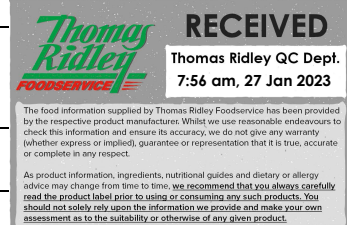


SPECIFICATION CODE:	53315.SID.FIN.SPEC.doc	PRODUCT TITLE:	Gluten Free Caramel Apple Pie (1 x 14 pre-portioned)
----------------------------	------------------------	-----------------------	---



PRODUCT SPECIFICATION

COMPANY NAME:	C D T Sidoli (Welshpool) Ltd	TELEPHONE NUMBER:	01938 555 234
COMPANY/ PRODUCTION UNIT ADDRESS:	Henfaes Lane Welshpool Powys SY21 7BE	FAX NUMBER:	01938 555 013
		E-Mail ADDRESS:	sales@sidoli.co.uk

ORIGINATION DATE:	07/11/13	REVISION DATE:	11/03/22	REVISION NUMBER:	14
PRODUT CODE:	53315	INNER BAR CODE:	Not applicable	OUTER BAR CODE:	5015091533158
PRODUCT TITLE:	GLUTEN FREE CARAMEL APPLE PIE				
PRODUCT DESCRIPTION:	Gluten free pastry case filled with layers of custard, jelled apples and crunchy gluten free crumble which is flooded with a random layer of caramel fudge in varying proportions. This pie is pre-portioned into 14 portions and packed 1 pie per outer.				
INGREDIENT DECLARATION: (In descending order)	Apples (25%), flour blend (rice, potato, tapioca, maize, buckwheat), water, sweetened condensed MILK (whole MILK, sugar, lactose (MILK)), sugar, margarine (palm oil, rapeseed oil, water, emulsifier (mono- and diglycerides of fatty acids), natural flavouring), demerara sugar, modified maize starch, skimmed MILK powder, brown sugar, palm kernel oil, palm stearin oil, gelling agent (pectin), butter (MILK), salt, natural flavouring. MADE IN A FACTORY THAT ALSO HANDLES THE FOLLOWING ALLERGENS: EGG & NUTS. NUTRITION: Typical values, 100g contains: Energy 1098kJ/262kcal, Fat 10.1g (of which saturates 4.2g), Carbohydrate 40g (of which sugars 24g), Fibre 0.6g, Protein 2.6g, Salt 0.10g.				

TOTAL SHELF LIFE:	18 Months from date of manufacture	SHELF LIFE INTO DEPOT:	6 Months (minimum)
COUNTRY OF ORIGIN:	Produced in the U.K	EEC CODE:	Not applicable.
MINIMUM NET CASE WEIGHT:	1 x 2.000kg	MAXIMUM GROSS CASE WEIGHT:	2.400kg
UNITS PER PACK:	1 x 14 PRE-PORIONED	PACKS PER CASE:	1 x 14 PRE-PORIONED
PORTIONS PER CASE:	1 x 14 PRE-PORIONED		
STORAGE:	At or below minus 18°C (0°F)	PRODUCTION CODE:	4 digit code (Year, 3 digit Julian calendar code)
HANDLING INSTRUCTIONS:	Defrost and/or re-heat prior to serving (can be eaten hot or cold).		Keep refrigerated once defrosted. Do not re-freeze once defrosted. Use within 72 hours of defrost.
DEFROSTING INSTRUCTIONS:	Whole: Remove all packaging including the cakeboard, place on a serving platter, cover and defrost under refrigeration (8°C or below) for approximately 12 hours in a gluten free environment. Portion: Place the portion on a plate, cover and defrost under refrigeration (8°C or below) for approximately 4 hours. This product may show signs of sugar bloom during storage, when frozen. This will disappear when the product has been fully defrosted, prior to serving.	RE-HEATING INSTRUCTIONS:	From frozen: Remove portion and microwave on full power for approximately 50 seconds (950 watt microwave). From defrost: Remove portion and microwave on full power for approximately 30 seconds (950 watt microwave).

SPECIFICATION CODE:	53315.SID.FIN.SPEC.doc	PRODUCT TITLE:	Gluten Free Caramel Apple Pie (1 x 14 pre-portioned)
----------------------------	------------------------	-----------------------	---

SUPPLIER & RECIPE INFORMATION

SUPPLIER DETAILS & RECIPE FORMULATION:

C D T Sidoli (Welshpool) Ltd reserve the right to keep all recipe formulations confidential and change ingredient suppliers, as the result of fluctuations within ingredient market trends and costs. We will ensure that the products' quality will not be affected and that ingredient declarations will be correct.

