



UNITS 1-5 CHURCHILLS

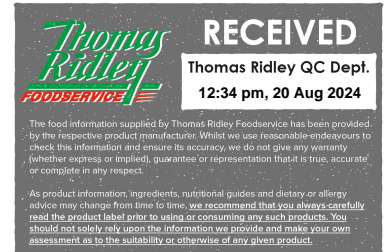
MARDLE WAY INDUSTRIAL ESTATE

BUCKFASTLEIGH

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PRODUCT SPECIFICATION

PRODUCT	VEGAN LEMON MERINGUE PIE
SIZE/WEIGHT	14PTNS/1.6KG
PRODUCT CODE	PS 2021 V
DATE	18.1.24
REASON FOR ISSUE	NEW PRODUCT

1. PRODUCT DESCRIPTION

A sweet shortcrust pastry case filled with a tangy lemon filling, topped with a Vegan Meringue

2. MICROBIOLOGICAL

PARAMETER	TARGET VALUE	LIMIT	METHOD
Enteroc/Coliform	<100	Max 1×10^3	External Laboratory
E.Coli	<10	Max 10	External Laboratory
TVC	< 10^4	Max 5×10^5	External Laboratory
Staph.aureus	<10	Max 100	External Laboratory
Salmonella/Listeria	Absent	Absent	External Laboratory

3. METAL DETECTION

3.00MM FERROUS, 4.00MM NON-FERROUS, 5MM STAINLESS STEEL

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4. NUTRITION

<u>NUTRICALC</u>	<u>PER 100G</u>
ENERGY VALUE (KJ)	1066
ENERGY VALUE (KCAL)	253
PROTEIN	1.3g
CARBOHYDRATE	50g
OF WICH SUGARS	37g
FAT	5.2g
OF WHICH SATURATES	1.9g
DIETARY FIBRE	0.6g
SALT	0.07g

5. SHELF LIFE

18 MONTHS FROM DATE OF PRODUCTION, MINIMUM OF 12 MONTHS ON DELIVERY.

6. STORAGE AND TRANSPORT

FROZEN PRODUCT STORE AND TRANSPORT AT -18 OR BELOW

DO NOT REFREEZE AFTER DEFROSTING

TO DEFROST, REMOVE ALL PACKAGING AND LEAVE IN A REFRIGERATOR TO DEFROST, CONSUME WITHIN 48 HOURS

7. PACKAGING

CARDBOARD BOX DIMENSIONS (LxWxH) 291x291x71

ROUND CAKE BOARD DIMENSIONS/FOIL: 20G Foil, Food Grade (288mm(L)x41mm(D))

CAKE COLLAR N/A

CLEAR BAG: 450mmx600mm, 100% LDPE

LABEL INFORMATION: A 5 DIGIT CODE DENOTES DAY OF MANUFACTURE, TOGETHER WITH A BEST BEFOR DATE.

8. PALLETISATION

UNITS PER LAYER: 12

LAYERS PER PALLET: 117

PALLET HEIGHT: 1.53m

MATERIAL WOOD

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9. INGREDIENT DECLARATION

Lemon Filling (47%) Lemon Topping (22%)(Water, Sugar, Lemon Comminute(9%), Modified Starch, Lemon (2%), Acidity Regulator (Citric Acid), Preservative (potassium Sorbate)), Modified Starch, Colour (Curcumin), Vegan Meringue Topping (31%) Sugar, Aqua Faba (Water, Chickpea extract), Water, Cream of tartare, Modified Starch, Carboxymethylcellulose, Guar Gum, Pastry Case (22%) Maizebite flour (**Wheat (Gluten)** (contains Calcium Carbonate, Niacin, Iron, Thiamine), Maize flour, Margarine (Vegetable Oils (Palm, Rape), Water, Salt, Sugar, Water, Vegetable Shortening (Vegetable oils (palm, rape)).

9.1 ALLERGENS

WHEAT (GLUTEN)

May contain traces of tree nut and Peanut, Egg and Milk

Produced in a factory that handles egg and milk

10. DIET SUITABILITY – THIS PRODUCT IS SUITABLE FOR THE FOLLOWING DIETS

VEGETARIAN **YES**

VEGAN **YES**

GLUTEN FREE **NO**

11. PROCESS CONTROLS

H.A.C.C.P IN FULL OPERATION

Signature



Name: S MORRIS

Position: TECHNICAL MANAGER

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