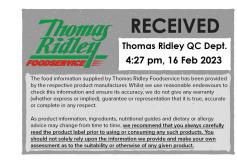
PO126 : Lemon Panacotta Tart





# **ACCEPTANCE/ APPROVAL OF PRODUCT SPECIFICATION(S)**

# **Prepared & Approved by Aulds Delicious Desserts**

1 Brownsfield Avenue, Inchinnan PA4 9RZ

Name: Fiona Wright

Position: Operations Manager Authorised Signature: Fiona Wright

Date: 18th Dec 2020

Email: fionaw@aulds.co.uk

Tel: 0141 812 1126 Fax: 0141 812 1127

Please complete and return this form as your company's formal acceptance/ approval of the following product(s) specification(s):

Note: If form is not returned within 14 days of date above Aulds Delicious Desserts will assume your approval/ acceptance of the Product Specifications detailed below.

Accepted & Approved by Customer (please complete section below)

Company:

Name:

Authorised Signature:

Date:

Email:

Position:

Tel:

Fax:



# **PRODUCT SPECIFICATION**

**Supplier:** Aulds Delicious Desserts

**Technical contact:** Fiona Wright **Position:** Operations Manager

Address: 1 Brownsfield Avenue

Inchinnan Renfrewshire PA4 9RZ **Tel no:** (0141) 812 1126 **Fax no:** (0141) 812 1127

**E Mail:** fionaw@aulds.co.uk

Accreditations Held: BRC AA Grade

Product Name: Lemon Panacotta Tart (Pre-cut 12 Portions)

Suppliers Product Code: PO126

**Product Description:** A soft pastry case filled with a baked lemon custard, finished with a

sugar dusting.

Total Shelf Life: 12 Months Frozen Min Declared Weight (Kg): 1.18

Storage Conditions: <-18°C No of Portions: 12
Case Contents: 1

Packaging Description:Cases per Layer : 12Product baked in a foil baseLayers per pallet : 27Product covered in a plastic domeCases per pallet : 324

Placed in an outer case and labelled

#### **Ingredient List:**

Sugar, Fortified **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Dairy Cream (**Milk**)(11%), Pasteurised Whole **Egg**, Lemon Juice, Water, Butter (**Milk**), Margarine [Palm and Rapeseed Oil, Water, Salt, Emulsifier (E475)], Shortening [Palm & Rapeseed Oil, Emulsifier (E471)], Modified Maize Starch, Stabiliser Blend [Modified Starch, Stabilisers (E466, E406, E410)], Dusting Sugar [Glucose, Cornflour, Palm Oil], Black Treacle, Flour Improver [**Wheat** Flour, Flour Improver (E920)], Lemon Oil, Acidity Regulator (E330), Flavouring, Stabiliser (E415).

### **Nutrition Information:**

Nutrient	Per 100g		
Energy	1430kJ/ 341kcal		
Fat	15.3g		
Of which Saturates	8.0g		
Carbohydrate	47.0g		
Of which Sugars	31.9g		
Dietary Fibre	0.7g		
Protein	3.5g		
Salt	0.25g		



Dietary Information: Product Free Front & Nuts & Nut Derivatives	om: NO	*See nut statement below
(Incl. Peanuts & peanut Derivatives) Milk & Milk Derivatives	NO NO	Dairy Cream, Butter,
Egg & Products thereof Wheat & Wheat Derivatives	NO	Pasteurised Whole Egg Wheatflour
Gluten	NO	Wheatflour
Soya & Soya Derivatives	YES	
Maize & Maize Derivatives	NO	Modified Maize Starch
Fish & Fish Derivatives	YES	
Lupin	YES	
Molluscs	YES	
Sulphites	YES	
Celery & Celeriac	YES	
Mustard	YES	
Genetically Modifed Organisms	YES	
Additives	NO	
Azo & Coal Tar Dyes	YES	
Suitable for:		
Vegetarians	YES	
<b>V</b> egans	NO	
Nut Allergy Sufferers	NO	
Gluten Free Diets	NO	

 Allergy Advice: Allergens in the ingredients list as shown in Bold May contain traces of Nuts and Peanuts

### **Process Outline:**

- Raw materials deboxed, sieved (if required), weighed/dispensed then mixed into components.
- Deposit Pastry Base & Blind Bake
- Deposit Lemon Filling
- Product baked & cooled
- Product frozen [- 15°C or < ].
- Sprinkle with sugar dusting
- Product portioned into 12
- Product placed in a foil case with a silicone circle on top before being placed in a blue food grade bag.
- Product is then Metal Detected before being packed into coded labelled outer case's & Sealed.
- The box's are then Palletised & transferred to the freezer ( -18°C or < ) until despatch.

Metal Detection	etal Detection Sensitivity: Microbiological		andards:		
		_	<u>Target</u>	<u>Reject</u>	
Ferrous:	3.0 mm / hourly	T.V.C (per g)	<10 <sup>5</sup>	>10 <sup>5</sup>	
Non Ferrous:	3.0 mm / hourly	Coliforms (per g)	<100	>500	
Stainless Steel: 5.0mm / hourly	E Coli (per g)	<10	>10		
		Staph Aureus (per g)	<20	>20	
		Salmonella per 25g	absent	present	
		Listeria per 25g	absent	present	

## Preparation/Usage Instructions:

Remove all packaging and allow to thaw in a refrigerator for 4-5 hours. Once defrosted store chilled and consume within 2 days.

DO NOT REFREEZE. KEEP FROZEN AT -18°C UNTIL REQUIRED.

**Batch/Lot Marking Details:** 



4063I

1 - Year [2014]

2 - Day of packing  $[\underline{63}^{rd} Day = 4^{th} March]$  eg

3 - Manufacturing site [Inchinnan]

4 - Best before end - month/year Best before End March 15

5 - Batch/Lot

Position: on side of case

Specification Completed By: Fiona Wright Date: 5th July 11

Tutor of Carl

### **Records of Amends Made:**

**1.** FIR Review – MAM 06/11/14

- 2. Preservative E224 removed from Lemon Juice as raw material no longer contains preservative FW 18/12/15
- 3. Specification Review LG 10/12/2020
- 4. Position changed to Operations Manager, Peanuts added to allergy warning FW 18/12/20

Specification Review Due: 18/12/23