

SPECIFICATION CODE:	51080.SID.FIN.SPEC.doc	PRODUCT TITLE:	Gluten Free Vegan Trillionaires Tart (1x 14pp)
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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:	02/03/22	REVISION DATE:		REVISION NUMBER:	01
				TEMPLATE NUMBER:	410
PRODUCT CODE:	51080	INNER BAR CODE:	Not applicable	OUTER BAR CODE:	5015091510807
PRODUCT TITLE:	GLUTEN FREE VEGAN TRILLIONAIRES TART				
PRODUCT DESCRIPTION:	A round vegan chocolate pastry case filled with a layer of vegan toffee sauce and a vegan chocolate style ganache topping. The product is then finished with a gold splash effect in varying proportions. This gateau is cut into 14 portions and packed 1 gateau per outer.				
INGREDIENT DECLARATION: (In descending order)	Chocolate chips (29%) (sugar, cocoa mass, cocoa butter, emulsifier (SOYA lecithin), natural vanilla flavouring), dairy free alternative (protein preparation (water, lentil protein), palm fat, rapeseed oil, sugar, modified corn starch, emulsifiers (sunflower lecithin, sugar esters of fatty acids, mono-and diglycerides of fatty acids), stabilisers (guar gum, locust bean gum), natural flavours, salt, colour (beta-carotene)), flour blend (rice, potato, tapioca, maize, buckwheat), coconut milk (coconut, water), gluten free flour blend (flours (rice, potato, tapioca, maize, buckwheat), raising agents (mono-calcium phosphate, sodium bicarbonate), thickener (xanthan gum)), margarine (palm oil, rapeseed oil, water, emulsifier (mono- and diglycerides of fatty acids), natural flavouring), golden syrup, sugar, shortening (palm oil, rapeseed oil), brown sugar, fat reduced cocoa powder, palm kernel oil, palm stearin oil, dextrose, salt, modified maize starch, vodka (40% Abv), natural flavouring, colours (mica, iron oxide). Alcohol content less than 1.5% abv MADE IN A FACTORY THAT ALSO HANDLES THE FOLLOWING ALLERGENS: MILK, EGG & NUTS. NUTRITION: Typical values, 100g contains: Energy 1706kJ/408kcal, Fat 25.3g (of which saturates 13.7g), Carbohydrate 42g (of which sugars 29g), Fibre 1.9g, Protein 2.4g, Salt 0.33g.				

TOTAL SHELF LIFE:	12 Months from date of manufacture	SHELF LIFE INTO DEPOT:	4 Months (minimum)
COUNTRY OF ORIGIN:	Produced in the U.K	EEC CODE:	Not applicable
MINIMUM NET CASE WEIGHT:	1.350kg	MAXIMUM GROSS CASE WEIGHT:	1.700kg
UNITS PER PACK:	1 x 14 PRE-PORTIONED	PACKS PER CASE:	1 x 14 PRE-PORTIONED
PORTIONS PER CASE:	1 x 14 PRE-PORTIONED		
STORAGE:	At or below minus 18°C (0°F)	PRODUCTION CODE:	4 digit code (Year, 3 digit Julian calendar code)
HANDLING INSTRUCTIONS:	Defrost prior to serving. Keep in a gluten free environment. Keep refrigerated once defrosted and for best results keep covered. Use within 72 hours of defrost. Do not re-freeze once defrosted.		
DEFROSTING INSTRUCTIONS:	Remove all packaging and place on a serving plate. Defrost in a refrigerator for approximately 8 hours. Alternatively, remove the required amount of slices from the frozen pie and defrost on a plate for approximately 2 hours.	RE-HEATING INSTRUCTIONS:	Not applicable

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SUPPLIER, RECIPE & NUTRITIONAL 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		✓	Dairy handled on site. <i>See Intolerance Group Suitability Data no 43.</i>
3	Animal Products (Meat & Meat Products)		✓	
4	Gelatine (State Source)		✓	
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		✓	Eggs handled on site. <i>See Intolerance Group Suitability Data no 43.</i>
11	Wheat / Wheat Derivatives		✓	
12	Rye/ Barley / Oats/Oat Bran		✓	
13	Soya / Soya Derivatives	✓		Soya lecithin
14	Maize / Maize Derivatives	✓		Modified maize starch, maize flour, dextrose
15	Genetically Modified Material		✓	"Non G.M"
16	Gluten		✓	
17	Artificial Colours		✓	
18	Azo Dyes		✓	
19	Natural Colours	✓		E555, E172, E160a
20	Artificial Flavours		✓	
21	Natural Flavours	✓		Natural

