

SPECIFICATION CODE:	58981.SID.FIN.SPEC.doc	PRODUCT TITLE:	Victoria Sandwich (1 x 14 pre-portioned)
----------------------------	------------------------	-----------------------	---

PRODUCT SPECIFICATION

COMPANY NAME:	C D T Sidoli (Welshpool) Ltd	TELEPHONE NUMBER:	01938 555 234
COMPANY/ PRODUCTION UNIT ADDRESS:	Henfaes Lane Welshpool Powys SY21 7BE	FAX NUMBER:	01938 555 013
		E-MAIL ADDRESS:	sales@sidoli.co.uk

ORIGINATION DATE:	01/09/03	REVISION DATE:	04/01/22	REVISION NUMBER:	23
				TEMPLATE NUMBER:	400
PRODUCT CODE:	58981	INNER BAR CODE:	Not applicable	OUTER BAR CODE:	5015091589810
PRODUCT TITLE:	VICTORIA SANDWICH				
PRODUCT DESCRIPTION:	A round moist sponge cake, filled with layers of raspberry jam and butter icing, finished with a heavy sprinkling of sweet dusting. This gateau is pre-portioned into 14 portions and packed 1 gateau per outer.				
INGREDIENT DECLARATION: (In descending order)	Sugar, WHEAT flour (with added calcium, iron, niacin, thiamin), EGG, rapeseed oil, raspberry jam (11%) (glucose-fructose syrup, raspberry puree (35%), sugar, gelling agent (pectin), acidity regulators (citric acid, tri-sodium citrate), natural flavouring, colour (anthocyanin)), butter (MILK), margarine (palm oil, rapeseed oil, water, emulsifier (mono- and diglycerides of fatty acids), natural flavouring), sugar dusting (dextrose, sugar, cornflour, palm oil), raising agents (diphosphates, sodium bicarbonate), MILK replacer (cream powder (MILK), whey powder (MILK)), modified maize starch, natural flavouring, salt.				
	MADE IN A FACTORY THAT ALSO HANDLES THE FOLLOWING ALLERGEN: NUTS.				
	NUTRITION: Typical values, 100g contains: Energy 1791kJ/429kcal, Fat 24.5g (of which saturates 4.2g), Carbohydrate 47g (of which sugars 31g), Fibre 0.9g, Protein 4.5g, Salt 0.48g.				

TOTAL SHELF LIFE:	24 Months from date of manufacture	SHELF LIFE INTO DEPOT:	8 Months (minimum)
COUNTRY OF ORIGIN:	Produced in the U.K	EEC CODE:	Not applicable
MINIMUM NET CASE WEIGHT:	1.700kg	MAXIMUM GROSS CASE WEIGHT:	2.400kg
UNITS PER PACK:	1 x 14 PRE-PORZIONED	PACKS PER CASE:	1 x 14 PRE-PORZIONED
PORTIONS PER CASE:	1 x 14 PRE-PORZIONED		
STORAGE:	At or below minus 18°C (0°F)	PRODUCTION CODE:	4 digit code (Year, 3 digit Julian calendar code)
HANDLING INSTRUCTIONS:	Defrost prior to serving.		Keep in an airtight container to avoid drying out. Use within 72 hours of defrost. Do not re-freeze, once defrosted.
DEFROSTING INSTRUCTIONS:	Remove all packaging. Defrost under refrigeration (8°C or below), for approximately 8 hours.	REHEATING INSTRUCTIONS:	Not applicable

SPECIFICATION CODE:	58981.SID.FIN.SPEC.doc	PRODUCT TITLE:	Victoria Sandwich (1 x 14 pre-portioned)
----------------------------	------------------------	-----------------------	---

SUPPLIER, RECIPE & NUTRITIONAL INFORMATION

SUPPLIER DETAILS & RECIPE FORMULATION: C D T Sidoli (Welshpool) Ltd reserve the right to keep all recipe formulations confidential and change ingredient suppliers, as the result of fluctuations within ingredient market trends and costs. We will ensure that the products' quality will not be affected and that ingredient declarations will be correct.

