

	PROPER CORNISH LTD FINISHED PRODUCT SPECIFICATION (FROZEN PRODUCTS)	QA-090A/22
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Section A – Supplier Details

Registered Address: Proper Cornish Ltd 3 Lucknow Road Bodmin Cornwall PL31 1EZ Tel: 01208 265830 Fax: 01208 78713 E-mail: propercornish@propercornish.co.uk Website: www.propercornish.co.uk	Manufacturing Address: As for registered address
Technical Contact Name	Geoff Waters
Technical Telephone No.	01208 261315
Technical Email Address	geoff.waters@propercornish.co.uk
Commercial Contact Name	Samantha Bolitho-Sayer
Commercial Telephone No.	01208 261302
Commercial Email Address	sam.bolithosayer@propercornish.co.uk

Section B – General Product Information

Product Title (as it appears on the label):	40 UCF 150g PC All Day Breakfast Bar
Product Description:	Favourite English breakfast ingredients combined and wrapped in a pre-glazed puff pastry sprinkled with bacon flavour and rusk topping.
Product Code:	46238
Product Type:	Uncooked Frozen
Product Marking:	Slash marks with bacon flavour and rusk topping
Factory Licence No:	GB CQ515



Quality standard	Originated by: Sue Mears	Date issued: 25/03/2024	Authorized by: Geoff Waters
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SECTION C - Compound Ingredient Information

Ingredient	Breakdown	Position In Ingredient Ranking
WHEAT Flour	WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin	1
Vegetable Margarine	Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice	2
Baked Beans	Haricot Beans, Water, Tomato, Sugar, Glucose Syrup, Modified Maize Starch, Salt, BARLEY Malt Vinegar, Onion Powder, Paprika, Flavouring	4
Scrambled EGG	EGG , Water, Rapeseed Oil, Butter MILK Powder (MILK), Cornflour, White Pepper Extract (Salt, White Pepper Extract), Acidity Regulators (Citric Acid, Lactic Acid), Stabiliser (Xanthan Gum)	5
White Shortening	Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice	6
Pork Sausage	Pork, Water, Seasoning [WHEAT Flour With Calcium Carbonate, Iron, Niacin, Thiamin, Salt, Dextrose, Spice Ground White Pepper], Spice Extracts [Black Pepper, Mace, Pimento], Herb Extract [Sage Extract], Potato Starch, Stabilisers [Diphosphates, Triphosphates]	8
Bacon	Pork, Water, Salt, Preservatives (Sodium Nitrate, Potassium Nitrate)	9
Tomato	Tomatoes, Tomato Juice, Citric Acid	10
Tomato Ketchup	Water, Glucose-Fructose Syrup, Tomato Paste, Modified Maize Starch, Sugar, Acidity Regulators [Acetic Acid, Citric Acid], Salt, Preservative [Potassium Sorbate], Natural Flavouring	12
Bacon Flavour Topping	Breadcrumb [Fortified WHEAT Flour, Salt, Yeast], Yeast Extract, Salt, Smoked Sea Salt, Natural Flavouring), Rusk (Rusk [WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin)], Water, Salt, Raising Agent [Ammonium Carbonate])	14
Vegan Glaze	Tapioca Dextrin, Dextrose	16

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Ingredients in Descending Order: (based on uncooked product)

