

	File Ref	<h1>Specification sheet</h1>	Issue 1	
	1.3.7.2.10		Created 18/02/2014	Reviewed 03/07/2014
	Authorised by Quality Manager			

PRODUCT NAME: Cumberland Sausage Panini

PV FRANCE PRODUCT CODE: 024

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 cumberland sausages and spicy tomato 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)], Cumberland sausages [Pork (57%), Water, Rusk (**Wheat** Flour, Salt), Pork Fat, Salt, Herbs, Spices, Sugar, Preservative: Sodium sulphite; Yeast Extract, Stabilisers: Diphosphates; Antioxidant: Ascorbic Acid; Spice Extracts.

Casing: Beef Collagen], spicy tomato sauce [tomatoes, tomato juice, oregano, pepper, basil, onion, garlic and flavour, acid citric]

Allergens are displayed in bold.

All constituent parts meet relevant UK and EEC regulations.

INGREDIENT BREAKDOWN

Ingredient	Quantity	Weight	percentage	Supplier	EEC No	Country of manufacturing	Origin of the meat/milk
Fresh ciabatta	1	100g	48.7%	PV France		UK	
Fully cooked Cumberland sausages	2 ½	70g	44%	Loughnane's Of Galway	IE551EC	IE	
spicy Tomato sauce		10g	7.3%	Bonta Italia		IT	
<i>Total</i>		<i>180g</i>	<i>100%</i>				

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	Yes	No

DIMENSIONS:

Weight (g)	180(+/- 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	Yes	No

NUTRITIONAL INFORMATION (Typical Composition cooked):

	GDA	PER 100g	% GDA	PerPortion	% GDA
Energy KJ:		1052.98		2053.32	
Energy kcal:	2000	250.97	12.55%	489.4	24.47%
Protein (g's):	45	8.29	18.41%	16.16	35.91%
Carbohydrate (g's):	230	7.51	3.26%	14.64	6.36%
of which sugars (g's)	90	0.53	0.59%	1.04	1.16%
Fat (g's)	70	11.14	15.91%	21.72	31.03%
of which saturates (g's):	20	3.45	17.23%	6.72	33.60%
Fiber (g's):	24	1.27	5.30%	2.48	10.33%
Sodium (g's):	2.4	0.46	19.15%	0.896	37.33%
Salt Equivalent (g's):	6	1.15	19.15%	2.24	37.33%

Results obtained by calculation

CERTIFICATION AND CLAIMS:

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

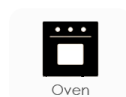
SHELF LIFE AND STORAGE CONDITIONS:

Best before: 12 months from production date.
Keep frozen at -18°C.

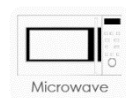
PALLET BREAKDOWN:

Case count	45
Net weight	8.2
Gross weight	8.6
Cases / layer	10
Layer / pallet	6
Cases / pallet	60
Pallet height (mm)	190
Pallet weight (kg)	516
Pallet type	UK

COOKING ADVICE:



N/A



Heat the frozen product in microwave (700W) in its packaging during 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

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PACKAGING DESCRIPTION:

Packaging	Description	Material	Colour	Dimension	Weight	Grade	Regulation
Primary	Flat susceptor board	Laminated board	White	160mmx65mm	2g	Food	(EC)10/2011
Secondary	Ovenable perforated film	Polyester	printed	350mmx120mm	2g	Food	(EC)10/2011
Tertiary	Corrugated box	200M/150B/200T	white	395x295x290 mm		No	Corrugated box

OTHER STATEMENT:

Product manufactured in UK