

**Finished Product Specification
Product details**

Brand:	MILLER'S DAMSELS
Product name:	Damsel's for Chefs
Product code:	ABMD102
Recipe:	624, 623, 622
Country of Origin:	UK
Unit Weight : (g e)	125 g e
Number of units per case	12
Product Description For Marketing Purposes:	Ultra-thin and crisp hand-baked wafers made with English unbleached stone-ground flour, grown and milled in the traditional way. An excellent carrier for cheese of all types.

Supplier name:	Artisan Biscuits Ltd
Supplier address:	Blenheim Road Ashbourne Derbyshire DE6 1HA
Commercial & Marketing contact	Mr John Siddall
Number	+44 (0) 1225 487998
Email	john@artisanbiscuits.co.uk
Sales order contact	Mrs Kalbinder Bains
Number	+44 (0) 1335 342373
Email	kalbinder@artisanbiscuits.co.uk
Technical contact	Ms Phena Lewis
Number	+44 (0) 1335 342373
Email	phena@artisanbiscuits.co.uk
24 Hour contact number	Mr John Siddall +44 (0) 7860 616569

Product Image (where applicable)	
----------------------------------	--

Finished Product Specification
Product details

ORGANOLEPTIC PROFILE:

Appearance:	Hexagonal wafers
Texture:	Crisp
Aroma:	As per product flavour
Flavour:	As per product flavour

SHELF LIFE AND STORAGE

Maximum Shelf life (from manufacture):	15 Months
Packaged in a Protective Atmosphere?	Yes
Storage Conditions	Cool and dry, keep out of direct sunlight. Store in an airtight container after opening
Date and Lot Marking	Best Before End DD / MM / YYYY LXXXXXXXX

SPECIAL UINTEREST SUITABILITY

Yes / No

Organic	NO	
Vegetarian	YES	
Vegan	NO	
Kosher	NO	
Halal	NO	

Languages pre-printed on packaging:	
English	Yes
French	No
Spanish	No
German	No
Italian	No
Danish	No
Swedish	No
Dutch	No
Japanese	No

**Finished Product Specification
Ingredient & Nutritional info**

INGREDIENT BREAKDOWN

Please note only % QUID values are given where required

Ingredients in descending order	Compound ingredients	% QUID (where applicable)	Function (where applicable)
Wheat Wafers			
Stoneground Wholemeal Flour (Wheat)		92%	
Corn Oil			
Autolysed Yeast			
Salt			
Sodium Bicarbonate			Raising agent
Charcoal Wafers			
Stoneground Wholemeal Flour (Wheat)		89%	
Corn Oil			
Autolysed Yeast			
Salt			
Malted Barley Flour			
Malt Extract (Barley)			
Sodium Bicarbonate			Raising agent
Charcoal Powder		1%	
Buttermilk Wafers			
Wheat Flour			
Buttermilk		33%	
Butter (Milk)		16%	
Whole Milk Powder			
Autolysed Yeast			
Salt			
Fermented Wheat Flour			
Sugar			
Sodium Bicarbonate			Raising agent

Not suitable for nut allergy sufferers.

NUTRITIONAL INFORMATION (UK / EU Format)

Wheat Wafers		
		Per 100g
Energy	kJ	1760
	kcal	419
Fat	g	14.2
(of which) saturates	g	2
Carbohydrates	g	58.7
(of which) sugars	g	2.1
Protein	g	13.8
Salt	g	3.7

Charcoal Wafers		
		Per 100g
Energy	kJ	1764
	kcal	420
Fat	g	13.9
(of which) saturates	g	1.8
Carbohydrates	g	59.5
(of which) sugars	g	2.8
Protein	g	13.8
Salt	g	3.9

Buttermilk Wafers		
		Per 100g
Energy	kJ	2037
	kcal	484
Fat	g	15.8
(of which) saturates	g	9.8
Carbohydrates	g	70.6
(of which) sugars	g	5.5
Protein	g	13.4
Salt	g	2.2

**Finished Product Specification
Food Intolerance**

Food Intolerance:

	Present in the recipe Yes / No	Source (if present)	used in the manufacturing environment
Cereals containing Gluten (Wheat, Rye, Barley, Oats etc)	Yes	Wheat flour, Malted barley flour, Fermented Wheat flour	--
Egg / Egg derivatives	No		Yes
Milk / Milk derivatives (including lactose)	Yes	Buttermilk, Butter, Whole Milk powder	--
Soy(a)	No		Yes
Celery / Celery derivatives	No		Yes
Mustard	No		Yes
Sesame / Sesame derivatives	No		Yes
Sulphites	No		Yes
Nuts / Nut Derivatives	No		Yes
Peanuts / Peanut Derivatives	No		No
Lupin / Lupin derivatives	No		No
Molluscs and derivatives	No		No
Crustaceans and derivatives	No		No
Fish and Derivatives	No		No
Meat / Poultry	No		No
Maize / maize derivatives	Yes	Corn Oil	--
Malt / Malt derivatives	Yes	Malt Extract	--
Yeast / Yeast derivatives	Yes	Autolysed Yeast	--
Additives	No		No
Artificial Colours	No		No
Artificial Flavourings	No		No
MSG and other glutamates	No		No
Preservatives	No		No
Added Salt	Yes	Salt	--

