

# pennylane

## PRODUCT SPECIFICATION

Confidential

### Product Details:

**Product:** 24 baked Slices: Steak made with HALAL certified meat  
**Barcode:** 502791730071  
**Product Code:** CC175011  
**Product Description:** A Machine made puff pastry slice, with HALAL steak in a rich gravy filling. Product is glazed, baked, frozen and distributed.

**Baking Instructions:** For Fan assisted ovens – Bake from frozen at 170oC for 20 - 27 minutes.  
 For Non fan assisted ovens – Bake from frozen at 200oC 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:** 175g e                      Baked weight 168g e  
**Fill Weight:** 70g  
**Marking:** Chevron score line with rusk sprinkles

**Shelf Life:** Minimum 12 months under correct frozen conditions -18°C or colder  
**Best Before:** 1 year from month of manufacture

### Packaging:

**No Products Per Case:** 24  
**No Cases Per Pallet:** 100  
**Total Case Weight:** Approx 4.35kg

### Packaging Weights Per Case:

<b>Primary:</b>	<b>Plastic</b>	14g	<b>Secondary:</b>	<b>Plastic</b>	2.4
	<b>Card</b>	45		<b>Card</b>	258g
	<b>Aluminium</b>	0g		<b>Aluminium</b>	0g
	<b>Paper</b>	0g		<b>Paper</b>	3g

**Case Dimensions - External**    385mm X 287mm X 135mm

**Storage & Handling**                      Boxes palletised  
 Label displayed outward. Batch code and use by dates shown on the label.  
 (All products must be traceable back to manufacture by batch, sort codes etc.)  
 Minimum Temperature on Delivery: -18°C  
 Storage temperature range: -12oC to -18oC

### Manufacturing Address:

Penny Lane Foods Ltd, 5 Fairfax Road, Heathfield, Newton Abbot, Devon TQ12 6UD  
 Tel 01626 834021    Fax 01626 834558  
 E-mail: Sales@pennylanefoods.com  
 Web: www.pennylanefoods.com  
 EC number: GB TZ017  
 Accreditation:                      BRCGS

**Composition/Ingredients:**

WHEAT Flour, Water, Halal Beef (21%), Non-Hydrogenated Vegetable Fat (Contains: Rapeseed Oil, Palm Oil, Palm Oil Fractions, Coconut Oil, Water, Salt, Emulsifier: E471, Colours: E100, E160b, Citric Acid), Seasoning (Contains: Modified Corn Flour, WHEAT Flour, Potato, Salt, Flavour Enhancer: E621, Flavourings, Colour: E150c, Pepper), Rusk (Contains: WHEAT flour, Salt, Raising agent (E503(ii))Onion, Salt.  
Glaze: Water, MILK Proteins, Modified Starch, Vegetable Oil, Emulsifiers: E322 (SOYA Lecithin), E471, Acidity Regulator: E339, Colour: E160a.

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

**Nutritional Information:**

	Raw	Baked	
Protein (g)	7.7	8.0	(Calculated typical values per 100g)
Fat (g)	15.8	16.4	(As sold)
Of Which Sat Fat (g)	1.0	1.1	
Carbohydrate (g)	23.9	24.9	
Of which Sugar (g)	0.5	0.52	
Energy (kcal)	258.0	268	
Energy (kJ)	1097.0	1143	
Fibre (g)	0.9	0.93	
Sodium (mg)	0.4	0.41	

**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

**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: .....

Customer Signature:..... Print:.....

Position:..... Date:.....

IF THIS SPECIFICATION IS NOT RETURNED WITHIN 14 DAYS OF ISSUE IT WILL BE DEEMED TO BE  
FORMALLY AGREED BY BOTH PARTIES