

	File Ref	<h1>Specification sheet</h1>	Issue 1	
	1.3.7.2.23		Created 18/02/2014	Reviewed 18/02/2014
	Authorised by Quality Manager			

PRODUCT NAME: Meatballs Panini

PV FRANCE PRODUCT CODE: MF002 MF006

OUTER BOX BAR CODE: TBC

PRODUCT BAR CODE: None

BATCH CODE DEFINITION: production date

LEGAL DESCRIPTION:

Fully baked sliced ciabatta bread filled with fully cooked meatballs and hot chili sauce, ready-to-eat.



INGREDIENTS DECLARATION:

ciabatta bread [**Wheat** flour (with added Calcium , Iron, Niacin, Thiamin), water, vegetable oil (rapeseed oil, antifoaming agent: E900), sea salt, yeast (yeast, Rehydrating agent E491), improver (**wheat** flour)], Meatball (35%)[Beef (85%), Rusk (**Wheat**Flour, Salt, Raising Agent E503ii); Onion Powder, Beef Fat, Onion, Vegetable Oil (Rapeseed)];**Wheat**Flour,Salt,Garlic Puree (Rehydrated Garlic, Citric Acid (E330), Parsley, Dextrose, Chilli Powder, Crushed Dried Chillies, Black Pepper], hot tomato chili sauce [Water, chopped tomatoes, tomato puree, vinegar, sugar, stabiliser: modified starch E1414, silverskin onions (**sulphur dioxide**), chilli powder, lemon juice (**sulphur dioxide**), salt, red pepper, crushed chillies, garlic powder , preservative: potassium sorbate E202, acidity regulator: citric acid E330, basil, oregano, stabiliser: xanthan gum E415, colour: natural caramel E150a, coriander].

Allergens are displayed in bold.

INGREDIENT BREAKDOWN

Ingredient	Quantity	Weight	percentage	Supplier	EEC No	Country of manufacturing	Origin of the meat/milk
Fresh Ciabatta	1	100g	55%	PV France		UK	
Meatball	6	56g	34%	Glendale Foods	UK LL 014 EC	UK	UK
Hot chili Tomato sauce	1	15g	8%	Piquant		IT	
Total		171g	100%				

All constituent parts meet relevant UK and EEC regulations.

ALLERGEN ADVICE:

	Product	Manufacturing area
Free from celery	Yes	Yes
Free from cereal containing gluten	No	No
Free from crustaceans (shellfish)	Yes	Yes
Free from eggs	Yes	No
Free from fish	Yes	No
Free from lupine	Yes	Yes
Free from milk & lactose	Yes	No

DIMENSIONS:

Weight (g)	170(+/- 10%)
Length (mm)	/
Width (mm)	/

MICROBIOLOGY:

	Target (CFU/g)
<i>Enterobacteria</i>	<100
<i>Listeria monocytogenes</i>	<100
<i>Salmonella</i>	absence in 25g

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Free from molluscs	Yes	Yes
Free from mustard	Yes	Yes
Free from nuts, nuts oils & nut derivatives	Yes	Yes
Free from peanuts	Yes	Yes
Free from sesame seeds	Yes	Yes
Free from soybeans	Yes	No
Free from sulphur dioxide & sulphites > 10 ppm	No	No

NUTRITIONAL INFORMATION (Typical Composition cooked):

	GDA	PER 100g	% GDA	Per Portion	% GDA
Energy KJ:		471.98		802.366	
Energy kcal:	2000	259.20	12.96%	440.64	22.03%
Protein (g's):	45	5.22	11.60%	8.874	19.72%
Carbohydrate (g's):	230	4.28	1.86%	7.276	3.16%
of which sugars (g's)	90	1.85	2.06%	3.145	3.49%
Fat (g's)	70	8.61	12.30%	14.637	20.91%
of which saturates (g's):	20	3.48	17.40%	5.916	29.58%
Fiber (g's):	24	0.56	2.33%	0.952	3.97%
Sodium (g's):	2.4	0.32	13.33%	0.544	22.67%
Salt Equivalent (g's):	6	0.79	13.17%	1.343	22.38%

Results obtained by calculation

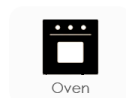
CERTIFICATION AND CLAIMS:

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

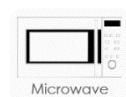
SHELF LIFE AND STORAGE CONDITIONS:

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

COOKING ADVICE:



N/A



Heat the frozen product in its packaging in microwave (700W) during 2 min 30 – 3 min at full power. As microwave may vary, it may be necessary to amend these times. Ensure product is heated thoroughly before serving



N/A

PALLET BREAKDOWN:

Case count	12
Net weight	2.04
Gross weight	2.44
Cases / layer	10
Layer / pallet	18
Cases / pallet	180
Pallet height (mm)	1644
Pallet weight (kg)	439.2
Pallet type	UK

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PACKAGING DESCRIPTION:

Packaging	Description	Material	Colour	Dimension	Weight	Grade	Regulation
Primary	Susceptor	Laminated board	White	160mmx65mm	5g	Food	(EC)10/2011
Secondary	Ovenable perforated film	Polyester	printed	300mmx250mm	5g	Food	(EC)10/2011
Tertiary	Corrugated box	200M/150B/200T	white	390x295x83mm		No	Corrugated box

OTHER STATEMENT:

Product manufactured in UK