



FINISHED PRODUCT SPECIFICATION

BRITAL ADDRESS:		TEL No: 01732 763 221		
Chaucer House Chaucer Business Park Watery Lane Kemsing Sevenoaks TN15 6PW		FAX No: 01732 761 017		
		EMAIL: Technical@britalfoods.co.uk		
PRODUCT NAME: Vegan Glazed Brioche Bun 65g		COUNTRY OF ORIGIN: Belgium		
SUPPLIER PRODUCT CODE: not yet available		BRITAL PRODUCT CODE: RVGGB65S		
PRODUCT DESCRIPTION: Frozen, baked soft bread roll with yellow crumb, glazed, sliced				
INGREDIENT DECLARATION: <i>(To be compliant with current FIR regulations and match label)</i> Flour (WHEAT flour, WHEAT malt flour, enzymes, antioxidant: E300), water, liquid yeast, improver [vegetable oil (palm, rapeseed), sugar, WHEAT flour, emulsifiers: E471, E472e; dextrose, flavouring, antioxidant: E300, colour: E160ai, enzymes], sugar, iodized salt, egg substitute [water, vegetable proteins (pea), glucose syrup, rice flour].				
UNIT WEIGHT (g): 65g		UNITS PER CASE: 60 (3x20)		
METHOD OF WEIGHT CONTROL USED: Average				
TOLERANCE ON UNIT WEIGHT: +/- 3g		CASE WEIGHT (net): 3,900 kg TOLERANCES: +/- 300g		
UNIT DIMENSIONS (mm):	Diameter	Length	Width	Height
	100 – 110mm	100-110mm	100-110mm	45mm
TOLERANCE ON DIMENSIONS:		+/- 5mm		
ALLOWANCE FOR BREAKAGES:		1%		
SLICED:		yes		
SHELF LIFE FROM PRODUCTION: 270 days				
SHELF LIFE ON DELIVERY: 202 days				
STORAGE CONDITIONS: max. -18°C				
SHELF LIFE ONCE DEFROSTED: 3 days after defrosting in closed packaging.				
STORAGE CONDITIONS: ambient temperature				

FINISHED PRODUCT SPECIFICATION

APPROVAL	
<p>SIGNED ON BEHALF OF BRITAL FOODS LTD:</p> <p>NAME : <u>Vida Cheraghchi</u></p> <p>POSITION : <u>Head of Technical</u></p> <p>DATE : <u>02/10/19</u></p> <p>SIGNATURE : </p>	<p>SIGNED ON BEHALF OF SUPPLIER:</p> <p>NAME : <u>Maureen Van den Broeck</u></p> <p>POSITION : <u>PD</u></p> <p>DATE : <u>27/9/2019</u></p> <p>SIGNATURE : </p>

FINISHED PRODUCT SPECIFICATION

INGREDIENT LISTING			
<i>Please ensure ingredients are listed below in weight descending order, starting with the largest first.</i>			
INGREDIENT	COMPOUND INGREDIENT	COUNTRY OF ORIGIN	% in Finished product
Flour	WHEAT flour, WHEAT malt flour, enzymes, antioxidant: E300	Germany, Belgium, France, China	62,9%
Water		Belgium	16,9%
Liquid yeast		Belgium	6,7%
Improver	vegetable oil (palm, rapeseed), sugar, WHEAT flour, emulsifiers: E471, E472e; dextrose, flavouring, antioxidant: E300, colour: E160ai, enzymes E471, E472e: palm	Brazil, Colombia, Ecuador, Ghana, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Nigeria, Papua New Guinea, EU (28 countries in the EU), Kazakhstan, Australia, France, Belgium, Germany, Netherlands, China, Taiwan	6,3%
Sugar		Belgium	5,2%
Iodised salt		Germany	1,3%
Egg substitute	water, vegetable proteins (pea), glucose syrup, rice flour	Belgium, France, Italy	0,8%
TOTAL PERCENTAGE: <i>(Must equal 100%, if not, please explain below)</i>			100%
ADDITIVES <i>(Including compound ingredients)</i>			
E. No.	FULL NAME	AMOUNT IN 100g OF PRODUCT (%)	FUNCTION <i>(Please choose from drop-down list)</i>
E471	mono and diglycerides of fatty acids	0,378	Emulsifier
E472e	mono and diacetyl tartaric acid esters of mono and diglycerides of fatty acids	0,189	Emulsifier
E160ai	Beta-carotene	0,0063	Colorant
E300	ascorbic acid	0,03815	Antioxidant
DOES THIS PRODUCT CONTAIN ANY REWORK?			NO
<i>(Delete as appropriate, if yes, please answer questions below)</i>			
What is the maximum percentage of re-work?			
What is the maximum storage time of the re-work?			
Have procedures been written to prevent rework containing allergens contaminating other products?			
What is the maximum storage temp for re-work?			
Have microbiological investigations been undertaken to establish above parameters have no adverse safety implication for the final product?			

