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Thomas Ridley QC Dept.
7:22 am, 22 Apr 2024

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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

SPECIFICATION CODE:	51022.SID.FIN.SPEC	PRODUCT TITLE:	Tart au Citron (1 x 12 Pre-Portioned)
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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

ORINATION DATE:	08/10/13	REVISION DATE:	04/01/23	REVISION NUMBER:	15
PRODUCT CODE:	51022	INNER BAR CODE:	Not applicable	TEMPLATE NUMBER:	400
PRODUCT TITLE:	TART AU CITRON		OUTER BAR CODE:	5015091510227	
PRODUCT DESCRIPTION:	A buttery pastry base filled with a layer of lemon filling and finished with a sprinkling of sweet dusting. This pie is pre-portioned into 12 portions and packed 1 pie per outer.				
INGREDIENT DECLARATION : (In descending order)	Water, WHEAT flour (with added calcium, iron, niacin, thiamin), sugar, sweetened condensed MILK (whole MILK, sugar, lactose (MILK)), EGG yolk, margarine (palm oil, rapeseed oil, water, emulsifier (mono- and diglycerides of fatty acids), natural flavouring), shortening (palm oil, rapeseed oil), dextrose, butter (MILK), lemon juice concentrate (2%), modified maize starch, sugar dusting (dextrose, sugar, cornflour, palm oil), salt, stabilisers (agar, locust bean gum), flavouring, colours (curcumin, beta carotene), natural flavouring.				
	MADE IN A FACTORY THAT HANDLES THE FOLLOWING ALLERGEN: NUTS.				
	NUTRITION: Typical values, 100g contains: Energy 1312kJ/313kcal, Fat 14.2g (of which saturates 5.9g), Carbohydrate 42g (of which sugars 27g), Fibre 0.8g, Protein 3.9g, Salt 0.26g.				

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:	1.400kg	MAXIMUM GROSS CASE WEIGHT:	1.700kg
UNITS PER PACK:	1 x 12 PRE-PORTIONED	PACKS PER CASE:	1 x 12 PRE-PORTIONED
PORTIONS PER CASE:	1 x 12 PRE-PORTIONED		
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 refrigerated once defrosted. Use within 48 hours of defrost. Do not re-freeze, once defrosted.
DEFROSTING INSTRUCTIONS:	Whole Cake: Remove all packaging and defrost under refrigeration (8°C or colder) for approximately 4 hours. Portion: Remove portion from freezer and defrost under refrigeration (8°C or colder) for approximately 2.5 hours.	RE-HEATING INSTRUCTIONS:	Not applicable

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SUPPLIER & RECIPE 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	✓		Whole Milk, lactose, butter
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	✓		Egg yolk
11	Wheat / Wheat Derivatives	✓		Dextrose, wheat flour
12	Rye / Barley / Oats / Oat Bran		✓	
13	Soya / Soya Derivatives		✓	
14	Maize / Maize Derivatives	✓		Modified maize starch, cornflour
15	Genetically Modified Material		✓	"Non G.M"
16	Gluten	✓		Wheat flour
17	Artificial Colours		✓	
18	Azo Dyes		✓	
19	Natural Colours	✓		E100, E160a
20	Artificial Flavours		✓	
21	Natural Flavours	✓		Natural

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DIETARY & INTOLERANCE DATA (Continued)

No	Does this product contain:	Yes	No	Comments
22	Artificial Preservatives		✓	
23	Preservatives		✓	
24	Additives	✓		E406, E410, E100, E160a, E1422, E471
25	Added Salt	✓		Salt
26	Added Sugar	✓		Sugar
27	Peanuts		✓	
28	Tree Nuts (Whole / Pieces)		✓	
29	Tree Nut Oils / Derivatives	✓		See Intolerance Group Suitability Data for Nut Allergy Sufferers.
30	Seeds (excluding spices)	✓		Rapeseed, lemon
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		✓	Egg & dairy 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, therefore, guarantee any of our products to be nut free, as they may contain trace elements of nuts.

