

AB011 FREE RANGE HARD BOILED EGGS (48)

Individual Product Specification



COMPANY DETAILS

Address: Fridays Ltd.
Chequer Tree Farm,
Cranbrook,
Kent. TN17 3PN

Site Health Mark: GB KT / 011

Technical Contact: *Technical Manager* James Friday
Daytime Tel 01580 710227
24hr Contact Tel 07748 510959

Commercial Contact: *Account Manager* Bridget Friday
Daytime Tel 01580 710250
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SPECIFICATION AMMENDMENTS

Spec Issue & Date	Amendments
1: 22-Jan-2021	Format update, customer request

SPECIFICATION AGREEMENT

All details of this product will remain confidential between Fridays Ltd. and the customer. Specification is assumed accepted if Fridays do not receive a signed copy back within 10 working days of request.

On Behalf of the Customer Signed _____
Name _____
Date _____

On Behalf of Fridays Ltd. Name Sophie Dickinson
Date 22-Jan-2021

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1 PRODUCT DESCRIPTION

- 1.1 **Product Name:** Free Range Hard Boiled Eggs 4 dozen
- 1.2 **Fridays Product Code:** AB011
- 1.3 **Product Min. Weight:** 48 eggs. Average egg weight shell on, prior to cooking: 48g; shell removed, post cook: 42g approx.
- 1.4 **Visual Appearance:** Oval, creamy white eggs, held in a clear to slightly opaque white to off white solution.
- 1.5 **Flavour / Aroma:** Flavour typical of boiled egg. Flavour should be mild and not overbearing. Aroma typical of boiled eggs, with no off odours.
- 1.6 **Texture:** Eggs should be firm yet easily digestible. Albumin will have a smooth texture, whilst the yolk will have a more grainy texture.

2 PHOTOGRAPH



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3 RECIPE INFORMATION

- 3.1 **Process Description:**
- Eggs are booked in upon receipt and allocated a traceability code.
 - As required for production, batches of eggs are loaded into the cooker and cooked for the required time.
 - Eggs exit the cooker into a cooling tank where they are held in chilled chlorinated water
 - Eggs exit the cooling tank and are de-shelled in a peeling machine.
 - Upon exit from the peeler, eggs are inspected and graded by quality
 - Eggs then enter a secondary cooling tank before being counted into buckets.
 - Buckets are then dosed with a citric brine solution, lidded, metal detected and transferred to a goods out chiller.

3.2 **Ingredient Declaration:** Free Range Hens **EGGS**, Water, Salt, Acidity Regulators: (E330, E331)

3.3 Ingredient Composition

Ingredient (In descending order)	% in recipe	Compound Ingredient Breakdown	Country of Origin
Free Range Hens Eggs	N/A		UK, Germany, the Netherlands, Belgium
Holding Solution	N/A	Water, Salt, Citric Acid (E330), Trisodium citrate (E331)	UK

3.4 **Known Hazards:** Product contains: **EGG**. May contain egg shell.

4 SHELF LIFE AND STORAGE CONDITIONS

Total life from manufacture: P + 28 days

Minimum life from delivery: D + 14 days

Storage Conditions: Keep refrigerated 0-5°C
Use within 72 hours after opening

5 PACKAGING

5.1 Inner Packaging:	Description	3L clear plastic bucket with green lid
	Material(s)	Polypropylene Co-Polymer
	Dimensions	Height (lidded): 165mm (± 2mm) Diameter (lidded, at widest point): 197mm (±2 mm)
	Pack Weight	158g (± 8g)

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5.2 Outer Packaging:	Description	160 buckets shrink wrapped on a blue GKN pallet	
	Material(s)	Wooden blue GKN pallet LDPE pallet wrap	
	Dimensions	Pallet Footprint:	1000mm x 1200mm
		Buckets per layer:	32
		Layers per pallet:	5

