	Yes		Does the packaging have a UK address?	Yes	
Manufacturing Site Name and Address	Mademoiselle Desserts Weert B.V. Marconilaan 7 6003 DD Weert (NL)		Supplied by	Yearsley Food Ltd, Heywood, OL10 2TP, UK & Yearsley Food Ltd c/o Lineage Bergen op Zoom B.V., 4612 RC, Netherlands. www.yearsleyfood.co.uk	
Ingredients (for allergens, including cereals containing gluten, see ingredients in CAPITALS):	Water, Sugar, WHEAT Flour, Palm Fat, MILK, Glucose Syrup, Modified Potato Starch, Vegetable Oils (Palm, Rapeseed), Lactose (MILK), Emulsifiers: Acetic Acid Esters of Mono and Diglycerides of Fatty Acids, Mono and Diglycerides of Fatty Acids; Thickeners: Sodium Alginate, Xanthan Gum, Guar Gum; Gelling Agents: Diphosphates, Carrageenan, Sodium Phosphates, Pectins; Apricot Puree, Salt, MILK Protein, Flavouring, Acid: Citric Acid; Acidity Regulators: Calcium Chloride, Potassium Citrates; Fat Reduced Cocoa Powder, Colour: Carotenes.				
Outer Case Dimensions (LWH)	439 x 345 x 216 mm		Outer Case Weight (empty) & material:	327 g	
No Cases / Layer x Layers / Pallet:	6 x 8 48		Total Height of Pallet based on a pallet being 160mm high (metres)	1.87	
Inner Pack Dimensions (LWH)	404 x 333 x 66 mm		Inner Pack Weight & material (PP, LDPE, carton, corrugated board and micron). Please indicate if the plastic contains >30% recycled plastic.		Cardboard with PE Laminate Brown 216g
Net Weight (excluding packaging) per case	7.2kg		Gross Weight (including packaging) per case	8.2kg	
Country Produced In	Netherlands		Country Packed In	Netherlands	
Health mark	n/a	Barcode EAN	5014733000980	TUC	5014733000997
Production Shelf Life in months (Please note that shelf life on delivery into Yearsley Food must be a minimum of 75% of the shelf life on production. Anything less than this must be approved by your Yearsley Food Ltd buyer)					12 months
Product temperature on delivery to be target -18°C, minimum -12°C (ice cream min -18°C)					
<b>FOOD INTOLERANCE INFORMATION:</b> This product CONTAINS the following substances or products causing allergies or intolerances as per EU 1169/2011 -					
Cereals Containing Gluten (wheat, rye, barley, oats, spelt, kamut)	Yes	Milk/Dairy Products			Yes
Crustaceans and Crustacean Derivatives	No	Egg and Egg Products			No
Mustard and Mustard Derivatives	No	Fish and Fish Derivatives			No
Peanuts	No	Soya and Soya Derivatives			No
Nuts incl all derivatives and oils	No	Celery and Celery Derivatives			No
Sesame and Sesame Derivatives	No	Sulphites >10ppm			No
Lupin and Lupin Derivatives	No	Molluscs			No
Wheat and Wheat Derivatives	Yes	Artificial Flavours including NI			No
MRM/MSM	No				
If there is a risk of cross contamination from an allergen not declared within the ingredients list, please indicate:				May contain traces of EGG	
Is the product produced in a nut free production area?	Yes	Is the product suitable for Coeliacs?		No	
Is the product suitable for vegetarians?	Yes	Is the product suitable for vegans?		No	
Is the product suitable for a Kosher diet?	No	Is the product suitable for a Halal diet?		No	
Does the product contain any GM protein or DNA? (If YES please identify)					No

Reviewed by – Jason Heywood	<b>Product Specification</b>	Date – 04/03/2021
Authorised by – Jason Heywood	<b>Template</b>	Ref – 017

