|   |                                    | EXTER  | RNAL SPEC                                    | CIFICATIO        | <b>DN – S</b>  | ТЕАК                       | SLICE           |       |                       |
|---|------------------------------------|--|--|------------------|----------------|----------------------------|-----------------|-------|-----------------------|
| DOC NO:   |                                    | VER NO:  | PAGE:  | ISSUE DATE:      |                | D DATE:                    | WRITTEN BY      |       | APPROVED:             |
| SH-QMS-SP478  |                                    | 1  | Page <b>1</b> of <b>4</b>                    | 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<br>ce and topped with a |                  | k in a         | Produc                     | t Weight:       | 3     | 0 x 183g              |
| Manufacturing S   | Site:                              | David Wood Baking Ltd<br>The Mill House<br>Dorset Road |  |                  |                | EC Code:                   |                 |       | nited Kingdom<br>V004 |
|   |                                    | Sheerness<br>Kent<br>ME12 1LP                          |  |                  |                | Country of<br>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:

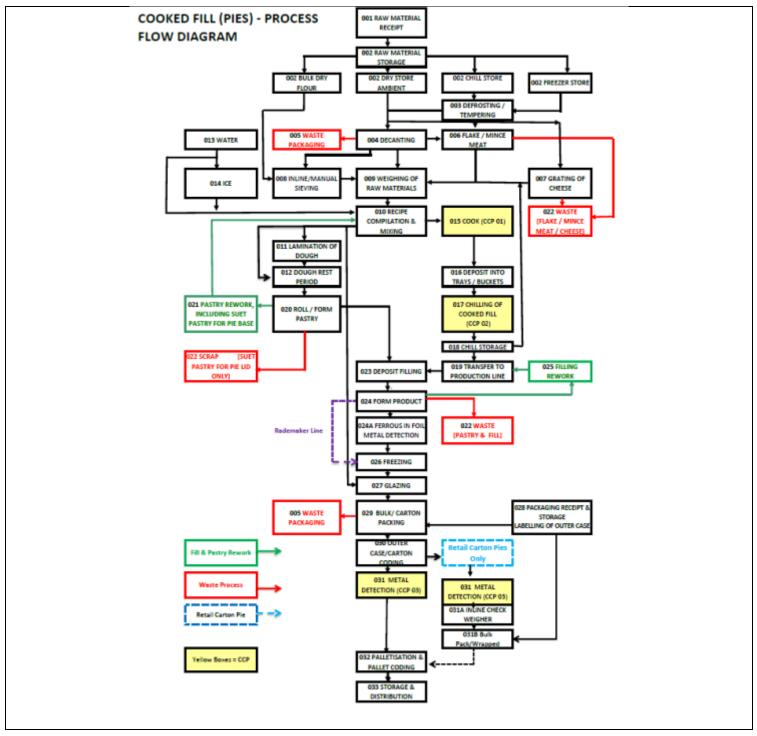
Pastry: WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Salt, Emulsifier Mono and Di-Glycerides of Fatty Acid), Water, Salt.

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

| EXTERNAL SPECIFICATION – STEAK SLICE |                          |                           |                  |            |       |             |           |
|--------------------------------------|--------------------------|---------------------------|------------------|------------|-------|-------------|-----------|
| DOC NO:                              | VER NO:                  | PAGE:                     | ISSUE DATE:      | AMEND D    | DATE: | WRITTEN BY  | APPROVED: |
| SH-QMS-SP478                         | 1                        | Page <b>2</b> of <b>4</b> | 11/12/2014       | N/A        |       | L. Batt     | AFFROVED. |
|                                      |                          | 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 |                           |                  |            |       |             |           |



| EXTERNAL SPECIFICATION – STEAK SLICE |   |                           |            |          |               |               |  |  |
|--------------------------------------|---|---------------------------|------------|----------|---------------|---------------|--|--|
| DOC NO:                              | DOC NO: VER NO: PAGE: ISSUE DATE: AMEND DATE: WRITTEN B         |                           |            |          |               |               |  |  |
| SH-QMS-SP478                         | 1   | Page <b>3</b> of <b>4</b> | 11/12/2014 | N/A      | L. Batt       | APPROVED:     |  |  |
|                                      | 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<br>: Is the product free from: | es or C/<br>Yes | C plea<br>No | se specify ingred | lient in Comments box)<br>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,<br>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?  | $\checkmark$    |              |                   |  |

|         |                         | EXTE               | RNAL SPEC                              | CIFICAT      | ION          | I – STEAK    | SLICE      |           |  |
|---------|-------------------------|--------------------|--|--------------|--------------|--------------|------------|-----------|--|
| DOC     | NO:                     | VER NO:            | PAGE:                                  | ISSUE DAT    | E:           | AMEND DATE:  | WRITTEN BY | APPROVED: |  |
| SH-QMS  | -SP478                  | 1                  | Page 4 of 4                            | 11/12/201    | 4            | N/A          | L. Batt    | APPROVED: |  |
| 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<br>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<br>but are not present in the processing aid as used in connection with the production of<br>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  |