DIETARY & INTOLERANCE DATA

No	Does this product contain:	Yes	No	Comments
1	MRM / MSM (Mechanically Recovered / Separated Meat)		✓	
2	Lactose / Milk / Dairy Products & all forms of Derivatives	✓		Butter, cream powder, whey powder,
3	Animal Products (Meat & Meat Products)		✓	
4	Gelatine (State Source & Country of origin)		✓	
5	Beef / Beef Products (Meat & Meat Products)		✓	
6	Pork / Pork Products (Meat & Meat Products)		✓	
7	Fish / Marine Products		✓	
8	Shellfish		✓	
9	Poultry / Poultry Products (Meat & Meat Products)		✓	
10	Egg / Egg Products	✓		Liquid pasteurised whole egg
11	Wheat / Wheat Derivatives	✓		Wheat flour,
12	Rye / Barley / Oats / Oat Bran		✓	
13	Soya / Soya Derivatives		✓	
14	Maize / Maize Derivatives	✓		glucose-fructose syrup, dextrose, corn flour
15	Genetically Modified Material		✓	Non G.M.
16	Gluten	✓		Wheat flour
17	Artificial Colours		✓	
18	Azo Dyes		✓	
19	Natural Colours	✓		E163
20	Artificial Flavours		✓	
21	Natural Flavours	✓		Natural

SPECIFICATION CODE:	58981.SID.FIN.SPEC.doc	PRODUCT TITLE:	Victoria Sandwich (1 x 14 pre-portioned)
----------------------------	------------------------	-----------------------	---

DIETARY & INTOLERANCE DATA (Continued)

No	Does this product contain:	Yes	No	Comments
22	Artificial Preservatives		✓	
23	Preservatives		✓	
24	Additives	✓		E450, E471, E440, E330, E331, E163, E500ii
25	Added Salt	✓		salt
26	Added Sugar	✓		Sugar
27	Peanuts		✓	
28	Tree Nuts (Whole / Pieces)		✓	See intolerance group suitability data for nut allergy sufferers.
29	Tree Nut Oils / Derivatives		✓	See intolerance group suitability data for nut allergy sufferers.
30	Seeds (excluding spices)	✓		Rapeseed, raspberry
31	Irradiated Foodstuffs		✓	
32	Alcohol (State abv%)		✓	
33	Sulphur Dioxide		✓	
34	Coconut / Coconut Derivatives		✓	
35	Origin of Vegetable Contents / Derivatives	✓		Palm oil, rapeseed oil

INTOLERANCE GROUP SUITABILITY DATA

No	This Product is Suitable For:	Yes	No	Comments
36	Vegetarians	✓		
37	Vegans		✓	Dairy and egg content
38	Ovo-Lacto Vegetarians	✓		
39	Coeliacs		✓	Wheat flour,
40	Lactose Intolerants		✓	Dairy content
41	Diabetics		✓	Contains sugar in at least one form.
42	Nut Allergy Sufferers		✓	This product may not contain actual nuts and/or nut derivatives. However, as we process and handle nuts on site we can not guarantee any of our products to be nut free, as they may contain trace elements of nuts.
43	Allergen Statement	Made in a factory that also handles the following allergen: Nuts.		

SPECIFICATION CODE:	58981.SID.FIN.SPEC.doc	PRODUCT TITLE:	Victoria Sandwich (1 x 14 pre-portioned)
----------------------------	------------------------	-----------------------	---

