		EXTER	RNAL SPEC	CIFICATIO	DN – S	ТЕАК	SLICE		
DOC NO:		VER NO:	PAGE:	ISSUE DATE:		D DATE:	WRITTEN BY		APPROVED:
SH-QMS-SP478		1	Page 1 of 4	11/12/2014	N	I/A	L. Batt		
Product Nan	duct Name:Steak SliceProduct Code:		ict Code:	S	L5208M				
Legal Name:			aked puff pastry cas ce and topped with a		k in a	Produc	t Weight:	3	0 x 183g
Manufacturing S	Site:	David Wood Baking Ltd The Mill House Dorset Road				EC Code:			nited Kingdom V004
		Sheerness Kent ME12 1LP				Country of Manufacture:		U	К
Storage Condition	ons:	Frozen – St	ore at -18°C or be	low	Shelf Life:	+18 Mc	onths from date	e of	production
Product Coding: Best Before: DD/MM/YYYY Lot Code: L14234 23:59 (Julian code where 14 = year of production, 234 = day of the year and of production using 24 hour clock) In case of complaint please quote Best Before and Lot Code.						ne year and time			
		R CONSTITUENT F	PARTS MEET ALL RELEVA	NT UK AND EC REC	SULATIONS (E.G	. FOOD SAF	-	STICI	DE RESIDUE LEVELS,

Raw Photograph:
Baked Photograph:

Image: Constraint of the second seco

Ingredients:	Weight (g):	Tolerance:
Puff Pastry	111g	+ / - 5
Filling	69g	+ / - 5
Egg Glaze	3g	+ / - 0.5
Unbaked Dimensions:	mm:	Tolerance:
Length:	140	+ / - 5
Width:	100	+ / - 5

Ingredient Declaration:

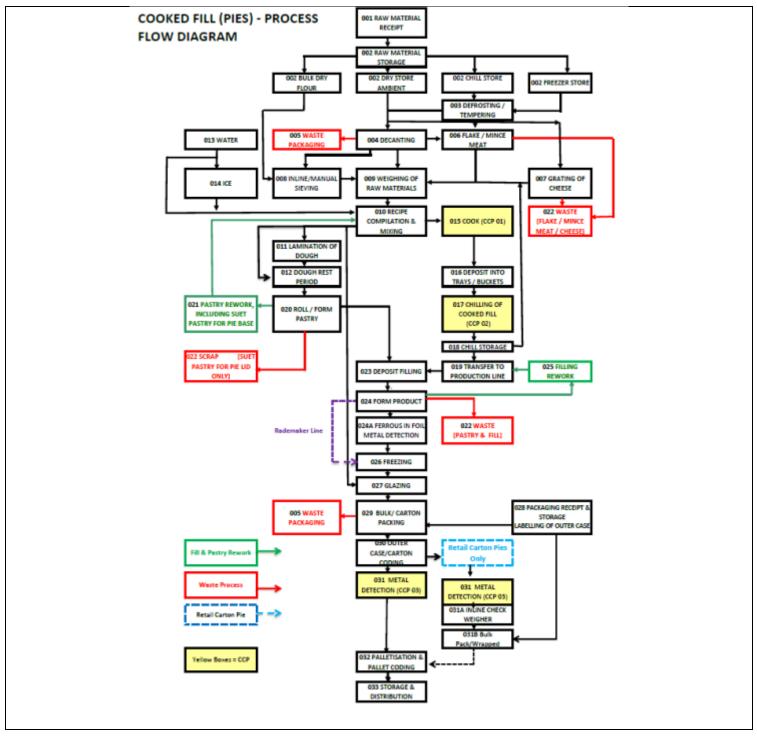
Pastry: WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Salt, Emulsifier Mono and Di-Glycerides of Fatty Acid), Water, Salt.