FINISHED PRODUCT SPECIFICATION

NUTRITIONAL DATA				
CRITERION	g/100g	METHOD USED <i>(analysis/calculation)</i>	SOURCE OF DATA <i>(software/lab used and accreditation)</i>	PRODUCT STATE <i>(as sold/as consumed, cooked/uncooked)</i>
Energy KJ	1197	calculation		as sold
Kcal	283	Calculation		as sold
Total Fat	4.9	Calculation		as sold
- Of which Saturates	2.2	Calculation		as sold
Carbohydrate	51	Calculation		as sold
- Of which Sugars	8.0	Calculation		as sold
- Starch				
Fibre	2.4	Calculation		as sold
Protein	7.8	Calculation		as sold
Salt <i>(must comply with 2017 FSA salt target)</i>	1.28	Calculation		as sold
Moisture				
MICROBIOLOGICAL STANDARDS				
ORGANISM	TARGET	REJECT	FREQUENCY OF TEST	
TVC /g	<10 000	>100 000	1x/year	
E. Coli /g				
S.aureus /g				
Coliforms /g				
Yeast & Mould / g	<1000	>10 000	1x/year	
B.cereus / g				
Salmonella spp in 25g				
Listeria Monocytogenes in 25g				

FINISHED PRODUCT SPECIFICATION

PACKAGING DETAILS					
The supplier warrants that all packaging used is suitable for food use and complies fully with current EU packaging regulations					
	PRIMARY PACKAGING e.g. EMPTY INNER BAGS OR TRAYS			SECONDARY PACKAGING e.g. EMPTY OUTER CARTON OR SACK	
Type of Material	plastic			cardboard	
Colour	transparent			white	
Length (mm)	540			600	
Width (mm)	340			400	
Height (mm)	40			165	
Weight (g)	3x18g			150g	
Sealing Method	Heat			tape	
PRODUCTION CODE FORMAT & EXAMPLE: e.g. 2111901: 2= production line;1= year (e.g. 201 <u>1</u>);119 = day of the year; 01= number of production order from this product on this day					
BEST BEFORE DATE FORMAT & EXAMPLE: DD/MM/YY					
PALLETISATION DETAILS					
Cases / Layer	5		Cases / Pallet	45	
Layers / Pallet	9		Pallet Height (mm)	1635	
Pallet Type	Euro 4-way		UK 4-way	x	CHEP 4-way
Number of Cases / Container			45 cases/pallet*26 pallets = 1170 cases		

FINISHED PRODUCT SPECIFICATION

ALLERGEN RISK ASSESSMENT					
ALLERGEN	PRESENT IN PRODUCT <i>(If yes, state ingredient in Details)</i>			RISK OF CROSS CONTAMINATION <i>(See key below)</i>	COMMENTS
	YES	NO	DETAILS		
NUTS <i>(State type of nut in details section)</i>		X		A	Absent
PEANUT		X		A	Absent
SESAME SEEDS		X		D	Present
MILK		X		D	Present
EGG		X		D	Present
WHEAT GLUTEN	X				Present
BARLEY GLUTEN		X		D	Traces
RYE GLUTEN		X		D	Traces
OAT GLUTEN		X		D	Traces
SPELT GLUTEN		X		D	Traces
KAMUT GLUTEN		X		D	Traces
LUPIN		X		A	Absent
SOYBEANS		X		D	Present
CRUSTACEANS		X		A	Absent
MOLLUSCS		X		A	Absent
FISH		X		A	Absent
CELERY		X		A	Absent
MUSTARD		X		D	Traces
SULPHUR DIOXIDE ≥10ppm		X		A	Absent

For Risk of Cross Contamination use the below key:

- A - Not present in the product and not present on site.
- B - Not present in the product, however the factory uses this allergen on site but it is used in a segregated area.
- C - Not present in the product but same equipment is used for product containing this allergen. Full validated clean down takes place between allergen and non-allergen production runs.
- D - Not present in the product but same equipment is used for product containing this allergen. Full clean down does not take place between allergen and non-allergen production runs.

RAW MATERIAL SUPPLIERS	
Do your raw materials suppliers handle any HIGH RISK allergens in their factory / harvesting / handling systems? <i>(delete as appropriate)</i>	YES

FINISHED PRODUCT SPECIFICATION

If yes, detail information below:

Gluten, milk, eggs

FOOD INTOLERANCE DATA

When completing the below table please include all compounds (sub-ingredients) of the ingredients of the product. Please indicate all potential sources of cross contamination.

IS THIS PRODUCT FREE FROM:	YES	NO	EXPLAIN THE SOURCE IF 'NO'
Colours (State if artificial or natural)		x	E160ai synthetic
Flavours (State if Natural or Flavouring Substance [Nature Identical or Artificial])		x	Butter, synthetic
Preservatives (State if artificial or natural)	x		
Artificial Sweeteners	x		
Glutamates	x		
Monosodium Glutamate (Added or Natural)	x		
Irradiated Food	x		
Azo Dyes or Benzoic Acid	x		
Hydrolysed Vegetable Proteins	x		
Textured Vegetable Proteins	x		
Lecithin	x		
Animal fat other than milk products	x		
All Beef Products	x		
All Pork Products	x		
All Animal and Animal By-products (E.g. Milk, Egg, Animal Rennet)	x		
Maize or Corn and Derivatives		x	Dextrose
Seeds and derivatives of seeds	x		
Seed Oils		x	Rapeseed
Hydrogenated Fats and Oils (If included state % in product)	x		
Trans Fats	x		
GMO Derivatives	x		
Genetically Modified Organisms	x		
BHA, BHT	x		
Alcohol or Alcohol Based Products	x		
Contact with Latex	x		
Added Salt		x	Salt added in recipe
Added Sugar		x	Sugar added in recipe
IS THE PRODUCT SUITABLE FOR:	YES	NO	
Lactose Intolerants	x		
Vegetarians	x		
Vegans	x		
Coeliacs		x	Wheat
Halal		x	
Kosher		x	
Organic		x	No biological ingredients

