



## PRODUCT SPECIFICATIONS

**SUPPLIER:** WALDRONS PATISSERIE  
**PRODUCT:** Profiteroles  
**CODE:** 0007GF

### PRODUCT SPECIFICATION

#### Section A – MANUFACTURING

##### **1. Raw Materials**

Specifications are held at Waldron's for all raw materials.  
Ingredients supplied to Waldron's are from Audited GM free source.  
All products supplied by Waldron's, may contain nuts, peanuts or derivatives of nuts or peanuts.

##### **2. Formulation. Ingredients & Allergens**

Cream Filling (74%) (Cream (**Milk**), Sugar, Maize Starch, Emulsifier (E471), Stabiliser (E407), Natural Bourbon Vanilla Extract), **Egg**, Palm Oil, Potato Starch, Maize Starch, **Egg** White Powder, Dextrose, Thickeners (E461, E412), Rice Starch, Raising Agents (E450iii, E500ii), Emulsifiers (E471, E475), Iodised Salt, Burnt Sugar, Inulin

ALLERGENS: Contains Milk, Egg,

##### **3. Process Controls**

H.A.C.C.P. In full operation. Details on request.

##### **4. Line Quality Control**

Details included in H.A.C.C.P.  
Weight – product is weighed by hand with further Q.C. weight checks carried out.  
Metal Detection – 2.5mm Fe. 3.00mm Non Fe, 3.5mm Stainless.

Microbiology. Representative sample taken of full product range each month.



## **SECTION B**

### **1. Appearance.**

Choux Pastry Buns filled with fresh dairy cream.

### **2. Gross Criteria.**

Unit of sale, net weight: 2 x 1kg Bags cream filled profiteroles  
Approx. 72 Buns per unit, two units per case

### **3. Nutritional Value per 100g:**

Energy 1296kj / kcal 312 / Fat 24.9g / Saturated 16.6g / Carbohydrates 18.2g / Sugars 13.5g / Protein 3.6g / Salt 0.18g.

### **4. Microbiological Standards.**

Enterobacteriaceae <1000 cpu/gram

TVC <1000.000 cpu/gram

Staph.aureus <100 cpu/gram

Salmonella and Listeria – Absent in 25 gram

### **5. Packaging Specifications.**

Two units per carton. 180 cartons per pallet on 15 layers

Packaging weight: Box 200grams  
Poly Bags 15 grams

### **6. Delivery.**

Delivery temperature target - 18°C  
Shelf life into depot min. 12 months

## **7. STORAGE INFORMATION**

This product is best before 18 months after production, this is only when the product is stored at -18°C. Do not re-freeze product once defrosted. Product can be served after thawing for 20 minutes at room temperature or 2 hours in a refrigerator.

Date 10.8.24

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