

	File Ref	<h1>Specification sheet</h1>	Issue 4	
	R.3.7.2.01		Created 26/06/2013	Reviewed 26/06/2013
	Authorised by Quality Manager			

PRODUCT NAME: Croissant

PV FRANCE PRODUCT CODE: 017

OUTER BOX BAR CODE: 1506014610017 2

PRODUCT BAR CODE: None

BATCH CODE DEFINITION: production date

LEGAL DESCRIPTION:

Fully baked butter croissant.

INGREDIENTS DECLARATION:

wheat flour; water; vegetable oil; yeast; sugar; butter; salt; skimmed milk; milk proteins; vegetable proteins; emulsifiers (E471, E472e); wheat proteins; antioxidants (E300, E306); acid (E330); dextrose; flavouring; colour (E160a); enzymes

All constituent parts meet relevant UK and EEC regulations.

INGREDIENT BREAKDOWN

Ingredient	Quantity	Weight	percentage	Supplier	EEC No	Country of manufacturing	Origin of the meat/milk
Croissant	1	60	100%				
<i>Total</i>			<i>100%</i>				

All constituent parts meet relevant UK and EEC regulations.

ALLERGEN LABELLING DATA:

Free from celery	Yes
Free from cereal containing gluten	No
Free from crustaceans (shellfish)	Yes
Free from eggs	Yes
Free from fish	Yes
Free from lupine	Yes
Free from milk & lactose	No
Free from molluscs	Yes
Free from mustard	Yes
Free from nuts, nuts oils & nut derivatives	Yes
Free from peanuts	Yes
Free from sesame seeds	Yes
Free from soybeans	May contain
Free from sulphur dioxide & sulphites >10 ppm	Yes

DIMENSIONS:

Weight (g)	60 (+/- 10%)
Length (mm)	/
Width (mm)	/

MICROBIOLOGY:

	Target (CFU/g)
<i>Coliform</i>	<100
<i>Bacillus cereus</i>	<10

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NUTRITIONAL INFORMATION (Typical Composition cooked):

	GDA	PER 100g	% GDA	Per Portion	% GDA
Energy KJ:		1398		838.8	
Energy kcal:	2000	334	69.90%	200.4	41.94%
Protein (g's):	45	8.00	17.78%	4.8	10.67%
Carbohydrate (g's):	230	37.40	16.26%	22.44	9.76%
of which sugars (g's)	90	4.8	5.33%	2.88	3.20%
Fat (g's)	70	17.00	24.29%	10.2	14.57%
of which saturates (g's):	20	9.60	48.00%	5.76	28.80%
Fiber (g's):	24	1.00	4.17%	0.6	2.50%
Sodium (g's):	2.4	0.45	18.75%	0.27	11.25%
Salt Equivalent (g's):	0.5	1.1	18.33%	0.66	11.00%

Results obtained by calculation

CERTIFICATION AND CLAIMS:

BRC	Yes
GM free	Yes
Meat Free	No
Suitable for vegans	No
Halal	No
Nuts Free	No

SHELF LIFE AND STORAGE CONDITIONS:

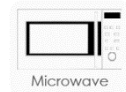
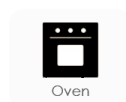
Best before: 12 months from production date.
 Keep frozen at -18°C. Once thawed, store in a chilled environment below 8°C for a maximum of 48 hours.
 Do not re-freeze once thawed

PALLET BREAKDOWN:

Case count	90
Net weight	5.4 kg
Gross weight	5.8 kg
Cases / layer	10
Layer / pallet	4
Cases / pallet	40
Pallet height (mm)	N/A
Pallet weight (kg)	N/A
Pallet type	UK

COOKING ADVICE:

Warm the defrost product in film at 180°C for 2 minutes. As ovens vary, it may be necessary to amend these times. Ensure product is heated thoroughly before serving



N/A



N/A

PACKAGING DESCRIPTION:

Packaging	Description	Material	Colour	Dimension	Weight	Grade	Regulation
Primary	Ovenable perforated film	Polyester	printed	300mmx250mm	2g	Food	(EC)10/2011
Secondary	Corrugated box	200M/150B/200T	white	410mm x400mm x 290mm	400g	No	
Tertiary	None						

OTHER STATEMENT:

Recipe and other label declaration ink-printed on the product clear film.