WHEAT Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Vegetable Margarine (Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice), Water, Baked Beans (9%) (Haricot Beans, Water, Tomato, Sugar, Glucose Syrup, Modified Maize Starch, Salt, **BARLEY** Malt Vinegar, Onion Powder, Paprika, Flavouring), Scrambled **EGG** (7%) (**EGG**, Water, Rapeseed Oil, Butter **MILK** Powder (**MILK**), Cornflour, White Pepper Extract (Salt, White Pepper Extract), Acidity Regulators (Citric Acid, Lactic Acid), Stabiliser (Xanthan Gum)), White Shortening (Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Onion, Pork Sausage (4%) (Pork, Water, Seasoning [**WHEAT** Flour With Calcium Carbonate, Iron, Niacin, Thiamin, Salt, Dextrose, Spice Ground White Pepper], Spice Extracts [Black Pepper, Mace, Pimento], Herb Extract [Sage Extract]), Potato Starch, Stabilisers [Diphosphates, Triphosphates], Bacon (4%) (Pork, Water, Salt, Preservatives (Sodium Nitrate, Potassium Nitrate)), Tomato (4%) (Tomatoes, Tomato Juice, Citric Acid), Mushrooms (2%), Tomato Ketchup (Water, Glucose-Fructose Syrup, Tomato Paste, Modified Maize Starch, Sugar, Acidity Regulators [Acetic Acid, Citric Acid], Salt, Preservative [Potassium Sorbate], Natural Flavouring), Cornflour, Bacon Flavour Topping (Breadcrumb [Fortified **WHEAT** Flour, Salt, Yeast], Yeast Extract, Salt, Smoked Sea Salt, Natural Flavouring), Rusk (Rusk [**WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin)], Water, Salt, Raising Agent [Ammonium Carbonate]), Salt, Vegan Glaze (Tapioca Dextrin, Dextrose), Dehydrated Potato Flake, Black Pepper, Beta-Carotene Powder.

Allergy Advice: For allergens, including cereals containing gluten, see ingredients in **BOLD TEXT**



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SECTION D - Recipe Details

Ingredients listed in descending order.

INGREDIENT	SUPPLIER (See Proper Cornish Approved Suppliers List)	TEST	FREQUENCY	STANDARD	REJECT
Pastry					
Wheat Flour	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Vegetable Margarine	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Water	South West Water	In-house Swab Tests Micro Testing	Monthly Quarterly	Conformance to RM specification	Out of specification Inform SW Water
White Shortening	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Salt	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Filling					
Baked Beans	PC Approved	See PC Raw material intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Egg	PC Approved	See PC Raw material intake Procedure Temperature check	Every Delivery	Conformance to RM specification 0°C – 5°C	Out of specification
Onion	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Pork Sausage	PC Approved	See PC Raw material intake Procedure Temperature check	Every Delivery	Conformance to RM specification <-18°C	Out of specification
Bacon	PC Approved	See PC Raw material intake Procedure Temperature check	Every Delivery	Conformance to RM specification 0°C – 5°C	Out of specification
Tomato	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Mushroom	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Tomato Ketchup	PC Approved	See PC Raw material intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Cornflour	PC Approved	See PC Raw material intake Procedure	Every Delivery	Conformance to RM specification	Out of specification

Quality standard

Originated by: Sue Mears

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INGREDIENT	SUPPLIER (See Proper Cornish Approved Suppliers List)	TEST	FREQUENCY	STANDARD	REJECT
Bacon Flavour Topping	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Rusk	PC Approved	See PC Raw material intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Salt	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Potato Flake	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Black Pepper	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Beta-Carotene Powder	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Glaze					
Glaze	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification

Quality standard

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SECTION D1 – Country of Origin

Ingredient Name	Country of Origin
Flour	UK, Poland, Germany, USA, Canada, France, India, China
Vegetable Margarine	Produced in Belgium
Vegetable Oils and Fats	South East Asia (Malaysia/ Indonesia/ Papua New Guinea), Ivory Coast, Ghana, Cameroon Brazil, Colombia, Honduras, Nigeria and Ecuador.
Water	Belgium
Salt	Belgium
Lemon Juice	Netherlands
Water	UK
Baked Beans	Manufactured in UK
Beans	Canada, USA
Water	UK
Tomato Puree	China, Portugal, Spain, US
Sugar	UK, Gambia
Glucose Syrup	Belgium
Modified Maize Starch	France, Italy
Salt	UK
Malt Vinegar	UK, Germany
Onion Powder	UK, China, France, India, Japan, Madagascar, Netherlands, Spain
Paprika	UK, China, France, India, Japan, Madagascar, Netherlands, Spain
Flavouring	UK, China, France, India, Japan, Madagascar, Netherlands, Spain
Scrambled Egg	Manufactured in UK
Egg	UK
Water	UK
Rapeseed Oil	Europe, Australia
Buttermilk Powder	UK
Cornflour	Germany
Salt	UK
White Pepper	Indonesia, Vietnam
Citric Acid	China, Austria
Lactic Acid	China
Xanthan Gum	Belgium, France
White Shortening	Produced in Belgium
Vegetable Oils and Fats	Palm - South East Asia (Malaysia/ Indonesia/ Papua New Guinea), Ivory Coast, Ghana, Cameroon Brazil, Colombia, Honduras, Nigeria and Ecuador. Rapeseed - France, Germany, Hungary,

