

TECHNICAL PRODUCT SPECIFICATION			
Date	16/06/19	Version No.	1
Changes Since last version	None		
Authorised By	Darshan Choudhari		

General Details			
Product Name	Yearsley Mandarin cheese cake		
Product Code	5060694810021		
Supplier Product Code	0054		
Supplier Information			
Supplier Name	Concept Patisserie Ltd		
Supplier Address	148, Tithe Street , Leicester LE5 4BN		
Technical Contact	Param Doel		
Phone	07979961990	Email	
Manufacturer Name (if different)	Concept Patisserie Ltd		
Manufacturer Address (if different)	148 , Tithe Street , Leicester , LE5 4BN		
Technical Contact			
Phone		Email	technical@copl.rtnts.com

Product Information			
Product Description	Baked vanilla cheese cake with Mandarin fruit filling		
Country of Origin	UK	Bespoke to Customer	N
Storage Conditions	KEEP FROZEN AT OR BELOW -18C , to be served at 5-8 degree Celsius ,Defrosting period 3-4 hours		

Technical Specification	Version 1 /24/4/19	Darshan C
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Shelf life from manufacture	365 DAYS	Shelf life once opened/defrosted	Consume with in 24 hours once defrosted
Shelf life minimum at delivery	292		

Ingredient Information *(add or delete rows as appropriate)*

Raw Material	Compound Ingredients	Amount in product (%)	Country of origin
Digestive biscuit base	<i>Wheat Flour (GLUTEN), Calcium carbonate, iron , Niacin, Thiamin, Whole Wheat flour (GLUTEN), Palm Oil, Partially Inverted Sugar , Sodium Bicarbonate, Malic Acid, Ammonium Bicarbonate , Glucose – Fructose (WHEAT GLUTEN), Salt, Dried MILK Powder (MILK), Barley Extract (Barley – GLUTEN)</i>	16%-17%	UK
Vegetable Margarine	<i>Palm oil (sustainable) , Vegetable oi – Rapeseed , Salt, Natural Flavours</i>	<5%	EU
Sugar		18-19%	UK
Full fat cream cheese	Milk (MILK), Salt	10-11%	UK
Full fat Yoghurt	MILK (MILK)	13-14%	UK
Skimmed Milk Powder	MILK (MILK)	<5%	UK
Citric acid		<0.5%	UK
Xanthan Gum		<1%	UK
Water		12-13%	UK
Pectin		<1%	UK
Orange Food Colouring	Carrot Juice Concentrate, Apple Juice Concentrate	<1%	UK
Corn Starch		<2%	UK
Mandarin segments		18-19%	UK
Pasteurised Eggs (cage free)	Egg (Egg)	<8%	EU
Natural Vanilla Flavouring		<1%	UK
Orange flavouring	Propylene Glycol	<0.5%	

Ingredient Declaration

Full ingredient declaration as seen on label	Mandarin (18%), Sugar, Digestive Biscuit Base (Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Wholemeal Wheat Flour, Palm Oil, Partially Inverted Sugar Syrup, Raising Agents: Sodium Bicarbonate, Malic Acid, Ammonium Bicarbonate; Glucose-Fructose Syrup, Salt, Dried Milk Powder, Barley Extract), Yogurt (Milk), Water, Full Fat Soft Cheese (Milk), Egg, Skimmed Milk Powder, Margarine (Palm Oil, Rapeseed Oil, Salt, Flavouring), Maize Starch, Stabiliser: Xanthan Gum; Gelling Agent: Pectins; Flavourings, Acidity Regulator: Citric Acid; Carrot Juice Concentrate, Apple Juice Concentrate.
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Product Suitability <i>(add a Y or N as appropriate)</i>	
Criteria	Contains (Y/N)
Contains Only Natural Colours	Y
Contains Artificial Colours	N
Contains Natural Flavourings	Y
Contains Artificial Flavours	N
Contains Flavour Enhancers	N
Contains Artificial Preservatives	N
Contains Artificial Sweeteners	N
Contains E211 Sodium Benzoate	N
Contains E110/E102/E122/E124/E104/E129	N
Contains Benzoates (>1mg/kg or l)	N
Suitable for Vegetarians	Y
Suitable for Vegans	N
Suitable for Lactose Intolerants	N
Suitable for Coeliac	N
Suitable for Kosher Diet	N
Suitable for Halal Diet	Y not certified
Organically Produced	N
Egg & derivatives are from Cage Free source	Y

Allergen	Contains (Y/N)	May contain <i>(give reason)</i>
Fish or Fish Products	N	
Crustaceans	N	
Shellfish	N	
Molluscs	N	
Milk or Milk Products	Y	DAIRY CREAM / MILK
Tree Nuts or Nut Trace		MADE IN FACTORY THAT HANDLES NUTS AND PEANUTS
<i>Almonds</i>		MADE IN FACTORY THAT HANDLES NUTS AND PEANUTS
<i>Brazil Nut</i>		MADE IN FACTORY THAT HANDLES NUTS AND PEANUTS
<i>Cashew Nut</i>		MADE IN FACTORY THAT HANDLES NUTS AND PEANUTS
<i>Hazelnut</i>		MADE IN FACTORY THAT HANDLES NUTS AND PEANUTS
<i>Macadamia</i>		MADE IN FACTORY THAT HANDLES NUTS AND PEANUTS
<i>Pecan Nut</i>		MADE IN FACTORY THAT HANDLES NUTS AND PEANUTS

