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General Report

Part [Rev]: 2043254IS [8]

Description LCON GFS TA Pepperoni Pizza 524g

Status CURRENT Frame [Rev]: IFG-CONSPEC-2014 [27]

Planned Eff.: 13/02/2024 Specification Type: CON

Created by: Sonia Sutton
Created on: 16/10/2023 11:35:34
Last Modified By: Sonia Sutton

Last Modified On: 16/10/2023 11:37:57 **Current On:** 13/02/2024 00:00:29

RECEIVED

Thomas Ridley QC Dept. 10:34 am, 6 Aug 2024

Reason For Issue

1) Updated LTD to Limited on company address.

2) Removed Goodfella's is a trademark of Birds Eye Ireland Limited as the trademark information has been added to the Claims/Disclaimers

3) Removed 3rd Column of Nutrition table information

Key Words

Key Word	Va	lue	should not solely rely upon the information we provide assessment as to the suitability or otherwise of any of the suitability or otherwise or other
Customers / MU	Birds Eye Ireland		
Customers / MU	Birds Eye UK		
Category	Frozen Food		
Nutrition KPI	Adult Meal		
Channel	Food Service		
DU Code	96015191		
MCON / LCON	LCON		

Manufacturers

Classification

Attachments

General Information

Description

Customer information for Goodfellas Takeaway Classic Fully Loaded Pepperoni Pizza 524g

Product Name Details

Property	Description				
Brand Name	Goodfellas				
Product Name	Takeaway Classic Fully Loaded Pepperoni				
Subdescription	Loaded with tasty toppings				

BOP Legal Descriptor

A STONEBAKED PIZZA BASE TOPPED WITH TOMATO SAUCE, MOZZARELLA CHEESE AND SMOKED PEPPERONI.

Coding Requirements

Property	Yes	No	Comment
Date of First Freeze		V	

Ingredient Declaration

Generation Details

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Generated By	Date Generated	Source of Data	Note
		Calculated in IS RD Modules	

Ingredients Declaration

INGREDIENTS

WHEAT Flour, Water, Mozzarella Cheese (MILK) (17%), Smoked Pepperoni (10%) (Pork, Pork Fat, Salt, Dextrose, Antioxidants: Sodium Ascorbate, Extracts Of Rosemary; Paprika, Paprika Extract, Coriander, Smoked Salt, Oregano, Garlic, Pepper Extract, Preservative: Sodium Nitrite), Tomato Purée, Yeast, Chicory Root Fibre, Palm Oil, Salt, Cornflour, Garlic Oil (Rapeseed Oil, Garlic Purée, Palm Oil, Salt, Parsley), Paprika, Natural Flavouring, Rapeseed Oil, Yeast Extract, Onion Powder, Cayenne Pepper, White Pepper, Garlic Powder, Black Pepper, Ginger, Oregano, Paprika Extract, Black Pepper Extract, Basil.

Instructions for Design House - Ingredients Declaration

[Ingredients in CAPITAL LETTERS to be in BOLD].

Allergy Advice

For allergens see ingredients in CAPITAL LETTERS.

Instructions for Design House - Allergy Advice

In the Allergy Advise statement, the words 'CAPITAL LETTERS' to be in Bold text.

Claims and Declarations

Declarations

Property	Attribute	Value	UOM	Comment
Best Before	Months	12	month(s)	
Shelf Life on Delivery	Months	9	month(s)	

Packaging marked label Accreditation Code

Declaration Type	Recycling Logo	Recycling Logo Detail	Code	Note
Animal ID Health Mark			IE 2008 EC [N]	V
Animal ID Health Mark			IE 789 EC [L]	V
OPRL Logo	Recycle with bags at large supermarkets.	Film	UK ONLY	
OPRL Logo	Recycle	Carton	UK ONLY	
Recycling Logo	Green Dot Logo			V
OPRL Logo	Recycle	Film	IRELAND ONLY	
OPRL Logo	Recycle	Carton	IRELAND ONLY	

Π (note

Letter shown at end of the Best Before End indicates Site of Manufacture.

[] (note)

Letter shown at end of the Best Before End indicates Site of Manufacture.

∏ (note)

To be printed in black and white besides the OPRL logos.

Primary Allergens

Property	GS1	Present	Absent	Comp of RM	Cross contact	Comment	Note
Cereals cont. Gluten & products	AW	V		V		Wheat Flour in Pizza Base.	
Wheat/Wheat products	UW	V		V		Wheat Flour in Pizza Base.	
Rye/Rye products	NR		V				