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	Slovakia, Poland, Czech Republic, Belgium, Austria, Russia, Ukraine, Australia, Denmark and Great Britain
Water	Belgium
Salt	Belgium
Lemon Juice	Netherlands
Onion	UK
Pork Sausage	Produced in UK
Pork	UK
Wheatflour	UK
Salt	UK
Dextrose	France, Belgium
White Pepper	Indonesia
Black Pepper	UK, USA, India, Indonesia, China, Germany
Mace	UK
Pimento	UK
Sage	UK
Potato Starch	France
Stabilisers	Germany
Bacon	Produced in UK, EU
Pork	UK, Denmark, Holland, Germany, Spain
Water	UK, Denmark, Holland, Germany, Spain
Salt	UK, Denmark, Holland, Germany, Spain
Sodium Nitrite	Germany, Denmark, Holland
Potassium Nitrate	Poland, Israel, Denmark, Germany
Mushroom	UK
Tomato Ketchup	Produced in UK
Water	UK
Glucose-Fructose Syrup	UK, Germany, Netherlands, Poland, Spain
Tomato Paste	Spain, China
Sugar	UK, France, Mauritius, Zambia, Malawi, Belgium, Germany, Egypt, Guatemala, Croatia, Portugal
Modified Maize Starch	Italy, France
Acidity Regulators	UK, France, USA, China, Singapore, Saudi Arabia
Salt	UK, China
Preservative	China
Tomato Spice	UK, Indonesia, India, Belgium, UK, Madagascar, Sri Lanka
Cornflour	Germany
Bacon Flavour Topping	Produced in UK
Breadcrumbs	UK
Yeast Extract	UK, Germany

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Smoked Sea Salt	Ireland
Salt	UK
Flavouring	Norway, UK, China
Rusk	Produced in UK
Wheat Flour	UK
Water	UK
Salt	UK
Raising Agent	UK
Salt	UK
Vegan Glaze	Produced in UK
Tapioca Dextrin	Germany
Dextrose	Spain, Germany, Italy
Potato Flake	UK
Black Pepper	Indonesia, Vietnam
Beta-Carotene Powder	UK

All meat used in Proper Cornish products is sourced from animal welfare approved sites.
All fats and oils contained in Proper Cornish products are sourced from RSPO certified suppliers.

SECTION E – Physical Properties

Pack Size:	40
Declared Product Weight:	150g
Storage & Temperature Instructions	Keep frozen, store at -18°C. Do not defrost. Always cook before eating. Use within durability date. Handle boxes with care. Do not stack boxes more than 9 high
Cooking/Heating Guidelines	Always cook from frozen. Oven – Arrange frozen products on a baking tray and place into a pre-heated fan oven at 180°C/Gas mark 6. Bake for approximately 30-35 minutes until golden brown. Ensure a core temperature of >80°C is obtained before serving. (Adjustments may need to be made to suit particular ovens, see manufacturer's handbook for best results).
Legal Minimum Meat Content:	8% (based on unbaked product)

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Physical Attributes:

Description	Deposit Weight + tolerance (g)	Percentage
Pastry	85g $\pm$ 5g	56%
Filling	60g $\pm$ 5g	40%
Topping	3g approx.	2%
Glaze	2g approx.	1%
Total Weight Unbaked	150g $\pm$ 10g	