6 PRODUCT LABEL

<p>FRIDAYS LTD GB KT / 011</p> <p>Cranbrook, Kent TN17 3PN</p>															
<p>FREE RANGE BOILED EGGS</p>															
Use by 19 FEB	Code AB011														
Quantity 48 eggs	Batch 22/01/21/ 999														
Ingredients: Free Range Hens EGGS , Water, Salt, Acidity Regulators:(E330,E331)	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td>Energy /100g</td> <td>547kJ 131kCal</td> </tr> <tr> <td>Fat</td> <td>9.0 g/100g</td> </tr> <tr> <td> saturates</td> <td>2.5 g/100g</td> </tr> <tr> <td>Carbohydrates</td> <td>nil</td> </tr> <tr> <td> sugars</td> <td>nil</td> </tr> <tr> <td>Protein</td> <td>12.5 g/100g</td> </tr> <tr> <td>Salt</td> <td>0.6 g/100g</td> </tr> </table>	Energy /100g	547kJ 131kCal	Fat	9.0 g/100g	saturates	2.5 g/100g	Carbohydrates	nil	sugars	nil	Protein	12.5 g/100g	Salt	0.6 g/100g
Energy /100g	547kJ 131kCal														
Fat	9.0 g/100g														
saturates	2.5 g/100g														
Carbohydrates	nil														
sugars	nil														
Protein	12.5 g/100g														
Salt	0.6 g/100g														
Allergy Advise: for allergens see ingredients in BOLD . This product may contain shell.															
Keep refrigerated at 0 - 5°C. Once opened use within 72 Hours.															

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7 INTOLERANCE DATA

Criteria	Yes/No	Comments
Contains Celery & Celeriac	No	
Contains Crustaceans	No	
Contains Egg / Egg Products /Albumen	Yes	Product is egg
Contains Gluten	No	
Contains Lupin	No	
Contains Milk & Dairy Derivatives	No	
Contains Molluscs	No	
Contains Mustard	No	
Contains Other Nuts / Nut Derivatives	No	
Contains Peanuts / Peanut Derivatives	No	
Contains Seafood / Seafood derivatives	No	
Contains Sesame	No	
Contains Soya / Soya Products	No	
Contains SO ₂ at levels >10mg/l	No	
Suitable for Vegetarians	Yes	
Suitable for Vegans	No	Product is egg
Suitable for Coeliacs	Yes	
Suitable for Lactose intolerance	Yes	
Contains Added MSG	No	
Contains Genetically Modified Material	No	

8 NUTRITIONAL INFORMATION

All nutrition calculated from information provided in supplier specifications and McCance & Widdowson.

Typical Values Per 100g

Energy		547 KJ / 131 kcal
Fat (Total)	g	9.0
<i>Saturates</i>	g	2.5
Carbohydrate (Total)	g	Trace
<i>Sugars</i>	g	Trace
Protein	g	12.6
Salt	g	0.6

9 METAL DETECTION

- 9.1 **Type of detection:** Ferrous 20 mm (Tested at start of production only)
 Ferrous 3.5 mm
 Non-Ferrous 5.0 mm
 Stainless Steel 7.0 mm
- 9.2 **Frequency of machine testing:** Start of production, hourly thereafter

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10 MICROBIOLOGICAL STANDARDS

Tests	Media	Incubation Time/Temp	Target	Maximum	Frequency Of Testing
TVC	PCA	48hrs / 30°C	<100 cfu/g	1,000 cfu/g	Daily 2 Hourly Composite sample
Coliforms	VRBA	24hrs / 37°C	<10 cfu/g	100 cfu/g	Daily 2 Hourly Composite sample
E.coli	Coli ID	24hrs / 37°C	<10 cfu/g	100 cfu/g	Daily 2 Hourly Composite sample
Staph Aureus	B. Parker	48 hrs / 37°C	<20cfu/g	20cfu/g	Daily 2 Hourly Composite sample
Bacillus cereus	YMP	24 hrs / 30°C	<10cfu/g	10,000cfu/g	Daily 2 Hourly Composite sample
Enteros	VRBGA	24hrs / 37°C	<10 cfu/g	100 cfu/g	Daily 2 Hourly Composite sample
Listeria Spp	Fraser – Fraser – VIDAS	24hrs / 30°C	Abs/25g	Abs/25g	Daily 2 Hourly Composite sample
Salmonella	BPW – VIDAS – SMID	24hrs / 37°C	Abs/25g	Abs/25g	Daily 2 Hourly Composite sample

11 LEGISLATION & CODES OF PRACTICE

To the best of the company's knowledge, the above product supplied by Fridays Ltd complies with all appropriate UK Legislation, has regard to any relevant Codes of Practice and is produced following good manufacturing practice and satisfactory standards of hygiene. Specifically these include:

- Food Safety Act 1990
- Trade Descriptions Act 1986
- Food Labelling regulations 1996 (as amended)
- Council Directive 1999/74/EC

12 DECLARATION

All aspects of our production system including raw materials, processing, filling, handling, packaging, and distribution regarding the food safety and quality of the product is subjected to Hazard Analysis and critical control points. This product is produced under the scope a BRC Food Safety Registration. To the best of the company's knowledge all products supplied by Fridays Ltd comply, fully with the Food Safety Act 1990, Trade Descriptions Act, Weights and Measures Act, Consumer Protection Act, and, where appropriate, any other relevant UK or EU legislation.