

Confidential

Product Details:

Product: Product Code:		24 baked Slices: HALA CC175013 Barc	L chicken Balti ode: 502791730073	(made with HALAL ce	ertified meat)	
				-	Polti filling Droduct ic	
Product Description:		A Machine made Turmeric puff pastry slice, with a HALAL chicken Balti filling. Product is glazed, baked, frozen and distributed.				
Baking Instructions:		For Fan assisted ovens – Bake from frozen at 170°C for 20 - 27 minutes. For Non fan assisted ovens – Bake from frozen at 200°C for 30 – 40 minutes. Baking times will vary depending on the type of oven used. These products are to be closely observed during the final stages of baking to avoid over baking and fills boiling out.				
Total Weight:	:	5	ed weight 168g e			
Fill Weight:		70g				
Marking:		Diagonal score line with rusk sprinkles				
Shelf Life:		Minimum 12 months un	der correct frozen co	nditions -18°C or colder		
Best Before:		1 year from month of manufacture				
Packaging:						
No Products Per Case:		24				
No Cases Pe	r Pallet:	100				
Total Case W	eight:	Approx 4.35kg				
	0					
	eights Per Case	e :				
Primary:	Plastic	14g	Secondary:	Plastic	2.4	
	Card	45		Card	258g	
	Aluminium	Og		Aluminium	0g	
	Paper	Og		Paper	3g	
Case Dimensions - External		385mm X 287mm X 135mm				
Storage & Ha	indling	Boxes palletised				
		Label displayed outward		•		
(All products must be traceable back to manufacture by batch, sort codes etc.)						
		Minimum Temperature on Delivery: -18°C				
		Storage temperature ra	nge: -12°C to -18°C			
Manufacturin	g Address:					
	Doppy Long F	ode I to 5 Enirfox Dead	Hoothfield Nowton A	bhat Davan TO12 CUP	1	
Penny Lane Foods Ltd, 5 Fairfax Road, Heathfield, Newton Abbot, Devon TQ12 6UD Tel 01626 834021 Fax 01626 834558						
			1020 034000			
E-mail: Sales@pennylanefoods.com Web: www.pennylanefoods.com						
EC number: GB TZ017						

Accreditation: Accredited to BRC.

Composition/Ingredients:

Water, **WHEAT** Flour, Non-Hydrogenated Vegetable Fat (Contains: Rapeseed Oil, Palm Oil, Palm Oil Fractions, Coconut Oil, Water, Salt, Emulsifier: E471, Colours: E100, E160b, Citric Acid), Cooked HALAL Chicken (10%) (Contains: Chicken, Water, Salt, Vegetable fibre, **SOYA** Protein, Stabilisers : E452, E331, Thickener: E407), Onion, Balti Seasoning (Contains: Sugar, Spices, Dehydrated Potato, Modified Starch, Salt, Onion Powder, Dehydrated Red Bell Peppers, Tomato Powder, Herbs, Flavour Enhancer E621, Garlic Powder), Non-Hydrogenated Vegetable oil, Turmeric powder, Salt Topping: rusk.

Glaze: Water, Vegetable Oil, Modified Starch, Dextrose, Emulsifiers: E322, E471, Pea Protein, **MILK** Protein, Acidity Regulator: E339(iii), Colour: E160a(iii).

ALLERGY ADVICE: Produced in a environment where - Wheat, Mustard, Celery, Milk, Egg, Soya and Sulphites are handled

Nutritional Information:

	Baked	
Protein (g)	5.3	(Calculated typical values per 100g)
Fat (g)	17.8	(As sold)
Of Which Sat Fat (g)	2.3	
Carbohydrate (g)	24.5	
Of which Sugar (g)	1.8	
Energy (kcals)	271	
Energy (kJ)	1138	
Fibre (g)	1.1	
Sodium (mg)	1	

Microbiological Standards:

Test	Target	Maximum
TVC	<1.0E+03	5.00E+04
Salmonella	Not Isolated	Not Isolated
Listeria	Not Isolated	Not Isolated

G.M. Statement:

To the best of Penny Lane Foods Ltd knowledge, all of the products that are manufactured and supplied by the company are produced from ingredients that are free from genetically modified materials. All ingredients supplied to Penny Lane Foods Ltd must not contain genetically modified organisms of any type or source. This policy will be included in all our purchase contracts and specifications. Penny Lane Foods Ltd complies with all legislation both EC and UK. relating to Genetic modification and trace ability.

The company understands that genetic modification can have a significant impact on the quality and availability of its raw materials. Penny Lane Foods Ltd will only support the introduction of genetically modified organisms into its products in the future provided that all issues of product safety, environmental concerns and ethics are satisfactorily addressed and that all of our customers are willing to accept this.

Raw Material Sourcing:	All raw material are sourced from approved suppliers. All meat is sourced from approved cutting plants. All meat contents declarations have been calculated and conform to the new definition of meat. Countries of origin available on request
HACCP:	Based quality management system. All product positive released after organoleptic testing. Details will be forwarded if required.
Foreign body control:	Monthly glass and hard plastic audit. Metal detection: 2.5mm ferrous, 3 mm non-ferrous and 3.5mm stainless steel

Specification Revision Details:

 Issue 1:
 First issue.

 Issue 2:
 Specification reviewed, updated ingredients declaration for revised raw material.

This specification is to be agreed by both parties:

PLF Signature:	Print: Karen Low			
Position: Technical Services Manager	Date:			
Please sign below and return a copy of this specification back to us:				
Company Name:	Print:			
Customer Signature:	Date:			
Position:				

IF THIS SPECIFICATION IS NOT RETURNED WITHIN 14 DAYS OF ISSUE IT WILL BE DEEMED TO BE

FORMALLY AGREED BY BOTH PARTIES