DIETARY & INTOLERANCE DATA

No	Does this product contain:	Yes	No	Comments
1	MRM / MSM (Mechanically Recovered / Separated Meat)		✓	
2	Lactose / Milk / Dairy Products & all forms of Derivatives	✓		Sweetened condensed milk, whole milk, lactose, skimmed milk powder, butter
3	Animal Products (Meat & Meat Products)		✓	
4	Gelatine (State Source & Country of origin)		✓	
5	Beef / Beef Products (Meat & Meat Products)		✓	
6	Pork / Pork Products (Meat & Meat Products)		✓	
7	Fish / Marine Products		✓	
8	Shellfish		✓	
9	Poultry / Poultry Products (Meat & Meat Products)		✓	
10	Egg / Egg Products		✓	
11	Wheat / Wheat Derivatives		✓	
12	Rye / Barley / Oats / Oat Bran		✓	
13	Soya / Soya Derivatives		✓	
14	Maize / Maize Derivatives	✓		Modified maize starch, maize
15	Genetically Modified Material		✓	"Non G.M"
16	Gluten		✓	
17	Artificial Colours		✓	
18	Azo Dyes		✓	
19	Natural Colours		✓	
20	Artificial Flavours		✓	
21	Natural Flavours	✓		Natural

SPECIFICATION CODE:	53315.SID.FIN.SPEC.doc	PRODUCT TITLE:	Gluten Free Caramel Apple Pie (1 x 14 pre-portioned)
----------------------------	------------------------	-----------------------	---

DIETARY & INTOLERANCE DATA (Continued)

No	Does this product contain:	Yes	No	Comments
22	Artificial Preservatives		✓	
23	Preservatives		✓	
24	Additives	✓		E471, E1422, E440.
25	Added Salt	✓		Salt
26	Added Sugar	✓		Sugar, Demerara sugar, soft brown sugar
27	Peanuts		✓	
28	Tree Nuts (Whole / Pieces)		✓	<i>See Intolerance Group Suitability Data for Nut Allergy Sufferers (see 42 & 43).</i>
29	Tree Nut Oils / Derivatives	✓		<i>See Intolerance Group Suitability Data for Nut Allergy Sufferers (see 42 & 43).</i>
30	Seeds (excluding spices)	✓		Rapeseed, apples
31	Irradiated Foodstuffs		✓	
32	Alcohol (State abv%)		✓	
33	Sulphur Dioxide		✓	
34	Coconut / Coconut Derivatives		✓	
35	Origin of Vegetable Contents / Derivatives	✓		Palm oil, palm stearin oil, rapeseed oil, palm kernel oil, E471.

INTOLERANCE GROUP SUITABILITY DATA

No	This Product is Suitable For:	Yes	No	Comments
36	Vegetarians	✓		
37	Vegans		✓	Dairy content
38	Ovo-Lacto Vegetarians	✓		
39	Coeliacs	✓		
40	Lactose Intolerants		✓	Dairy content
41	Diabetics		✓	Contains sugar in at least one form.
42	Nut Allergy Sufferers		✓	This product may not contain actual nuts and/or nut derivatives. However, as we process and handle nuts on site we cannot, guarantee any of our products to be nut free, as they may contain trace elements of nuts.
43	Allergen Statement	MADE IN A FACTORY THAT ALSO HANDLES THE FOLLOWING ALLERGENS: EGG & NUTS.		

SPECIFICATION CODE:	53315.SID.FIN.SPEC.doc	PRODUCT TITLE:	Gluten Free Caramel Apple Pie (1 x 14 pre-portioned)
----------------------------	------------------------	-----------------------	---