SECTION F – Dietary and Allergy Data

FREE FROM	YES / NO	Declared on Label	Source	Allergens on site
Egg and Derivatives	No	Yes	Scrambled egg	Yes
Milk and Derivatives	No	Yes	Scrambled egg	Yes
Lactose	No	No	Scrambled Egg	Yes
Lupin and Derivatives	Yes	No		No
Cereals Containing Gluten	No	Yes		Yes
Wheat and Derivatives	No	Yes	Flour, bacon flavour topping, rusk	Yes
Rye and Derivatives	Yes	No		No
Barley and Derivatives	No	Yes	Baked beans	Yes
Oats and Derivatives	Yes	No		No
Spelt and Derivatives	Yes	No		No
Kamut and Derivatives	Yes	No		No
Nuts and derivatives	Yes	No		No
Peanuts and derivatives	Yes	No		No
Sesame Seeds & Derivatives	Yes	No		No
Mustard	Yes	No		Yes
Celery/Celeriac and Derivatives	Yes	No		Yes
Fish and Derivatives	Yes	No		No
Crustaceans and Derivatives	Yes	No		No
Molluscs and Derivatives	Yes	No		No
Sulphur Dioxides or Sulphites (>10mg/Kg)	Yes	No		Yes
Soya and Derivatives	Yes	No		Yes
Yeast & Yeast Derivatives	No	Yes	Bacon flavour topping	
Maize and Derivatives	No	Yes	Baked beans, tomato ketchup, cornflour	
Fruit & Fruit Derivatives	No	Yes	Vegetable margarine and shortening,	

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			baked beans, tomato, tomato ketchup	
Vegetable & Vegetable Derivatives	No	Yes	Vegetable margarine and shortening, baked beans, onion, pork sausage, mushroom, potato flake	
Additives And Processing Aids	No	Yes	Scrambled egg, pork sausage, bacon, tomato ketchup, rusk	
Artificial Colours	Yes	No		
Azo & Coal Tar Dyes	Yes	No		
All Added Colours	No	Yes	Beta-carotene	
Benzoates	Yes	No		
Bha/Bht (E320/321)	Yes	No		
Artificial Flavours	Yes	No		
All Preservatives	No	Yes	Bacon, tomato ketchup	
Glutamates	Yes	No		
Aspartame	Yes	No		
Beef (non UK)	Yes	No		
Beef (UK Origin)	Yes	No		
Pork	No	Yes	Sausage, bacon	
Lamb	Yes	No		
Poultry	Yes	No		
Gelatine	Yes	No		

Suitable for	Yes	No
Vegetarians		✓
Vegans		✓

SECTION G – NUT STATEMENTS

Proper Cornish Ltd (Bodmin) operates a nut free site. No nuts or peanuts are allowed on site. There are no nuts or peanuts in this recipe, however we cannot guarantee that the raw materials entering the site are nut free.

Declared on the label? No

SECTION H - Genetically Modified Ingredients

	YES	NO
Does the product contain any genetically modified ingredients		✓
Does the product contain any ingredients derived from a genetically modified source		✓
Is I.P Certification available for this product?		✓

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SECTION I - Shelf Life, Storage & Delivery

Shelf Life	Maximum – 18 months from production
Shelf life upon opening	As above if kept frozen
Storage Temp (°C)	<-18°C
Handling Requirements	None

SECTION J - Organoleptic Description (Baked Product)

Appearance	Pastry - Oblong pastry case encompassing filling folded and sealed down one side. Pastry layers lift during cooking and a small void around the filling may form. The filling may protrude at either end of the product and will be a darker colour to the filling inside the roll. Glaze may become trapped in the side seal causing the colour to darken. The pastry cooks to a mottled, golden brown, the colour may be darker on the seal. The pastry top has slash markings with a bacon flavour and rusk topping which may also cook to a slightly darker brown. Filling – Visible pieces of tomato, egg, sausage, bacon, beans and onion with flecks of pepper
Texture	Pastry – Flaky puff pastry. The topping gives a slight crunchiness Filling – Loose mix with texture from the sausage and bacon
Flavour	Reminiscent of a traditional English breakfast
Aroma	Reminiscent of a traditional English breakfast