<i>Pistachio</i>		MADE IN FACTORY THAT HANDLES NUTS AND PEANUTS
<i>Walnut</i>		MADE IN FACTORY THAT HANDLES NUTS AND PEANUTS
Peanuts or Peanut Trace		MADE IN FACTORY THAT HANDLES NUTS AND PEANUTS
Sesame Seeds or Sesame Seed Products	N	
Celery or Celeriac Products	N	
Mustard or Mustard Products	N	
Egg or Egg Products	Y	Cheese cake Batter
Lupin or Lupin Products	N	
Garlic / Onion Products	N	
Cereals that contain Gluten	N	
<i>Wheat</i>	Y	Digestive Biscuit Base
<i>Spelt</i>	N	
<i>Kamut</i>	N	
<i>Rye</i>	N	
<i>Barley</i>	Y	Digestive Biscuit Base
<i>Oats</i>	N	
Soya	N	May contain Soya , Factory handles product contain Soya and soya derivatives
Sulphur Dioxide (>10mg/kg)	N	
Sulphites	N	
Alcohol or Alcohol based products	N	
Maize or Maize derivatives	N	
Added Trans Fats	N	
GM Material	N	
MSG	N	
Irradiated Food	N	

Product Quality Attributes		
Attribute	Target	Tolerance
Piece weight	1350 GRAMS	±20 GRAMS
Pack weight Net	<i>30 gms</i>	
Length / Dimensions	<i>260 mm Diameter x 55 mm Depth</i>	
Appearance	<i>Bright yellow orange colour</i>	
Flavour	<i>Typical of Vanilla, with Mandarin fruits</i>	

Aroma	<i>Citrus</i>	
Texture	<i>Smooth</i>	
Foreign Bodies or Extraneous Matter <i>e.g. metal/bone</i>	<i>N/A</i>	
<i>Put N/A where appropriate</i>		
Are all finished products metal detected? (Y/N)	Y	
Test Piece size / frequency	Y	
Weight checks frequency	Random 5 products every 30 min	
Visual checks frequency	CONSTANT	
Temperature checks frequency	CONSTANT	
pH / viscosity / aw checks frequency	N/A	
Rework Used (Y/N)	NO	
Rework Procedure	N/A	
Cooking Instructions (if required)	N/A	
% Water loss on cooking	N/A	

Photo Standards *(add or delete as appropriate)*

	Target	Reject
Primary Packaging		

Packaging Information			
Case size	280 x 568 x 175 mm	Units per case	6
Cases per layer	6	Layers per pallet	8
Primary Packaging			
Batch Code / Date Mark format	Product code /xx Date of manufacturing / XX Month of Manufacturing	Material / Colour	Brown COURAGATED BOARD
Closure type	TAPE SEAL	Food grade (if in direct contact with food)	YES
Weight	60 gms	% Recycled content	UNKNOWN
Secondary Packaging			
Packaging type <i>e.g. label</i>	N/A	Material/Colour	N/A
Weight	0.002KG	% Recycled content	UNKNOWN
Secondary Packaging			
Packaging type <i>e.g. case liner</i>	N/A	Material/Colour	N/A
Weight	N/A	% Recycled content	N/A
Outer Case			
Batch Code / Date Mark format		Board grade / specification / Material / Colour	B 125 FLUTE COURAGATED Brown
Weight	0.220KG	% Recycled Content	UNKNOWN
Outer Case Label			
Printed label (Y/N)	YES	Printed directly onto case (Y/N)	NO
Material /Colour	PAPER WHITE	Weight	0.002KG
Other			
Vacuum Packed (Y/N)	NO	Details	<i>e.g. % vacuum</i>
Controlled Atmosphere (Y/N)	NO	Details	<i>e.g. gas mix</i>

Nutritional Information			
Method of calculation	Alacalc	Product State (cooked, raw etc.)	N/A
		Per 100g / 100ml	Per Xg serving
Energy (kcal)		272	
Energy kJ		1135	
Total Fat (g)		12.1	
saturates (g)		6.2	
Carbohydrate (g)		36.4	
starch (g)		0.1	
total sugars (g)		21	
Protein (g)		2.4	
Fibre (g)		2.1	
Sodium (mg)		51	
Salt (g)		0.2	
DoH 2017 Salt Target Category		N/A	
Achieving Salt Targets (Y/N)		N/A	

Microbiological Standards		
Organism	Target Count	Reject Count
TVC / APC	<50,000 CFU/GRAM	>70,000 CFU/GRAM
Pseudomonas spp.	N/A	N/A
Enterobacteriaceae	<2000 CFU/GRAM	>4000 CFU/GRAM
E coli	ABSENT	PRESENT
Coliforms	N/A	N/A
Clostridium perfringens	N/A	N/A
Staphylococcus aureus	N/A	N/A
Salmonella spp.	ABSENT	PRESENT
Listeria Monocytogenes	ABSENT	PRESENT
Bacillus cereus	N/A	N/A
Yeasts & Moulds	N/A	N/A
Campylobacter spp.	N/A	N/A
Other		
Name of Main Laboratory	M. S Laboratories , Wellingborough	
Laboratory Accreditation	UKAS	

HACCP (only complete for process steps with a CCP)			
Critical Control Points			
Process Step	Hazard	Critical Limits	Control
Blast Freezing	Failure may cause the microbiological growth which is the hazardous to the consumer's Health	Bellow 5 degree Celsius within first 90 minute further bellow -18 degree Celsius in 2 hours	Blast Freezing records Which is covered in the Recipe control sheet
Metal Detection	Failure of metal detector to detect / reject metal pieces or Fragment greater than the critical limits	Every product passes through a functional metal Detector. Test Pieces size Ss3.5mm NFe2.5 mm Fe2.5 mm	Metal Detection Records

Process Flow (please insert image)