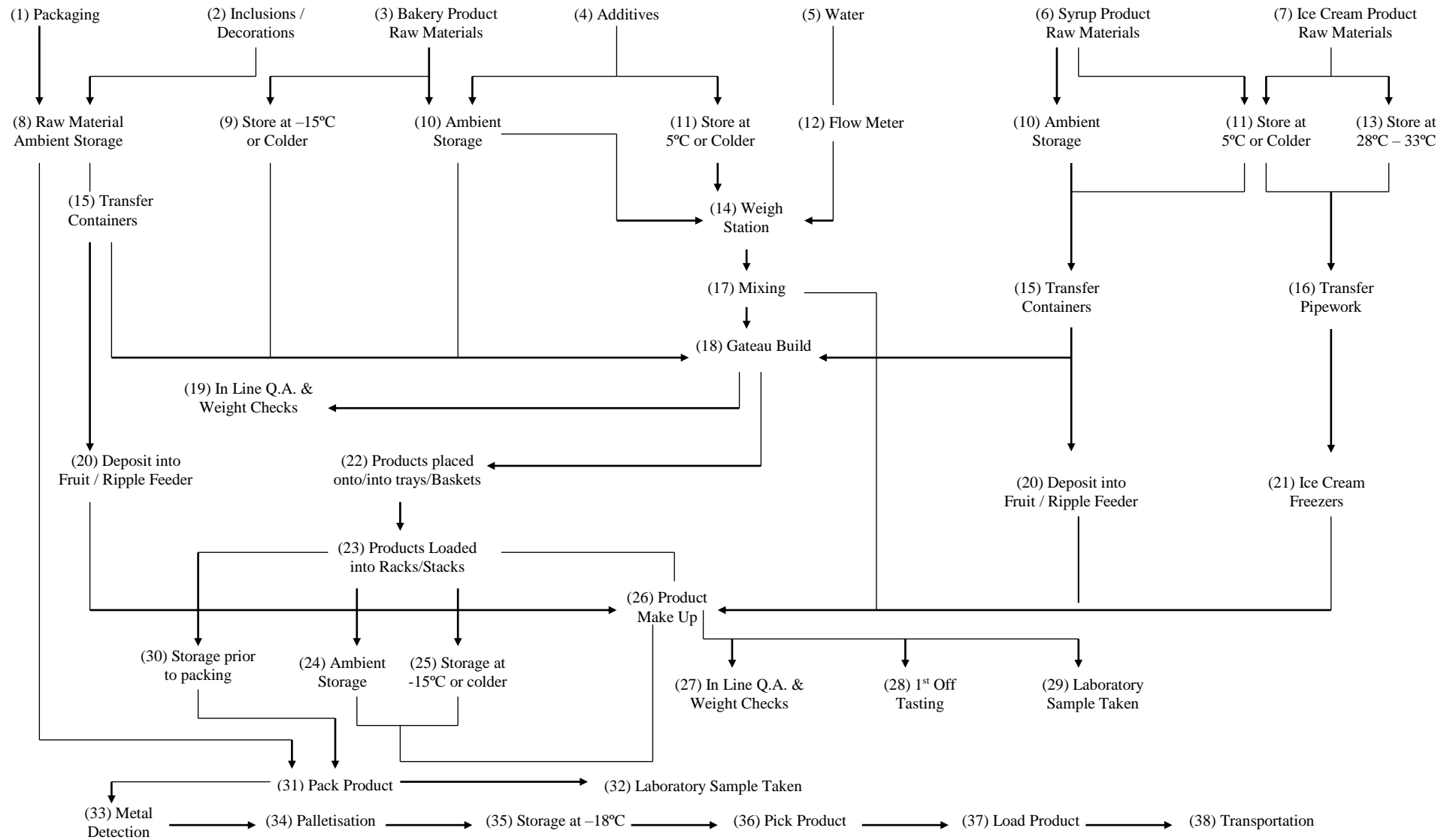
SUBJECTIVE QUALITY STANDARDS

(Physical Attributes / Sensory & Physical Description / Characterising Features / Organoleptic Assessment)

CATEGORY	CHARACTERISING FEATURES (From the bottom to the top)
OVERALL APPEARANCE / VISUAL: <i>Variable Criteria:</i>	A round moist sponge cake, filled with layers of raspberry jam and butter icing and finished with a heavy sprinkling of sweet dusting. Product must be free from visible contaminants that are classed as foreign bodies. Extraneous matter may be unavoidable, but will be kept to a minimum. Over weights will be accepted.
COLOUR: <i>Cake:</i> <i>Raspberry jam:</i> <i>Butter icing:</i> <i>Sweet dusting:</i> <i>Variable Criteria:</i>	Colours to be consistent with each delivery. Cream to pale yellow sponge. Sponge will have mid to dark brown outer edges. Mid to dark red raspberry jam. Cream to off white butter icing. White sweet dusting. Colours may vary due to the nature of the manufacturing & sponge baking process, but will be kept to a minimum.
TEXTURE: <i>Cake:</i> <i>Raspberry jam:</i> <i>Butter icing:</i> <i>Sweet dusting:</i> <i>Variable Criteria:</i>	The textures of the products components are to be consistent with each delivery. Moist close textured sponge. Medium to firm gel textured jam with seeds. Soft, creamy icing. Dusty and fine sweet dusting. No variable criteria.
FLAVOUR / ORGANOLEPTIC / TASTE: <i>Cake:</i> <i>Raspberry jam:</i> <i>Butter icing:</i> <i>Sweet dusting:</i> <i>Variable Criteria:</i>	The product must be free from taint. Flavours are to be consistent with the product description and each delivery. Plain sponge. Flavour typical of raspberries with a sweet/tart background. Sweet butter icing. Sweet dusting. No variable criteria.
ODOUR / AROMA: <i>Variable Criteria:</i>	The product must be free from off odours, be consistent and typical of the product's description, for each delivery. No variable criteria.