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Property	GS1	Present	Absent	Comp of RM	Cross contact	Comment	Note
Barley/Barley products	GB		Z				
Oats/Oats products	GO		V				
Spelt/Spelt products	GS		V				
Kamut/Kamut products	GK		Ø				
Crustaceans and products	AC		V				
Eggs and products	AE		V				
Fish and products	AF		V				
Peanuts and products	AP		Z				
Soybeans and products	AY		V				
Milk/Dairy and products	AM			Ø		Mozzarella Cheese on Pizza.	
Lactose	ML.	V		Ø		Mozzarella Cheese on Pizza.	
Nuts and products	AN		V				
Almonds/Almond products	SA		V				
Hazelnuts/Hazelnut products	SH		V				
Walnuts/Walnut products	SW		Z				
Cashews/Cashew products	SC		V				
Pecan nuts/Pecan products	SP		V				
Brazil nuts/Brazil nut products	SR		V				
Pistachio nuts + products	ST		V				
Macademia/Queensland nuts + products	SQ		Ø				
Celery and products	ВС		Ø				
Mustard and products	ВМ		V				
Sesame seeds and products	AS		V				
SO2 and Sulphites (=> 10mg/kg)	AU		V				
Lupin and products	NL		Ø				
Molluscs and products	UM		V				

Secondary Allergens

Property	GS1	Present	Absent	Comment	Note
SO2 and Sulphites (<10mg/kg)	-	Z		SO2 in Yeast in Pizza Base, in Cornflourin sauce. Sodium Metabisulphite i	
				n Potato Starch.	
Peas and products (excl. dried)	NE		Z		
Beans and products (excl. dried)	-				
Fenugreek and products	-				
Dried peas and products	-				
Dried beans and products	-				
Chick peas and products	-				
Lentils and products	-		Ø		
Sunflower seeds and products	SS	V		Sunflower Lecithin in Roll Off in Pizza Base (not declared). Sunflower Seed	
				Oil in Natural Butter Flavouring & in Sauce Dry Blend.	
Poppy seeds and products	PS				
Pine nuts/kernels and products	PN				
Pumpkin seeds and products	-		Ø		
Melon seeds and products	-				
Apricot kernels and products	-				
Maize and products	NM	V		Citric Acid derived from maize in Roll Off & Wundrol in Pizza Base (not ded	ared).
				Maize starch in sauce. Dextrose derived from Maize in Smoked Pepperoni.	
Buckwheat and products	-		Ø		
Orange and products	-				
Lemon and products	-		Ø		
Lime and products	-		Ø		
Grapefruit and products	-		V		

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 Current On:
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Property	GS1	Present	Absent	Comment	Note
Cherry and products	-		V		
Mango and products	-		V		
Nectarine and products	-		V		
Peach and products	-		V		
Plum and products	-		V		
Tomato and products	-	V		Tomato Purée in Sauce.	
Strawberries and products	-		V		
Melon and products (excl. seeds)	-		V		
Pineapple and products	-		V		
Pear and products	-		V		
Banana and products	-		Ø		
Avocado pears and products	-		Ø		
Kiwi fruit and products	-		Ø		

Other Ingredients of Concern

Property	GS1	Present	Absent	Source	Note
Yeast and yeast extract	-	Ø		Yeast in Pizza Base, Yeast Extract in Sauce Dry Blend.	
Alcohol	-		Ø		
Colours	-		V		
Artificial colours	-		Ø		
Natural colours	Ī -		Ø		
Flavours	-	Ø		Paprika Extract & Black Pepper Extract in Sauce Dry Blend. Paprika Extract & Pepper Extract in Smoked Pepperoni. Nat al Butter Flavouring in Pizza.	ur
Other (Artificial) flavours	-		Ø		
Natural flavours (95/5 compliant)	-	Ø		Paprika Extract & Black Pepper Extract in Sauce Dry Blend. Paprika Extract & Pepper Extract in Smoked Pepperoni.	
Natural flavours (WONF)	-		Z		
Natural flavours (from natural source other than named)	-			Natural Butter Flavouring in Pizza.	
Smoke flavouring (as defined by 1334/2008)	-		Ø	Pepperoni smoked by a traditional pro cess.	
Primary smoke condensate (defined by 2065/2003 Art.3 Para.1)	-		Ø		
Primary tar fraction (defined by 2065/2003 Art.3 Para.2)	-		V		
Derived smoke flavouring (defined by 2065/2003 Art.3 Para.4)	-		Ø		
Preservatives	-	V		Sodium Nitrite in Smoked Pepperoni.	
Artificial preservatives	-	Ø		Sodium Nitrite in Smoked Pepperoni.	
Natural preservatives	-		V		
Palm (kernel) oil & derivates	-	Ø		Palm Oil in Natural Butter Flavouring & in Garlic Oil.	
RSPO certified /SG or /IP Palm (Kernel) Oil + derivatives	-	Ø		Palm Oil in Natural Butter Flavouring & in Garlic Oil.	
Bovine Meat & Derivatives	BF		Ø		
Porcine Meat & Derivatives	PO	V		Pork & Pork Fat in Smoked Pepperoni.	
Ovine Meat & Derivatives	-		Ø		
Other Mammal Meat & Deriv	-		Ø		
Poultry Meat, Fat & Prod.	CM.		Ø		
Irradiation	-		Ø		

Dietary Suitability - Certified Status

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Property	Yes	No	Comment
Hal-al		V	
Kosher		V	
Vegan			
Ovo Lacto Vegetarian			
Lacto Vegetarian			
Organic		Ø	

Labelling requirements

Property	Yes	No	Comment
Is GM Labelling required?			
Is labelling for engineered nano-materials required?			