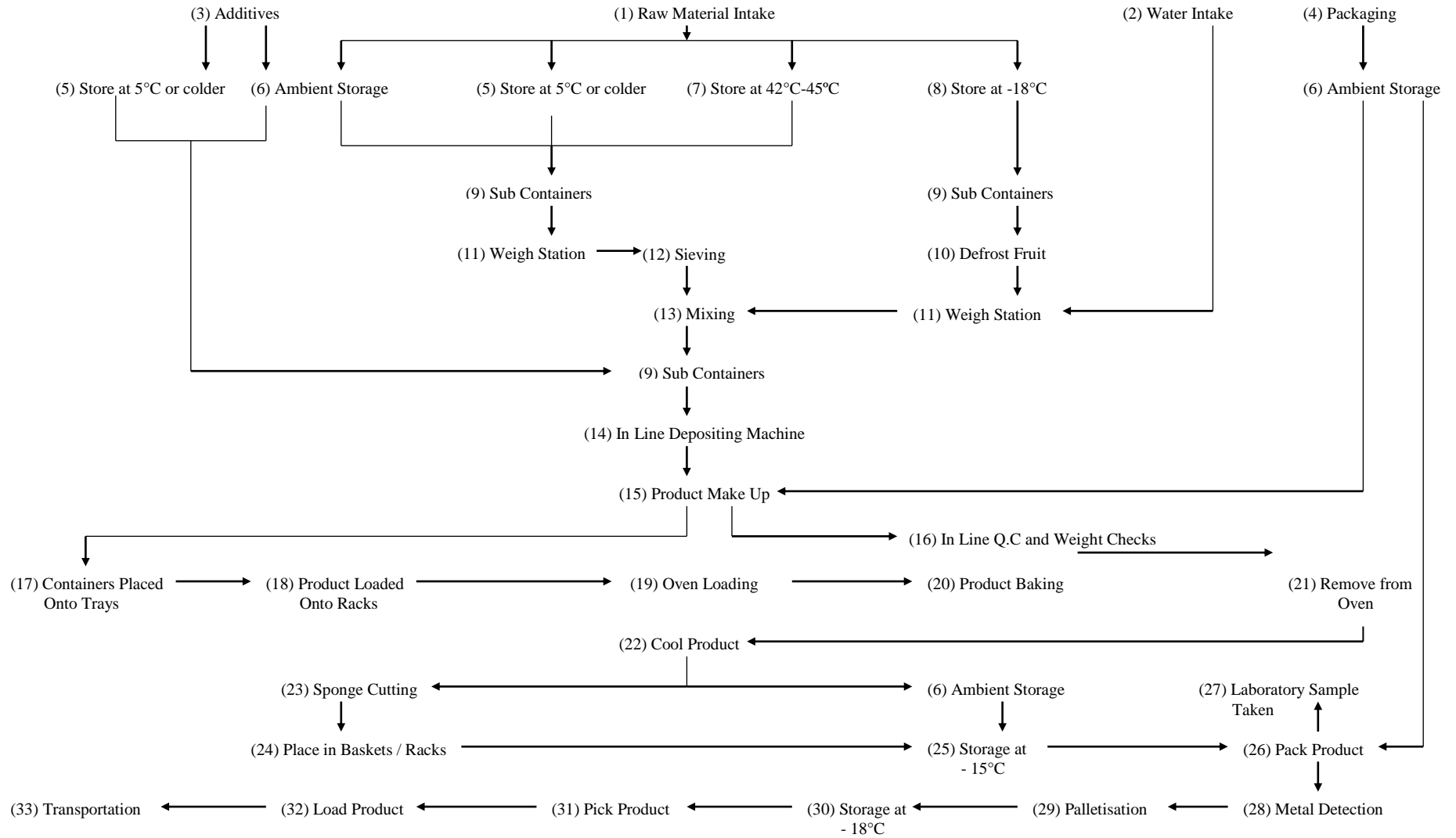
SUBJECTIVE QUALITY STANDARDS

(Physical Attributes / Sensory & Physical Description / Characterising Features / Organoleptic Assessment)

CATEGORY	CHARACTERISING FEATURES (From the bottom to the top)
OVERALL APPEARANCE / VISUAL: <i>Variable Criteria:</i>	Gluten free pastry case filled with layers of custard, jelled apples and crunchy gluten free crumble which is flooded with a random layer of caramel fudge in varying proportions. Product must be free from visible contaminants that are classed as foreign bodies. Extraneous matter may be unavoidable, but will be kept to a minimum. Over weights will be accepted. The size of the apple slices will vary due to the characteristics of the fruit & processing. The crumble will be randomly showing through the surface of the fudge in places, which is not a complete covering.
COLOUR: <i>Pastry:</i> <i>Custard:</i> <i>Fruit filling:</i> <i>Crumble:</i> <i>Fudge topping:</i> <i>Variable Criteria:</i>	Colours to be consistent with each delivery. Typically shading dark golden to light brown. Cream to off white custard. Off white apple pieces in a pastel green to off white jell. Shaded dark golden to light brown crumble. Light to mid brown fudge topping. Colours may vary due to the nature of the manufacturing & baking process, but will be kept to a minimum.
TEXTURE: <i>Pastry:</i> <i>Custard:</i> <i>Fruit filling:</i> <i>Crumble:</i> <i>Fudge topping:</i> <i>Variable Criteria:</i>	The textures of the products components are to be consistent with each delivery. Crisp pastry. Smooth and creamy custard. Soft to crisp apple pieces, in a soft gelatinous medium. Crunchy crumble. Smooth, sticky fudge topping. No variable criteria.
FLAVOUR / ORGANOLEPTIC / TASTE: <i>Pastry:</i> <i>Custard:</i> <i>Fruit filling:</i> <i>Crumble:</i> <i>Fudge topping:</i> <i>Variable Criteria:</i>	The product must be free from taint. Flavours are to be consistent with the product description and each delivery. Sweet short crust pastry. Sweet, creamy custard. Typical of sweet apple pieces with a hint of sharpness. Sweet butter crumble. Caramel fudge topping. No variable criteria.
ODOUR / AROMA: <i>Variable Criteria:</i>	The product must be free from off odours, be consistent and typical of the product's description, for each delivery. No variable criteria.