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43	Allergen statement	MADE IN A FACTORY THAT HANDLES THE FOLLOWING ALLERGEN: NUTS.
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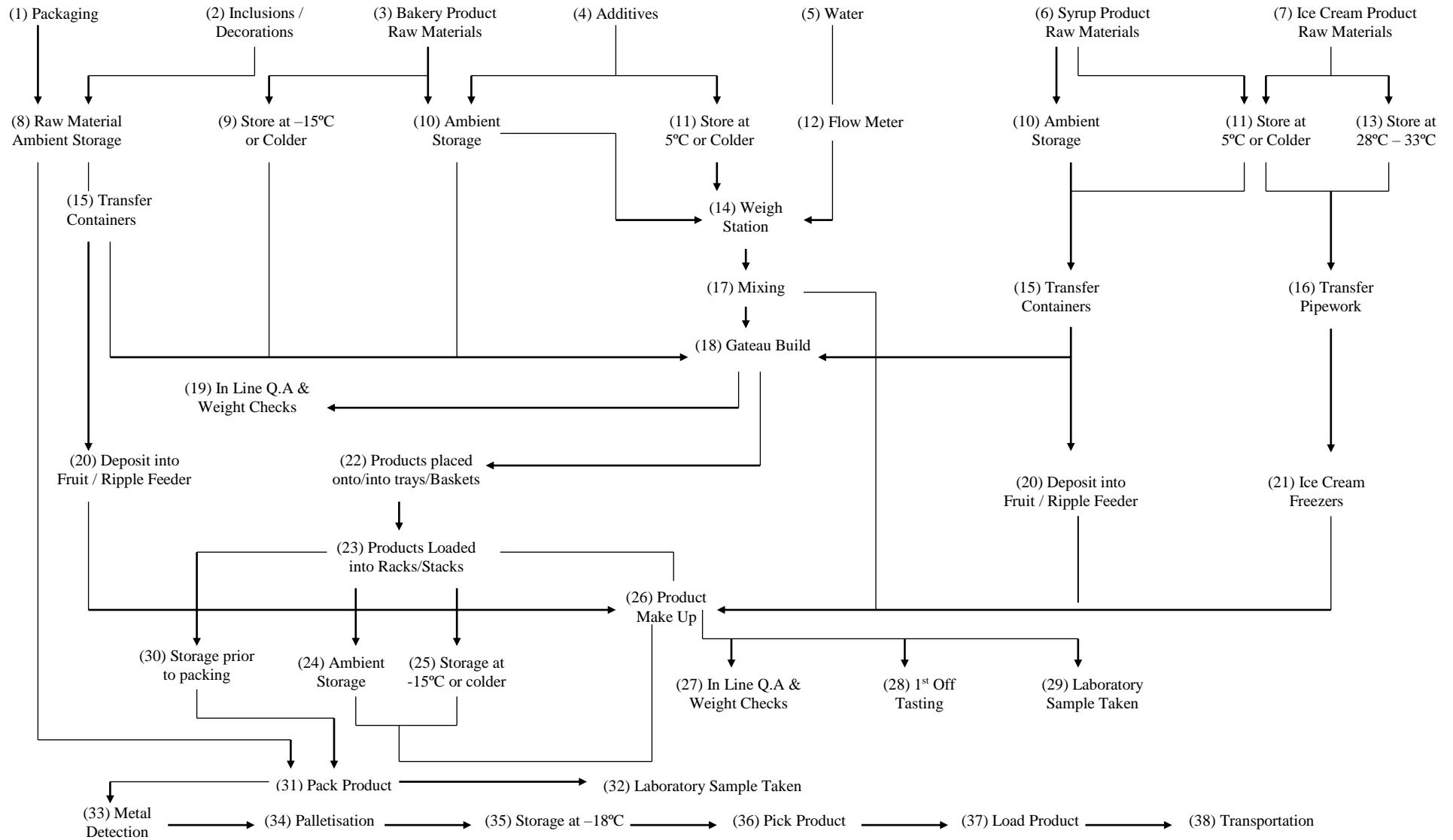
SUBJECTIVE QUALITY STANDARDS

(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 buttery pastry base filled with a layer of lemon filling and finished with a 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>Pastry:</i> <i>Lemon filling:</i> <i>Variable Criteria:</i>	Colours to be consistent with each delivery. Light brown pastry base. Mid yellow lemon filling with white sweet dusting. Colours may vary due to the nature of the manufacturing & baking process, but will be kept to a minimum.
TEXTURE: <i>Pastry:</i> <i>Lemon filling:</i> <i>Variable Criteria:</i>	The textures of the products components are to be consistent with each delivery. Crunchy pastry base. Smooth lemon filling with dusty sweet dusting. No variable criteria.
FLAVOUR / ORGANOLEPTIC / TASTE: <i>Pastry:</i> <i>Lemon filling:</i> <i>Variable Criteria:</i>	The product must be free from taint. Flavours are to be consistent with the product description and each delivery. Buttery pastry flavour. Tangy citrus lemon filling with 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.

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PROCESS FLOW DIAGRAM



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QUALITY / PROCESS CONTROL / CRITICAL PARAMETERS

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 powdered ingredients	Continuous	2mm square mesh	No Tolerance	No Tolerance	Re-place sieve	Q.C & Production Personnel
Pastry deposit	Start up	4mm	4mm	5mm	Adjust deposit	Q.C & Production Personnel
Baking Temperature (Pastry)	Each batch	170°C	165°C	175°C	Adjust temperature setting	Production Personnel
Baking Time (Pastry)	Each batch	20-25 Minutes	20 Minutes	25 Minutes	Adjust time setting	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	1.415kg	1.400kg	1.467kg	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
Portions Count	Continuous	12 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	4mm Non ferrous	6mm Stainless Steel	Retest previous hours production	Q.C & Production Personnel
Case count	Continuous	1 x 12 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

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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 Visits per annum & 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

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PACKAGING

Immediate / Inner:		
Material / Grade	Dimensions	Weight (per unit)
10" Poly Disc Cakeboard	Diameter: 254mm	32.53g (x 1)
Collar	(L) 900mm x (W) 50mm	10.8g (x1)
Collar Label	(L) 80mm x (W) 40mm	0.17g (x1)

Secondary / Outer:		
Material / Grade	Dimensions	Weight (per unit)
Cardboard 135K/110B/130T	(L)276mm, (W)276mm, (H)71mm	141g (x 1)
Self adhesive label (black on white)	260mm x 140mm	2.8g (x 1)

Transit:		
Material / Grade	Dimensions	Weight (per unit)
Plastic Stretch wrap	n/a	2.9g
Cardboard pallet pads	n/a	2.9g

PALLET CONFIGURATION

	UK	EURO
Units per outer case	1	1
Cases per layer	12	8
Layers per pallet	21	21
Total cases per pallet	252	168

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DECLARATION

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.

C D T Sidoli (Welshpool) Ltd reserve the right to change specifications of own label product as required.

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.

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.

Signed on behalf of:	C D T Sidoli (Welshpool) Ltd
Signature:	M Lloyd-Davies
Name of Person Signing:	Marie Lloyd-Davies
Title:	Specifications Technologist
Date of Signing:	04.01.2023