PHYSICAL QUALITY			
Quality Attribute including definition		Tolerance	
Dimension individual Slice		L = 95 – 105 mm W = 41 – 49 mm H = 35 – 43 mm	
Preparation Instructions (defrost, cooking, re-heating)		Keep frozen. Store at -18°C or colder. Do not refreeze once defrosted. Remove the desired number of slices from the packaging and defrost for around 60-90 minutes at room temperature or 2-3 hours in a refrigerator. Once defrosted keep refrigerated and consume within 24 hours.	
Appearance		4 individual slices per set consisting of 2 layers of pastry, with a off white coloured filling, topped with a white fondant and decorated with a chocolate flavoured feathering.	
Flavour		baked puff pastry vanilla flavour from filling sweet from topping	
Colour		Light brown pastry, off white filling, white fondant with brown feathering	
Texture		Crunchy, flaky pastry, smooth creamy filling, soft fondant topping	
MICROBIOLOGICAL			
	TARGET	MAXIMUM (Cfu/g)	FREQUENCY
Aerobic Plate Count	< 50.000 c.f.u / g	< 50.000 c.f.u / g	Each production
Enterobacteriaceae	< 500 c.f.u / g	< 500 c.f.u / g	Each production
Coliforms	-		
E Coli	< 10 c.f.u / g	< 10 c.f.u / g	Weekly random products
Staph aureus	< 50 c.f.u / g	< 50 c.f.u / g	Weekly random products
Salmonella spp (in 25g)	absent / 25 g	Present / 25 g	Weekly random products
Cl. perfringens	-		
Campylobacter spp	-		
B cereus	-		
Yeasts	-		
Moulds	-		
Listeria	absent / 25 g	Present / 25 g	Weekly random products
Other tests:			
Laboratory Name, Address and Accreditation Details:		ROBA Laboratorium B.V. Florijn 4 5751 PC Deurne Registratienummer fo accreditation is L 264	
DATE CODING FORMAT (please attach outer case label)			
DD-MM-YYYY, label not ready yet			
NUTRITION INFORMATION (Typical Values)		Per 100g	Per portion
Energy kJ / kcal		1118 / 266	1118 / 266
Fat		10 g	10 g
Of which saturates		6,1 g	6,1 g
Carbohydrate		40 g	40 g
Of which sugars		25 g	25 g
Fibre		0,8 g	0,8 g
Protein		2,5 g	2,5 g
Salt		0,39 g	0,39 g
Vitamins		-	-
Source (calculated or analysed?)		calculated	calculated

Reviewed by – Jason Heywood  
Authorised by – Jason Heywood

**Product Specification  
Template**

Date – 04/03/2021  
Ref – 017

This pack contains 24 portions
--------------------------------

Commodity Codes can be found at <https://www.trade-tariff.service.gov.uk/sections>

Meursing Codes can be found at <https://www.gov.uk/additional-commodity-code>

#### **Certificates of Conformance / Certificates of Analysis**

Although each delivery or batch does not need to be accompanied by a CofC or CofA, the supply of product to Yearsley assumes that all batches achieve the physical and microbiological details in the specification. On occasion some customers will request copies of laboratory results including but not limited to micro, pesticides and chemical (including nutrition) which we will contact you for.

#### **Product Warranty**

Suppliers must warrant that all products supplied comply with all relevant UK and EU Statutes, Statutory Instruments and Regulations.

#### **Packaging**

Packaging must be suitable for purpose and comply with EU 1935/2004 and other relevant legislation. Please ensure that all details on material types and weights are included.

#### **Labelling**

All products must be labelled according to the relevant UK & EU legislation and be in English and be fully legible. Ideally, outer case labelling should follow the BFFF labelling guidelines (<http://www.bfff.co.uk/about-us/publications/light>). Ensure all labels are attached to this specification.

#### **Product Temperature**

All frozen products should be delivered into YFL at a temperature of  $-18^{\circ}\text{C}$  or colder. At the discretion of Yearsley Food Ltd some products may be accepted in up to  $-12^{\circ}\text{C}$  excluding ice cream products which must be at least  $-15^{\circ}\text{C}$ . If this temperature is not achieved the delivery may be rejected.

#### **Pallets**

Pallets should be ISPM15 and conform to BS2629 and should be nailed soft/hard wood, four-way entry, non-reversible close boarded deck (nominal gap 25mm), mitred perimeter base. Dimensions must not exceed 1200mm x 1000mm x 161mm with no product overhanging. Stacked pallets must be no taller than 1.8 metres and be securely wrapped. Product delivered into cold stores on pallets other than the above may be subject to an inverting charge or may be rejected. Any other manual handling of unsuitable pallets may also be charged for.

#### **Product Recall**

If the supplier of the product has cause to implement a product recall, all reasonable costs incurred will be invoiced back to the supplier. If affected product has been delivered to the final user, then additional charges for the recovery and disposal of this will be made at the discretion of Yearsley Food Ltd.

#### **Product Shelf Life**

All frozen products delivered into Lineage UK Warehousing for Yearsley Food Ltd must possess a shelf life suitable for us to sell it on. This must be 75% of the original production shelf life. Prior authorisation must be gained from the Buyer for products with a shorter life.

#### **Pesticide Residues**

All products, where relevant, must conform to relevant UK and EU legislation regarding minimum residual limits (MRL's). Furthermore, any chemicals used on products must be permitted under UK and EU legislation.

#### **Changes to Products**

Any changes to own brand product must be notified to the technical department in advance of the change. The technical department will then assess if any pack copy changes are required.

Reviewed by – Jason Heywood	<b>Product Specification</b>	Date – 04/03/2021
Authorised by – Jason Heywood	<b>Template</b>	Ref – 017

Please ensure you have also sent the following documents:

- A copy of your GFSI certificate
- A copy of your GFSI report
- A copy of your CCP summary (to include details of the hazard, how it is controlled, frequency of checking, etc) and process flow

Completed by (print name and sign) - By signing this form you consent to the Technical T&C's as detailed below:	
Name	Anny Coppen
Job title	Senior QA / QC
Date	22-6-2021
Sign	

Product photos:



Reviewed by – Jason Heywood	<b>Product Specification</b>	Date – 04/03/2021
Authorised by – Jason Heywood	<b>Template</b>	Ref – 017