SPECIFICATION CODE:	51080.SID.FIN.SPEC.doc	PRODUCT TITLE:	Gluten Free Vegan Trillionaires Tart (1x 14pp)
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DIETARY & INTOLERANCE DATA (Continued)

No	Does this product contain:	Yes	No	Comments
22	Artificial Preservatives		✓	
23	Preservatives		✓	
24	Additives	✓		E471, E415, E500 (ii), E1422, E412, E410, E322, E160a, E341, E172, E555
25	Added Salt	✓		Salt
26	Added Sugar	✓		Sugar, golden syrup, brown sugar
27	Peanuts		✓	
28	Tree Nuts (Whole / Pieces)		✓	See Intolerance Group Suitability Data for Nut Allergy Sufferers (no.42 & 43).
29	Tree Nut Oils / Derivatives		✓	See Intolerance Group Suitability Data for Nut Allergy Sufferers (no.42 & 43).
30	Seeds (excluding spices)	✓		Rapeseed,
31	Irradiated Foodstuffs		✓	
32	Alcohol (State abv%)	✓		Vodka 40% abv
33	Sulphur Dioxide		✓	
34	Coconut / Coconut Derivatives	✓		Coconut milk
35	Origin of Vegetable Contents / Derivatives	✓		Palm oil, rapeseed oil, palm stearin oil, palm kernel oil. palm fat, Potato

INTOLERANCE GROUP SUITABILITY DATA

No	This Product is Suitable For:	Yes	No	Comments
36	Vegetarians	✓		
37	Vegans		✓	Dairy and Eggs handled on site
38	Ovo-Lacto Vegetarians	✓		
39	Coeliacs	✓		
40	Lactose Intolerants		✓	Dairy handled on site
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 can not, therefore, 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: Milk, Egg & Nuts.		

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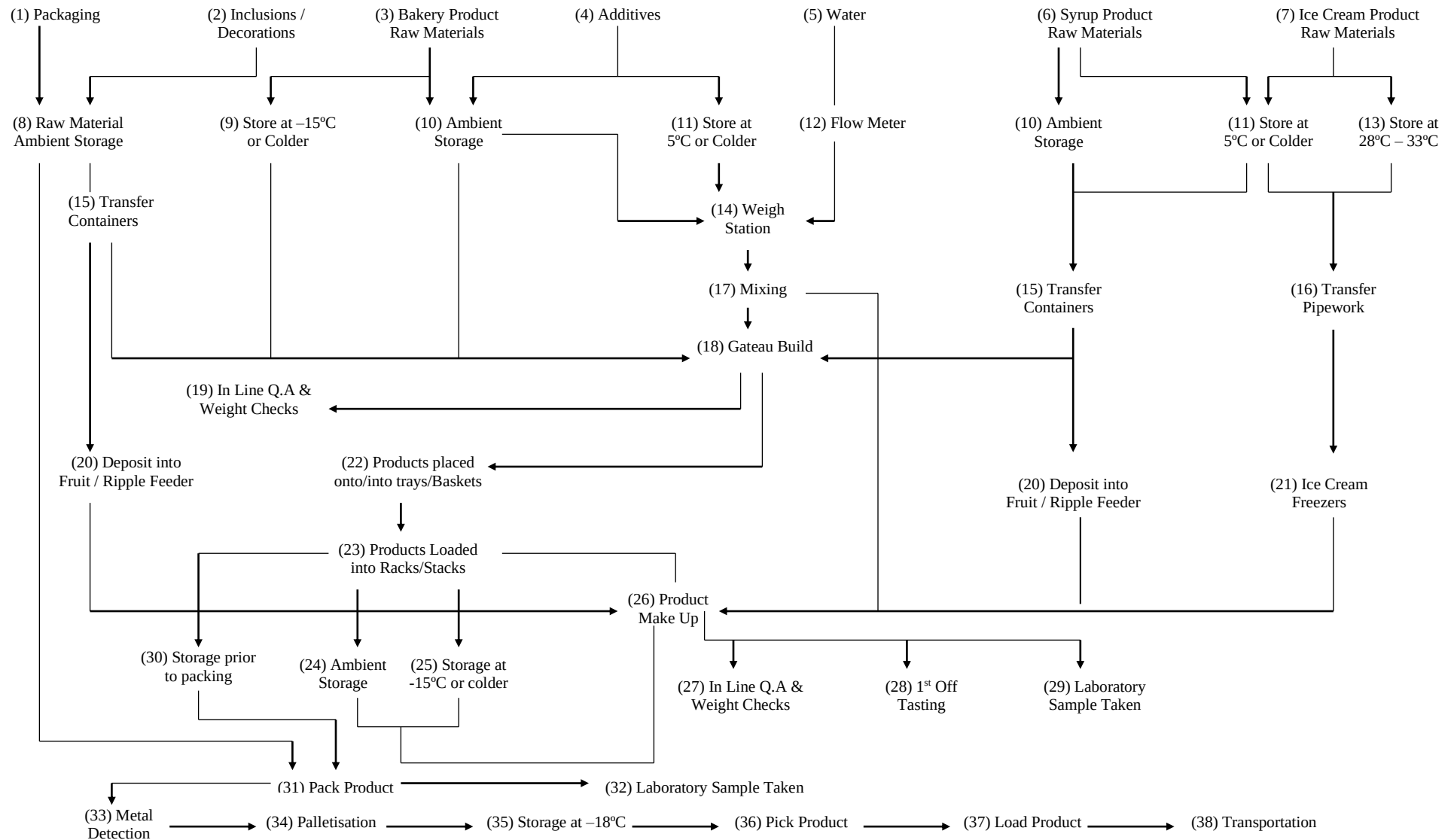
SUBJECTIVE QUALITY STANDARDS

