



UNITS 1-5 CHURCHILLS
 MARDLE WAY INDUSTRIAL ESTATE
 BUCKFASTLEIGH
 DEVON, TQ4 7TB
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PRODUCT SPECIFICATION

PRODUCT	STRAWBERRY ETON MESS
SIZE/WEIGHT	16PTNS/1.28KG
PRODUCT CODE	PS 2011
DATE	13.11.24
REASON FOR ISSUE	RECIPE AMENDMENT

1. PRODUCT DESCRIPTION

DIGESTIVE BISCUIT BASE, LAYERED WITH STRAWBERRY SAUCE, GOLDEN MERINGUE CHUNKS, CRÈME MIX, FINISHED WITH WHITE CHOCOLATE CURLS

2. MICROBIOLOGICAL

PARAMETER	TARGET VALUE	LIMIT	METHOD
Entero/Coliform	<100	Max 1x10 ³	External Laboratory
E.Coli	<10	Max 10	External Laboratory
TVC	<10 ⁴	Max 5x10 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

4. NUTRITION

<u>NUTRICALC</u>	<u>PER 100G</u>
ENERGY VALUE (KJ)	1449
ENERGY VALUE (KCAL)	348
PROTEIN	3.0g
CARBOHYDRATE	35.0g
OF WICH SUGARS	22.8g
FAT	21.5g
OF WHICH SATURATES	12.9g
DIETARY FIBRE	0.7g
SALT	0.24g

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: 15

LAYERS PER PALLET: 12

PALLET HEIGHT: 1.03m

MATERIAL WOOD

ISSUE DATE 13.11.24

ISSUE NUMBER: 4

9. INGREDIENT DECLARATION

Icing Mix (Water, Sugar, Palm Kernel Oil, Palm Oil, Emulsifiers (Polysorbate 60, Polyglycerol esters of fatty acids, Sunflower Lecithin), Stabilisers (hydroxypropyl methyl cellulose, sodium alginate), Salt, Flavourings, Acidity regulator (Sodium Citrate), Colour (Beta Carotene)), Biscuit Crumb (Fortified **WHEAT**flour, (**WHEAT**Flour contains (Calcium Carbonate, Iron, Niacin, Thiamin). Wholemeal **WHEAT** Flour, Vegetable Shortening (palm Oil, Rapeseed Oil), Sugar, Partially Inverted Sugar Syrup, Raising Agents (Sodium Bicarbonate, Ammonium Bicarbonate), Salt, Strawberry Sauce (18%) (Water, Strawberries (38%), Sugar, Modified Starch, Citric Acid, Natural Colour (Eldeberry Concentrate), Natural Flavour, Preservative (Potassium sorbate)), White Chocolate (7%) (Sugar, Full Cream **MILK** Powder, Cocoa Butter (23%), Flavour, Emulsifier (**SOYA** Lecithin)), Sour Cream (**MILK**) (Cream (**MILK**), Skimmed **MILK** powder, Modified Maize Starch, Lactic Cultures, Potassium Sorbate), Whipping Crème(6%)(Reconstituted Skimmed **MILK** Powder, Palm Kernel Oil, Water, Palm Oil, Modified Maize Starch, Flavourings (Contain **Milk**), **Milk** Protein, Thickener (Xanthan gum), Acidity Regulator (Sodium citrate, Potassium phosphate), Emulsifiers (Mono-and diglycerides of fatty acids, Lecithin, Polysorbate 60), Salt, Colour (Beta Carotene)), Margarine (Vegetable Oils (Palm, Rape), Water, Salt), Caster Sugar, Cream Cheese (**MILK**) (13%) (Skimmed **MILK**, Cream (**MILK**), Skimmed **MILK** Powder, Lactic Cultures, Salt, **MILK** Protein, Potassium Sorbate),Partially Inverted Refiners Syrup, Liquid **EGG** White (**EGG** Albumen, Acidifier (E330, E331), Preservative (E202), Thickeners (E412, E415), **EGG** Albumen Powder (**EGG** Albumen Powder (97%), Acidity Regulator (E270).

9.1 ALLERGENS

WHEAT, GLUTEN, MILK, SOYA, EGG

PRODUCT MAY CONTAIN NUTS AND TREE NUTS

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

VEGETARIAN YES VEGAN NO 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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