SPECIFICATION CODE:	53315.SID.FIN.SPEC.doc	PRODUCT TITLE:	Gluten Free Caramel Apple Pie (1 x 14 pre-portioned)
----------------------------	------------------------	-----------------------	---

PROCESS FLOW DIAGRAM



SPECIFICATION CODE:	53315.SID.FIN.SPEC.doc	PRODUCT TITLE:	Gluten Free Caramel Apple Pie (1 x 14 pre-portioned)
----------------------------	------------------------	-----------------------	---

QUALITY / PROCESS CONTROL / CRITICAL PERAMETERS

Process Stage	Checking Frequency	Process Target	Minimum Tolerance	Maximum Tolerance	Corrective Action if Outside Tolerance	Person Accountable
Raw materials	Each delivery	As Supplier	As Supplier Spec	As Supplier Spec	Return to Supplier	Purchasing Department
Colours & flavours	Each delivery	Micro Analysis	As Supplier Spec	As Supplier Spec	Return to Supplier	Purchasing Department
Packaging	Each delivery	As Supplier	As Supplier Spec	As Supplier Spec	Return to Supplier	Purchasing Department
Batch ingredients	Each batch	As recipe	No Tolerance	No Tolerance	Re-weigh	Production Personnel
Sieving of powdered ingredients	Continuous	2mm square mesh	No Tolerance	No Tolerance	Re-place sieve	Q.C & Production Personnel
Pastry deposit	Start up	3.5mm	No Tolerance	No Tolerance	Adjust deposit	Q.C & Production Personnel
Custard filling deposit weight	Start-up & Every ½ hour	0.425kg	0.425kg	0.450kg	Re-weigh / adjust deposit	Q.C & Production Personnel
Fruit filling deposit weight	Start-up & Every ½ hour	0.700kg	0.700kg	0.725kg	Re-weigh / adjust deposit	Q.C & Production Personnel
Crumble filling deposit weight	Start-up & Every ½ hour	0.350kg	0.350kg	0.375kg	Re-weigh / adjust deposit	Q.C & Production Personnel
Fudge topping filling deposit weight	Start-up & Every ½ hour	0.275kg	0.275kg	0.300kg	Re-weigh / adjust deposit	Q.C & Production Personnel
Baking Temperature	Each batch	190°C	180°C	200°C	Adjust temperature setting	Production Personnel
Baking Time	Each batch	50 Minutes	45 Minutes	55 Minutes	Adjust time setting	Production Personnel
Baking Temperature	Each batch	Minimum Core Temperature	80°C	100°C	Adjust temperature setting	Production Personnel
Organoleptic	Each batch	Free from taint	No Tolerance	No Tolerance	Reject	Q.C & Production Personnel
Product make up	Continuous	As description	No Tolerance	No Tolerance	Reject	Production Personnel
Check weighed	Start-up & Every ½ hour	2.050kg	2.000kg	2.175kg	Reject under weights / adjust deposit	Q.C & Production Personnel
Microbiological analysis	Each batch	As page 7	As page 7	As page 7	As page 7	Laboratory Personnel / Technical Manager
Metal detection	Continuous	4mm ferrous/4mm non ferrous 6mm stainless steel	No Tolerance	No Tolerance	Reject	Q.C & Production Personnel
Metal detector	Hourly	4mm ferrous/4mm non ferrous 6mm stainless steel	No Tolerance	No Tolerance	Retest previous hours production	Q.C & Production Personnel
Case count	Continuous	1 x 14 portions	No Tolerance	No Tolerance	Correct	Production Personnel
Production code	Continuous	4 digit code (Year, 3 digit Julian calendar code)	No Tolerance	No Tolerance	Correct	Production Personnel
Best Before Date	Continuous	18 months from date of manufacture	No Tolerance	No Tolerance	Correct	Production Personnel
Bulk freezer temperature	Minus 18°C or colder	9 x daily	Minus 15°C	Minus 23°C	Contract engineer called	Q.C & Production Personnel