SECTION K - Nutritional Information

Nutrient		Per 100g/ml (as sold)	Per 100g/ml (cooked)	Typical 135g cooked	Declared on Pack	Data Source
Energy	(K/J)	1267	1407	1900	No	Nutritionalc
Energy	(k/cal)	304	338	456	No	Nutritionalc
Fat	(g)	20.9	23.2	31.4	No	Nutritionalc
-of which saturates	(g)	10.9	12.1	16.4	No	Nutritionalc
Carbohydrate	(g)	25.0	27.8	37.5	No	Nutritionalc
-of which sugars	(g)	1.7	1.9	2.5	No	Nutritionalc
Protein	(g)	5.0	5.6	7.5	No	Nutritionalc
Salt	(g)	1.06	1.18	1.59	No	Nutritionalc

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SECTION L – Microbiological

TEST	TARGET		REJECT	
	Unbaked	Baked	Unbaked	Baked
<i>Escherichia Coli</i> Type 1	<20 cfu/g	10 cfu/g	>100 cfu/g	>10 cfu/g
<i>Staphylococcus</i> (coagulase positive)	100 cfu/g	10 cfu/g	>500 cfu/g	>100 cfu/g
<i>Salmonella</i> /25g	Absent in 25g	Absent in 25g	Present in 25g	Present in 25g
<i>Clostridium perfringens</i>	<100 cfu/g	10 cfu/g	>500 cfu/g	>10 cfu/g
<i>Bacillus cereus</i>	<500 cfu/g	10 cfu/g	>1000 cfu/g	>10 cfu/g

SECTION M – Quality Checks & Foreign Body Detection Methods

Test	Frequency		Parameters
Raw Material Assessment	All deliveries	Temperature No contamination Meets specification	Frozen <-18°C No tolerance No tolerance
Process Control	Every 30 mins on all lines	Temperature Weights Meets specification	As stated in HACCP ANALYSIS
Metal Detection	Every 30 mins	All products	2mm Ferrous 2.5mm non-Ferrous 2.5mm SS
Sieving	All flour	From bag	No contamination-reject
Glass Policy/Audit	Daily/Weekly -Dependant on risk assessment	All glass and brittle materials	No tolerances -reject

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SECTION N - Packaging Information

Component	Outer Case	Label	Tape
Material	Brown Cardboard Box	Paper	Plastic Tape
Specification	400x300x167mm	250x100mm	
Primary / transit	Primary	Secondary	Secondary
Component weight / per case (g)	260g	1g	3g
Barcode	05023281462386		

Pallet type	Wooden Pallet
No. of Retail Units per Crate / Case	40
No. of Crates / Cases per pallet Layer	10
No. of Layers per Pallet	9
No. of Crates / Cases per pallet	90
Clearly state how the pallet/shipper/dolly will be wrapped or stabilised during transit	Cardboard Layer Pad x 6, Pallet Wrap

LABEL PHOTO

Product Code



Batch code (sometimes referred to as tag tally)
This is the number after the brackets. It is the key number for the traceability of the product
When reporting any issues, you should include both the product and batch codes.

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SECTION O – HACCP FLOW DIAGRAM

Refer to HACCP Document QA-12A

Scope and Applicability: This Specification confirms the standards adhered to by Proper Cornish for the product named as such. It is intended to provide authoritative and accurate information regarding composition. Processing, packaging, storage, consumer handling and the supplying company’s control procedures and standards as they relate to product safety and quality. The specification thus provides an audit standard against which the conformance of the product may be judged and is intended to provide evidence of due diligence in relation to the Food Safety Act 1990.

Authorised on behalf of Proper Cornish by

Name: Geoff Waters

Position: Technical Manager

Date of Issue: 24/10/2024

Signature:



Issue No: 2

Amendments					
Previous Issue	Previous Issue Date	Current Issue	Current Issue Date	Sections Changed	Details of Change
N/A	N/A	1 Draft	25/10/2023	N/A	New product trial
25/10/2023	N/A	2 Draft	13/12/2023	E N	Stacking height changed Box weight and pallet configuration changed
2 Draft	13/12/2023	1	12/02/2024	C	Product release Compound ingredients corrected
1	12/02/2024	2	24/10/2024	F	Put on latest format Oats removed as being onsite