SPECIFICATION CODE:	58981.SID.FIN.SPEC.doc	PRODUCT TITLE:	Victoria Sandwich (1 x 14 pre-portioned)
----------------------------	------------------------	-----------------------	---

PROCESS FLOW DIAGRAM



SPECIFICATION CODE:	58981.SID.FIN.SPEC.doc	PRODUCT TITLE:	Victoria Sandwich (1 x 14 pre-portioned)
----------------------------	------------------------	-----------------------	---

QUALITY / PROCESS CONTROL / CRITICAL PERAMETERS

Process Stage	Checking Frequency	Process Target	Minimum Tolerance	Maximum Tolerance	Corrective Action if Outside Tolerance	Person Accountable
Raw materials	Each delivery	As Supplier	As Supplier Spec	As Supplier Spec	Return to Supplier	Purchasing Department
Colours & flavours	Each delivery	Micro Analysis	As Supplier Spec	As Supplier Spec	Return to Supplier	Purchasing Department
Packaging	Each delivery	As Supplier	As Supplier Spec	As Supplier Spec	Return to Supplier	Purchasing Department
Batch ingredients	Each batch	As recipe	No Tolerance	No Tolerance	Re-weigh	Production Personnel
Sieving of dry ingredients	Each batch	As specification – 2mm square mesh	No Tolerance	No Tolerance	Replace sieve	Production Personnel
Sponge Baking (Rotary)	Each batch	160°C	160°C	165°C	Adjust temperature	Production Personnel
Baking Time	Each batch	60 Minutes	60 Minutes	65 Minutes	Continue to bake	Production Personnel
Sponge cutting	Continuous	1 sponge cut in half	No Tolerance	No Tolerance	Adjust cutter	Production Personnel
Jam filling deposit	Start-up & Every ½ hour	220g	195g	245g	Adjust deposit	Production Personnel
Butter cream filling deposit	Start-up & Every ½ hour	325g	325g	350g	Adjust deposit	Production Personnel
Organoleptic	Each batch	Free from taint	No Tolerance	No Tolerance	Reject	Q.C & Production Personnel
Product make up	Continuous	As description	No Tolerance	No Tolerance	Reject	Production Personnel
Check weighed	Start-up & Every ½ hour	1.990kg	1.700kg	2.095kg	Reject under weights / adjust deposit	Q.C & Production Personnel
Microbiological analysis	Each batch	As page 7	As page 7	As page 7	As page 7	Laboratory Personnel / Technical Manager
Portion count	Continuous	1 x 14 portions	No Tolerance	No Tolerance	Reject	Q.C & Production Personnel
Metal detection	Continuous	4mm ferrous/4mm non ferrous 6mm stainless steel	No Tolerance	No Tolerance	Reject	Q.C & Production Personnel
Metal detector	Hourly	4mm ferrous/4mm non ferrous 6mm stainless steel	No Tolerance	No Tolerance	Retest previous hours production	Q.C & Production Personnel
Case count	Continuous	1 x 14 portions	No Tolerance	No Tolerance	Correct	Production Personnel
Production code	Continuous	4-digit code (Year, 3 digit Julian calendar code)	No Tolerance	No Tolerance	Correct	Production Personnel
Best Before Date	Continuous	24 months from date of manufacture	No Tolerance	No Tolerance	Correct	Production Personnel
Bulk freezer temperature	Minus 18°C or colder	9 x daily	Minus 15°C	Minus 23°C	Contract engineer called	Q.C & Production Personnel