SPECIFICATION CODE:	53315.SID.FIN.SPEC.doc	PRODUCT TITLE:	Gluten Free Caramel Apple Pie (1 x 14 pre-portioned)
----------------------------	------------------------	-----------------------	---

FACTORY QUALITY ASSURANCE CHECKS

Check	Frequency	Standard	Corrective Action When Required	Person Accountable
Glass Substitutes Audit	Monthly	Damages / Breakages Reported	Damages / Breakages Addressed	Q.C Personnel
Pest Control	12 Routine visits per annum & 4 technical visits per annum	Special Reporting Service	As recommended by Contractor	Technical Manager
Scales / Balance Log and Calibration Record	Weekly	Various, according to scales capacity (+/-1g / 5g)	Recalibrate scale / balance	Q.C. Personnel
Thermometers & Probe Calibration Record	Monthly	+/- 1°C	Recalibrate	Q.C Personnel
Quality Control Check	Daily	In house	Address immediately	Q.C Personnel
Hygiene	Daily	As cleaning schedules	Re-clean	Hygiene Supervisor
Random Product Taste Panel	Each Batch	As set quality parameters	Assess and quarantine / release as necessary	Technical Manager/ Q.C Personnel

MICROBIOLOGICAL STANDARDS

Test	Incubation Temperature	Incubation Period	Acceptable Limit	Rejection Limit	Action When > Rejection Limit
Enterobacteriaceae	37°C	24 Hours	<10 cfu/g	>10 cfu/g	Quarantine & retest 3 times. Release / reject
E.Coli	44°C	24 Hours	<10 cfu/g	>10 cfu/g	Quarantine & retest 3 times. Release / reject
Total Viable Count	30°C	48 Hours	<100,000 cfu/g	>100,000 cfu/g	Quarantine & retest 3 times. Release / reject
Staphylococcus Auras	37°C	48 Hours	<20 cfu/g	>20 cfu/g	Quarantine & retest 3 times. Release / reject
Yeast & Mould	25°C	120 Hours	<200 cfu/g	>200 cfu/g	Quarantine & retest 3 times. Release / reject
Salmonella & Listeria	A representative factory sample is sent to a third party laboratory on a weekly basis.		Not detected/25g	Detected/25g	Quarantine & retest 3 times. Release / reject

SPECIFICATION CODE:	53315.SID.FIN.SPEC.doc	PRODUCT TITLE:	Gluten Free Caramel Apple Pie (1 x 14 pre-portioned)
----------------------------	------------------------	-----------------------	---

PACKAGING

Immediate / Inner:		
Material / Grade	Dimensions	Weight (per unit)
PE Coated Cakeboard	Diameter 254mm	35.0g (x 1)
PE Coated Collar	(L) 865mm, (W) 60mm	13.0g (x 1)
Collar Label:	80mm x 40mm	0.17g (x1)

Secondary / Outer:		
Material / Grade	Dimensions	Weight (per unit)
Cardboard 115K/110B/130T	(L)290mm, (W)290mm, (H)73mm	154.7g (x 1)
Self adhesive label (black on white)	214mm x 140mm	2.8g (x 1)

Transit:		
Material / Grade	Dimensions	Weight (per unit)
Stretch wrap	Variable / not applicable	Variable / not applicable

PALLET CONFIGURATION

	UK	EURO
Units per outer case	1	1
Cases per layer	12	8
Layers per pallet	21	21
Total cases per pallet	252	168

SPECIFICATION CODE:	53315.SID.FIN.SPEC.doc	PRODUCT TITLE:	Gluten Free Caramel Apple Pie (1 x 14 pre-portioned)
----------------------------	------------------------	-----------------------	---

DECLARATION

This product specification is the property of C D T Sidoli (Welshpool) Ltd and should not be disclosed to a third party without prior written notice from an authorised member of C D T Sidoli (Welshpool) Ltd.

C D T Sidoli (Welshpool) Ltd reserve the right to change specifications of own label product as required.

The manufacture, primary processing, packaging and storage operations described within this specification are in accordance with all appropriate U.K and E.U food, hygiene packaging, weights & measures and trades description legislation, in operation at the current time.

This specification will supersede all previous specifications, for this product, supplied. If you do not respond in writing within the next 14 days, we will acknowledge this as your full acceptance of the details contained within this product specification.

Signed on behalf of:	C D T Sidoli (Welshpool) Ltd
Signature:	J A Williams
Name of Person Signing:	Jackie Williams
Title:	Specifications Technologist
Date of Signing:	11.03.2022