Does the recipe contain:	Yes / No	Source (if present)	May contain
Genetically Modified Ingredients	No		--
Irradiated ingredients	No		--

**Finished Product Specification
Micro & Testing**

MICROBIOLOGICAL STANDARDS

Test	Target	Reject	Frequency
TVC	<10 ³	>10 ⁵	3 times per year
Coliforms	<10	>10 ⁴	3 times per year
Enterobacteriaceae	<10	>10 ⁴	3 times per year
E. Coli	Absent in 10g	>100	3 times per year
Staphylococcus aureus	<10	>100	3 times per year
Yeasts	<10	>10 ⁵	3 times per year
Moulds	<50	>10 ⁴	3 times per year
Salmonella sp.	Absent in 50g	Present	3 times per year

Laboratory used:	Eclipse Scientific / ALS Food and Pharmaceutical
Accreditation:	UKAS 1282

QUALITY CONTROL CHECKS

	Expected Standard	Frequency
Raw Materials	Meet Specification	On delivery
Ingredients / Recipes	Checked off as added to mix	Every Mix
Baked Product checked against specification	Colour, weight, dimensions, taste	Start of mix
Weight Checks	Average weight	5 packs every 30 minutes
Packaging coding check	checked against specification	Start of batch, hourly
Metal Detection	Test packs rejected	Start of batch, hourly, End of Batch

METAL DETECTION SENSITIVITY (Site CCP)

	Ferrous	Non-Ferrous	Stainless Steel
Clear / Printed Film	1.5mm	1.5mm	2.5mm
Metallised Film	2.0mm	3.0mm	4.5mm
Printed Pouch	1.5mm	1.5mm	2.5mm

**Finished Product Specification
Packaging**



Unit Barcode (EAN-13)	NA
Outer Barcode (ITF-14)	05014908003570
Number of units per case	12
Number of cases per layer	16
Number of Layers per Pallet	9

Number of cases per pallet	144
-----------------------------------	-----

Net Weight of unit (Kg e)	0.125
Net Weight of Units per case in (Kg)	1.5

Gross Weight of Case (Kg)	1.718
----------------------------------	-------

Primary / Secondary / Tertiary	Tropos Code	Description	Type of Material	Quantity / Case	Packaging Dimensions [mm]			
					L (mm)	W (mm)	H (mm)	Weight (Kg)
P - Tray	RMPT020	rPET clear liner	Plastic	12	133	70	46	0.004
P - Film	RMPF071	12µ Alox PET / 50µ LLDPE Clear film	Plastic	12		280		0.003
P - Carton			Paper					
P - Gift Tin			Metal					
S - Outer Case	RMPO017	Cardboard Outer case	Paper	1	317	214	130	0.133
S - OC Label	RMPL042	Generic White label	Paper	1	170		80	0.001
T - Pallet			Wood	N/A	1200	1000	150	15.000
T - Pallet corners		Corner protectors	Paper	N/A	45	45	120	0.217
T - Pallet shroud	RMCV008	Bubble wrap	Plastic	N/A				0.085
T - Pallet shroud	RMPF067	Stretch Wrap	Plastic	N/A				0.304

Artisan Biscuits
Finished Product Specification
Process flow



PROCESS FLOW SUMMARY


Crackers / Wafers

Ingredients are weighed out manually to the recipe, mixed and dough processed through reducing rollers and cutting machine. Baked in convection rack ovens and cooled at ambient temperature. Packed into liners by which are then overwrapped on a flow-wrap machine and screened by a metal detector before placing in final packaging.

WARRANTY STATEMENT.

We warrant that the product supplied by Artisan Biscuits Ltd will comply with this specification and that it will

For and on behalf of the supplier.

NAME	Phena Lewis
POSITION	Technical Manager
SIGNED	
DATE	12/09/2019

For and on behalf of Customer

NAME	
POSITION	
SIGNED	
DATE	

**Finished Product Specification
History of Amendments**

REVISION HISTORY

Date	Issue No:	Reason for amendment	Authorised by
14/05/2013	001	NPD	PG
14/06/2013	002	Amend to outer case used	PG
29/08/2013	003	Amend to minimum shelf life on despatch	PG
28/01/2016	004	Nutritional tables updated.	ET
09/10/2018	005	Updated to tropos format	PG
30/01/2019	006	Change to liner	PL
12/09/2019	007	change to outer case	PL