Filling : Beef (56%), Water, Modified Waxy Maize Starch, Onion, Beef Stock (Water, Yeast Extract, Beef Stock, Salt, Lemon Juice Concentrate, Beef Fat), Tomato Puree, Salt, Dijon **MUSTARD** (Water, **MUSTARD** Seeds, Spirit Vinegar, Salt), Garlic Puree, **BARLEY** Malt Extract, Black Pepper, Yeast Extract Glaze: Whole Hen **EGG**, Water

Finished Baked Product Contains: 22% Beef

Allergen Advice: For allergens including cereals containing gluten see ingredients in BOLD May Contain: Milk & Soya

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		Nutritional	Information from	Calculatio	n		
			Per 100g Raw			Per 100g Ba	iked
Energy (Kcal)			291		323		
Energy (KJ)			1213		1346		
Protein:			8.2		9.1		
Available Carbol	hydrate:		23.2			25.8	
Of Wh	nich Sugars:		0.3		0.3		
Fat:			18.1			20.1	
Of Whi	ch Saturates:		9.7		10.8		
Dietary Fibre:			1.2		1.3		
Sodium:			0.35		0.38		
Salt Equivalent:	It Equivalent: 0.87 0.96						



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	Microbiological Standards (Targets & Tolerances):							
Test		Frequen		Target	Limit			
TVC	New products monthly / established products quarterly			uarterly	<100,000/g	1,000,000/g		
E.Coli	New product	s monthly / establ	uarterly	<10/g	100/g			
S. Aureus	New products monthly / established products quarterly				<10/g	100/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	197g	Secondary = Non-Food				
Secondary	Paper	2g	Contact Case Materials				
Secondary	Plastic	5g	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:	5.72Kg				
Total Pallet Weight:	695Kg	Total Pallet Height:	1675mm				
Pallet Configuration:	Total of 117 Cases. 13 per layer, 9 layers high						

	Food Intolera				
Section 1	(Please tick where appropriate, If answer is Y : Is the product free from:	es or C/ Yes	C plea No	se specify ingred	lient in Comments box) Comments
1	Nuts (including any possible sources of cross contamination)?	~			
2	Sesame Seeds and Derivatives?	\checkmark			
3	Milk and Milk Derivatives?			\checkmark	Used on site
4	Egg and Egg Derivatives?		\checkmark		Glaze
5	Wheat and Wheat Derivatives?		\checkmark		Wheat Flour
6	Barley and Barley Derivatives?		\checkmark		Malt Extract
7	Oats and Oat Derivatives?	\checkmark			
8	Soya and Soya Derivatives?			\checkmark	Used on site
9	Maize and Maize Derivatives?		\checkmark		Starch
10	Gluten?		\checkmark		Wheat Flour & Malt Extract
11	Fruit and Fruit Derivatives?			\checkmark	Used on site
12	Yeast and Yeast Derivatives?		\checkmark		In beef Stock
13	Vegetables and Vegetable Derivatives?		\checkmark		Margarine (Palm Oil), Onion, Tomato
14	Fish excluding Shellfish?	\checkmark			
14a	Crustaceans, Molluscs and their Derivatives?	\checkmark			
15	Mustard / Mustard Seeds?		\checkmark		Dijon Mustard
16	Celery / Celeriac?	\checkmark			
17	Kiwi Fruit?	\checkmark			
18	Caffeine?	\checkmark			
19	Lupins?	\checkmark			
20	Sulphites?	\checkmark			
Section 2	: Is the product free from:	Yes	No	Possible C/C	Comments
21	Additives?		\checkmark		Margarine
22	Azo and Coal Tar Dyes?	\checkmark			
23	Benzoates?	\checkmark			

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24	BHA /	BHT?		\checkmark					
25	Aspar	tame?		\checkmark					
26	Addec	MSG?		\checkmark					
27	Histan	nine?		\checkmark					
28	Preser	rvatives?		\checkmark					
29	Artific	ial Preservatives?		\checkmark					
30	Flavou	urings?		\checkmark					
31	Artificial Flavourings?			\checkmark					
32	Natura	al Flavourings?		\checkmark					
33	Potass	sium Based Salt S	ubstitutes?	\checkmark					
Section	3:	Is the produc	t suitable for:	Yes	No	Possible C/C	Comments		
34	Ovo-la	acto Vegetarians?			\checkmark				
35	Vegan	is?			\checkmark				
36	Nut/S	eed Allergy Suffer	ers?	\checkmark					
37	Coelia	cs?			\checkmark				
Section	4:	Is the produc	t free from:	Yes	No	Possible C/C	Comn	nents	
38	Beef?				\checkmark		Beef		
39	Pork?			\checkmark					
40	Lamb	?		\checkmark					
41	Poultr	y?		\checkmark					
	Sectio	•	t packaged in a pr Please Highlight	otective		Yes		Νο	

	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)?		\checkmark	
1b	Identify those ingredients which contain such material			N/A
2a	Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification?		\checkmark	
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?		\checkmark	
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?		\checkmark	
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?		\checkmark	
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 Manager	Date:	01.02.21