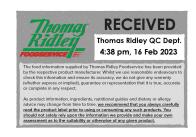
PO197: Baked Salted Chocolate Torte





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: 13th September 2021 Email: fionaj@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:

Fax:

Tel:

Page 1 of 4 Code: PO197



PRODUCT SPECIFICATION

Supplier: Aulds Delicious Desserts **Technical contact:** Louise Galbraith

Position: Food Technologist
Address: 1 Brownsfield Avenue

Inchinnan Renfrewshire PA4 9RZ Tel no: (0141) 812 1126 Fax no: (0141) 812 1127 E Mail: louiseg@aulds.co.uk

Accreditations Held: BRC AA Grade

Product Name: Baked Salted Chocolate Torte x 14 PTN

Suppliers Product Code: PO197

Product Description: A rich baked chocolate torte with a finish of Cocoa Powder.

Total Shelf Life: 18 Months Frozen Case weight [incl Packaging]: 1.37Kg

Storage Conditions: <-18°C Min Product Weight: 967g
Products per Case: 14

Packaging Description:Cases per Layer :16Product placed on cardboard board with a collarLayers per pallet :18Blue tint food quality bagCases per pallet :288

Blue tint food quality bag Blue tint food quality bag Outer case labelled and sealed

Ingredient List:

Brown Sugar, Whole **Egg**, Chocolate (12%)[Sugar, Cocoa Mass, Cooa Butter, Emulsifier (**Soya** Lecithin), Flavouring], **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Rapeseed Oil, Butter (**Milk**), Water, Reduced Fat Cocoa Powder, Glycerine, Flavouring, Caramelised Sugar Syrup, Salt.

Nutrition Information:

Nutrient	Per 100g
Energy	1765kJ/ 423kcal
Fat	25.4g
Of which Saturates	9.9g
Carbohydrate	44.0g
Of which Sugars	32.2g
Dietary Fibre	3.0g
Protein	4.8g
Salt	0.6a

Dietary Information- Product Free From

Nuts & Nut Derivatives NO *See statement below

(Incl. Peanuts & peanut Derivatives)

Milk & Milk Derivatives NO Butter (Milk)

Egg & Products thereof NO Whole Pastuerised Egg

Page 2 of 4 Code: PO197



Wheat & Wheat Derivatives Gluten	NO NO	Wheatflour Wheatflour
Soya & Soya Derivatives	NO	Soya Lecithin
Maize & Maize Derivatives	YES	
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	
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.
- Depositing / Dispensing.
- Mix and deposit torte into tins.
- Bake as per oven program
- Allow to cool.
- Decorate top surface with a dusting of cocoa powder
- Product frozen [- 15°C or <].
- Product portioned into portions
- Metal Detect CCP
- Product packed into coded labelled outer case.
- Palletised and Transferred to the freezer.
- Stored in freezer at -18°C or < until despatch.

Metal Detection Sensitivity:		Microbiological Standards:			
	-	_	<u>Target</u>	<u>Reject</u>	
Ferrous:	3.0 mm / hourly	T.V.C (per g)	<10 ⁵	>10 ⁵	
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:

Year [2017] 1

Page 3 of 4

2 Day of packing [63^{rd} Day = 4^{th} March] L 70631 eg

3 Manufacturing site [Inchinnan] 4

Best before end - month/year Best before End Sept 18

Code: PO197

2 3 4



5 - Batch/Lot

Position : on side of case

Specification Completed By: Louise Galbraith Date: 13th September 2021

Records of Amends Made:

1. First Completion of Spec – New Product

2. Product name changed to reflect packaging – LG 23/12/2021

Specification Review Due: 23/12/2024

Page 4 of 4 Code: PO197