SPECIFICATION CODE:	58981.SID.FIN.SPEC.doc	PRODUCT TITLE:	Victoria Sandwich (1 x 14 pre-portioned)
----------------------------	------------------------	-----------------------	---

FACTORY QUALITY ASSURANCE CHECKS

Check	Frequency	Standard	Corrective Action When Required	Person Accountable
Glass Substitutes Audit	Monthly	Damages / Breakages Reported	Damages / Breakages Addressed	Q.C. Personnel
Pest Control	12 routine and 4 technical visits per annum	Special Reporting Service	As recommended by Contractor	Technical Manager
Scales / Balance Log and Calibration Record	Weekly	Various, according to scales capacity (+/-1g / 5g)	Recalibrate scale / balance	Q.C. Personnel
Thermometers & Probe Calibration Record	Monthly	+/- 1°C	Recalibrate	Q.C. Personnel
Quality Control Check	Daily	In house	Address immediately	Q.C. Personnel
Hygiene	Daily	As cleaning schedules	Re-clean	Hygiene Supervisor
Random Product Taste Panel	Each batch	As set quality parameters	Assess and quarantine / release as necessary	Technical Manager/ Q.C. Personnel

MICROBIOLOGICAL STANDARDS

Test	Incubation Temperature	Incubation Period	Acceptable Limit	Rejection Limit	Action When > Rejection Limit
Enterobacteriaceae	37°C	24 Hours	<10 cfu/g	>10 cfu/g	Quarantine & retest 3 times. Release / reject
E. coli	44°C	24 Hours	<10 cfu/g	>10 cfu/g	Quarantine & retest 3 times. Release / reject
Total Viable Count	30°C	48 Hours	<100,000 cfu/g	>100,000 cfu/g	Quarantine & retest 3 times. Release / reject
Staphylococcus Aureus	37°C	48 Hours	<20 cfu/g	>20 cfu/g	Quarantine & retest 3 times. Release / reject

SPECIFICATION CODE:	58981.SID.FIN.SPEC.doc	PRODUCT TITLE:	Victoria Sandwich (1 x 14 pre-portioned)
----------------------------	------------------------	-----------------------	---

PACKAGING

Immediate / Inner:		
Material / Grade	Dimensions	Weight (per unit)
P.E coated food grade cake board	254mm diameter	32.53g
P. E coated food grade collar	(L) 865mm, (H) 80mm	16.6g
Grease Proof Paper	270mm x 270mm	2.3g
Collar Label	80mm x 40mm	0.17g (x1)

Secondary / Outer:		
Material / Grade	Dimensions	Weight (per unit)
Cardboard 135K/110B/130T	(L)276mm, (W)276mm, (H)110mm	157g
Self adhesive label (black on white)	214mm x 140mm	2.8g

Transit:		
Material / Grade	Dimensions	Weight (per unit)
Stretch wrap	Approximately 0.004m	Variable

PALLET CONFIGURATION

Units per outer case	1
Cases per layer	12
Layers per pallet	14
Total cases per pallet	168

SPECIFICATION CODE:	58981.SID.FIN.SPEC.doc	PRODUCT TITLE:	Victoria Sandwich (1 x 14 pre-portioned)
----------------------------	------------------------	-----------------------	---

DECLARATION

<p>This product specification is the property of C D T Sidoli (Welshpool) Ltd and should not be disclosed to a third party without prior written notice from an authorised member of C D T Sidoli (Welshpool) Ltd.</p> <p>C D T Sidoli (Welshpool) Ltd reserve the right to change specifications of own label product as required.</p> <p>The manufacture, primary processing, packaging and storage operations described within this specification are in accordance with all appropriate U.K and E.U food, hygiene packaging, weights & measures and trades description legislation, in operation at the current time.</p> <p>This specification will supersede all previous specifications, for this product, supplied. If you do not respond in writing within the next 14 days, we will acknowledge this as your full acceptance of the details contained within this product specification.</p>	
Signed on behalf of:	C D T Sidoli (Welshpool) Ltd
Signature:	<i>M Lloyd-Davies</i>
Name of Person Signing:	Marie Lloyd-Davies
Title:	Specifications Technologist
Date of Signing:	04.01.23