Claims

Property	Description	Note
Claim	For a sustainable tomorrow [see note for text to accompany the logo].	Ø

Claim [] (note)

Making a difference with responsibly sourced and prepared food every day. For more visit GOODFELLASPIZZAS.COM/OUR-SUSTANAIBLE-PATH

Claims / Disclaimers

'Goodfellas', 'Made with Respect' and 'The Godmother' are trademarks of Birds Eye Ireland Limited

Instructions

Generation Details

Generated By	Date Generated	Country	Note
		Ireland	

Cooking Method 1

COOKING INSTRUCTIONS

- 1. For best results, cook from frozen. Preheat conventional oven to 200°C / gas mark 6, or 180°C for fan oven. Appliances vary, these instructions are a guide only.
- 2. Remove all of the packaging. Spread out all of the toppings for maximum deliciousness.
- 3. Cook directly on top oven shelf (no baking tray needed), bake until golden for 18-20 minutes. Please ensure pizza is cooked until piping hot but allow pizza to cool slightly before eating, toppings can be very hot!

Instructions for Design House - Cooking Method 1

"COOKING INSTRUCTIONS" to be in Bold.

Storage Instructions

STORAGE INSTRUCTIONS

Store frozen at -18°C or cooler. Do not refreeze after defrosting. See top of pack for best before end date.

Instructions for Design House - Storage Instructions

STORAGE INSTRUCTIONS' to be in bold.

Contact Details

^{**}Note** Please ensure that the Nomad Foods Logo is added at a significant size to back of pack on artwork.

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Company Contact Information

We really want to know if you enjoyed your pizza.

Write, email, call or find us on social, we'd love to hear from you:

[Letter symbol]

Birds Eye Limited, Freepost ADM3939, London, SW1A 1YS

Birds Eye Ireland Limited, Monread Road, Naas, Co. Kildare, W91 HE67, Ireland

[Phone symbol]

Customer Care Number: UK: 0800 33 22 77

ROI: CALLSAVE 1800 817 358

[@ symbol]

customerrelations@birdseye.co.uk www.Goodfellaspizzas.com

[Facebook symbol]

[Twitter symbol]

[Instagram symbol]

#MadeWithRespect

Nutrition

[FIC Regulation Reference Intakes]

Declarations (FIC)

Property	Attribute	Value	UOM	Comment
Weight	Pack 3	524	g	e [average weight mark to be printed on pack after weight]
Portions/Doses/Uses	Pack 3	2	No.	This pack contains 2 servings
Weight per serving/portion	_	262	g	½ pizza

Generation Details

Generated By	Date Generated	Source of Data	Note
Rosemary Flynn	09/05/2022	Calculated in IS RD Modules	

Nutrient Profile Score

Property	Score	Previous Score	Veg per Portion (g)	Comment
Nutrient Profile Score	3			

Column Headers on Pack (FIC)

Country	per 100g as sold	per Portion	Comment
per 100g		As Sold 100g Provides:	
per Portion		Per ½ Pizza* Oven Baked Provides:	

Nutrition Information (FIC)

Average Values	Attribute	per 100g	per Portion	UOM	Comment
Energy	kJ	1090	2912	kJ	
Energy	kcal	260	695	kcal	
Fat	-	12	32	g	
Fat of which	Saturates	4.7	12	g	
Carbohydrate	-	27	72	g	
Carbohydrate of which	Sugars	1.1	3.0	g	

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Average Values	Attribute	per 100g	per Portion	UOM	Comment
Fibre	Dietary	2.1	5.6	g	
Protein	-	10	27	g	
Salt	-	0.88	2.3	g	

Reference Intake Icons

	Reference Intakes	per Portion	%RI
Energy (kJ)	8400kJ	2912 kJ	35%
Energy (kcal)	2000kcal	695 kcal	35%
Fat	70g	32 g	46%
Saturates	20g	12 g	60%
Sugars	90g	3.0 g	3%
Salt	6g	2.3 g	38%

Nutrition & Reference Intakes Information

Reference intake of an average adult (8400kJ/2000kcal).

Per ½ pizza* oven baked provides:

Reference intake of an average adult (8400kJ/2000kcal) Average values per 100g: Energy 1090kJ/260kcal

FOP Traffic Light Labelling:

Fat: Red

Saturated fat: Red Total sugars: Green

Salt: Red

Local Information

Product information

Property	Details
Manufacturer	Birds Eye Ireland Limited
Address	IDA Industrial Estate, Monread Rd, Naas, Co. Kildare, W91 HE67 / Lisnamuck, Ballinalee Road, Longford, Co.
	Longford N39 HC64
Country	Ireland

^{*}Children's nutritional needs differ to those of adults, consequently smaller portion sizes may be appropriate.