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

CATEGORY	CHARACTERISING FEATURES (From the bottom to the top)
OVERALL APPEARANCE / VISUAL: Variable Criteria:	A round vegan chocolate pastry case filled with a layer of vegan toffee sauce and a vegan chocolate style ganache topping. The product is then finished with a gold splash effect in varying proportions. This gâteau is cut into 14 portions and packed 1 gâteau per outer. 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.
COLOUR: <i>Pastry Case:</i> <i>Toffee Sauce:</i> <i>Chocolate ganache:</i> <i>Gold Splash:</i> Variable Criteria:	Colours to be consistent with each delivery. Dark brown pastry case. Light to mid brown caramel. Dark brown chocolate ganache Gold splash effect Colours may vary due to the nature of the manufacturing process, but will be kept to a minimum.
TEXTURE: <i>Pastry case:</i> <i>Toffee Sauce:</i> <i>Chocolate ganache:</i> <i>Gold splash:</i> Variable Criteria:	The textures of the products components are to be consistent with each delivery. Crisp firm pastry case. Smooth toffee fudge. Smooth chocolate ganache. Smooth gold splash. No variable criteria.
FLAVOUR / ORGANOLEPTIC / TASTE: <i>Pastry Case:</i> <i>Toffee sauce:</i> <i>Chocolate Ganache:</i> <i>Gold Splash:</i> Variable Criteria:	The product must be free from taint. Flavours are to be consistent with the product description and each delivery. Sweet chocolate pastry Sweet toffee Rich Chocolate ganache No Flavour No variable criteria.
ODOUR / AROMA: Variable Criteria:	The product must be free from off odours, be consistent and typical of the product's description, for each delivery. No variable criteria.

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PROCESS FLOW DIAGRAM



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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	Each batch	As specification – 2mm square mesh	No Tolerance	No Tolerance	Replace sieve	Production Personnel
Pastry Base Baking	Each batch	160°	155°	165°	Adjust temperature	Production Personnel
Baking Time	Each batch	20 minutes	15 mins	25 mins	Continue to bake	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	1.426kg	1.350kg	1.502kg	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
Portions Count	Continuous	1 x 14 Pre-portioned	No Tolerance	No Tolerance	Reject	Q.C & Production Personnel
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 14pp	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	12 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

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FACTORY QUALITY ASSURANCE CHECKS

Check	Frequency	Standard	Corrective Action When Required	Person Accountable
Glass Substitutes Audit	Monthly	Damages / Breakage's Reported	Damages / Breakage's 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 aureus	37°C	48 Hours	<20 cfu/g	>20 cfu/g	Quarantine & retest 3 times. Release / reject

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PACKAGING

Immediate / Inner:		
Material / Grade	Dimensions	Weight (per unit)
P.E coated food grade cakeboard	254mm diameter	32.53g (x 1)
P.E coated food grade collar	(L) 865mm, (H) 50mm	10.8g (x 1)
Collar label	80mm x 40mm	0.17g (x1)
P.E coated food grade layer pad	235mm x 235mm	13.26g (x 1)

Secondary / Outer:		
Material / Grade	Dimensions	Weight (per unit)
Cardboard 135K/120B/130T	(L)271mm, (W)271mm, (H)73mm	138g (x 1)
Self adhesive label (black on white)	260mm x 140mm	2.8g (x 1)

Transit:		
Material / Grade	Dimensions	Weight (per unit)
Stretch Wrap	Variable/Not Applicable	Variable/Not Applicable

PALLET CONFIGURATION

Units per outer case	1
Cases per layer	12
Layers per pallet	21
Total cases per pallet	252

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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:	02.03.2022