



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*
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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:

Position:

Authorised Signature:

Date:

Email:

Tel:

Fax:



PRODUCT SPECIFICATION

Supplier: Aulds Delicious Desserts **Tel no:** (0141) 812 1126
Technical contact: Fiona Wright **Fax no:** (0141) 812 1127
Position: Operations Manager **E Mail:** fionaw@aulds.co.uk
Address: 1 Brownsfield Avenue **Accreditations Held:** BRC AA Grade
 Inchinnan
 Renfrewshire
 PA4 9RZ

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: Product baked in a foil base **Cases per Layer : 12**
 Product covered in a plastic dome **Layers per pallet : 27**
 Placed in an outer case and labelled **Cases per pallet : 324**

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 From:

Nuts & Nut Derivatives (Incl. Peanuts & peanut Derivatives)	NO	*See nut statement below
Milk & Milk Derivatives	NO	Dairy Cream, Butter,
Egg & Products thereof	NO	Pasteurised Whole Egg
Wheat & Wheat Derivatives	NO	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 Modified Organisms	YES	
Additives	NO	
Azo & Coal Tar Dyes	YES	
Suitable for:		
Vegetarians	YES	
Vegans	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 Sensitivity:

Ferrous:	3.0 mm / hourly
Non Ferrous:	3.0 mm / hourly
Stainless Steel:	5.0mm / hourly

Microbiological Standards:

	<u>Target</u>	<u>Reject</u>
T.V.C (per g)	<10 ⁵	>10 ⁵
Coliforms (per g)	<100	>500
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:

3 of 4

5 1 2 3 4

Code: PO126



- 1 - Year [2014]
- 2 - Day of packing [63rd Day = 4th March] eg L 4 0 6 3 I
- 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

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