

|   |                               |                              |                       |                        |
|---|-------------------------------|------------------------------|-----------------------|------------------------|
|  | <b>File Ref</b>               | <h1>Specification sheet</h1> | Issue 6               |                        |
|   | 1.3.7.2.21                    |                              | Created<br>26/06/2013 | Reviewed<br>22/10/2013 |
|   | Authorised by Quality Manager |                              |                       |                        |

PRODUCT NAME: Ham and Cheese Panini

PV FRANCE PRODUCT CODE: 021

OUTER BOX BAR CODE: 1506014610021 9

PRODUCT BAR CODE: None

BATCH CODE DEFINITION: production date

**LEGAL DESCRIPTION:**

Fully baked sliced ciabatta bread filled with fully cooked ham slices and white cheddar cheese slices, ready-to-cook in oven.



**INGREDIENTS DECLARATION:**

Ciabatta bread [Wheat flour (wheat flour, gluten), water, vegetable oil, salt, yeast, deactivated dried yeast, improver], ham (25%) [Pork leg, Water, Salt, Dextrose, Stabilisers (E450, E451), Potato Starch, Antioxidant (E301), Preservative (E250)], cheddar cheese (9%).

**INGREDIENT BREAKDOWN**

| Ingredient              | Quantity | Weight      | percentage  | Supplier       | EEC No      | Country of manufacturing | Origin of the meat/milk |
|-------------------------|----------|-------------|-------------|----------------|-------------|--------------------------|-------------------------|
| Fresh Ciabatta          | 1        | 100g        | 64%         | PV France      |             | UK                       |                         |
| Fully cooked ham slices | 2        | 40g         | 25%         | Brown Brothers | UK WD007 EC | UK                       | UK                      |
| Cheddar slice           | 2        | 15g         | 9%          | GRH Foods      | UK DPO14 EC | UK                       | UK, IE                  |
| <i>Total</i>            |          | <i>155g</i> | <i>100%</i> |                |             |                          |                         |

All constituent parts meet relevant UK and EEC regulations.

**ALLERGEN LABELLING DATA:**

|                                    | 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           | No      | No                 |

**DIMENSIONS:**

|             |               |
|-------------|---------------|
| Weight (g)  | 155 (+/- 10%) |
| Length (mm) | 180 (+/- 5%)  |
| Width (mm)  | 80 (+/-5%)    |

**MICROBIOLOGY:**

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

|   |                     |                              |                               |                        |
|---|---------------------|------------------------------|-------------------------------|------------------------|
|  | <b>File Ref</b>     | <h1>Specification sheet</h1> | Issue 6                       |                        |
|   | <h2>1.3.7.2.21</h2> |                              | Created<br>26/06/2013         | Reviewed<br>22/10/2013 |
|   |                     |                              | Authorised by Quality Manager |                        |

|  |     |     |
|--|-----|-----|
| 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 | Yes | Yes |

### NUTRITIONAL INFORMATION (Typical Composition cooked):

|                           | GDA  | PER 100g | % GDA  | Per Portion | % GDA  |
|---------------------------|------|----------|--------|-------------|--------|
| Energy KJ:                |      | 378.2    |        | 2467.60     |        |
| Energy kcal:              | 2000 | 1592     | 17.41% | 539.71      | 26.99% |
| Protein (g's):            | 45   | 20.15    | 44.78% | 31.23       | 69.41% |
| Carbohydrate (g's):       | 230  | 47.66    | 20.72% | 73.87       | 32.12% |
| of which sugars (g's)     | 90   | 1.04     | 1.16%  | 1.61        | 1.79%  |
| Fat (g's)                 | 70   | 11.5     | 16.43% | 17.83       | 25.46% |
| of which saturates (g's): | 20   | 4.5      | 22.50% | 6.98        | 34.88% |
| Fiber (g's):              | 24   | 2        | 8.33%  | 3.10        | 12.92% |
| Sodium (g's):             | 2.4  | 0.52     | 21.67% | 0.81        | 33.58% |
| Salt Equivalent (g's):    | 6    | 1.31     | 21.83% | 2.03        | 33.84% |

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:

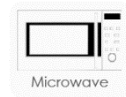
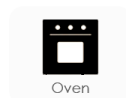
Best before: 12 months from production date.  
 Keep frozen at -18°C. Once thawed, store in a chilled environment below 8°C for a maximum of 48 hours.  
 Do not re-freeze once thawed

### PALLET BREAKDOWN:

|                    |          |
|--------------------|----------|
| Case count         | 96       |
| Net weight         | 14.88 kg |
| Gross weight       | 15.28 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:

Cook the defrost product in film at 190°C for 12 minutes. As ovens vary, it may be necessary to amend these times. Ensure product is heated thoroughly before serving



N/A



N/A

|   |                     |                              |                               |                        |
|---|---------------------|------------------------------|-------------------------------|------------------------|
|  | <b>File Ref</b>     | <h1>Specification sheet</h1> | Issue 6                       |                        |
|   | <h2>I.3.7.2.21</h2> |                              | Created<br>26/06/2013         | Reviewed<br>22/10/2013 |
|   |                     |                              | Authorised by Quality Manager |                        |

**PACKAGING DESCRIPTION:**

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

**OTHER STATEMENT:**

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