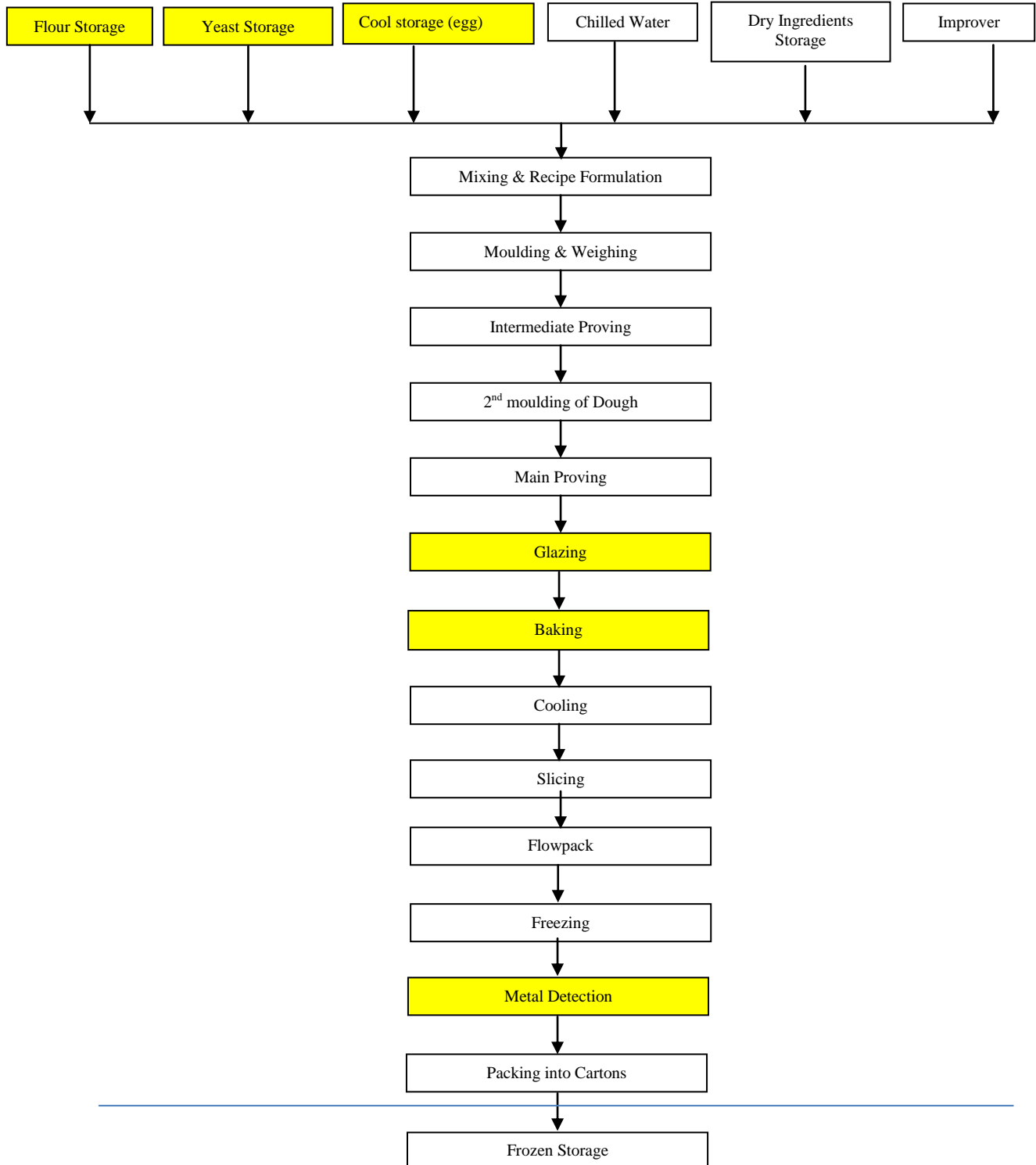
FINISHED PRODUCT SPECIFICATION

Gluten Free		x	<i>(If yes, please attach certificate)</i>
Contains Free Range Egg		X	<i>Barn eggs</i>
IF APPLICABLE:	YES	NO	DETAILS:
Does egg comply with 1999/74/EC regulations?	x		
Is palm oil from a sustainable source?	x		

FINISHED PRODUCT SPECIFICATION

PROCESS FLOW DIAGRAM

Please insert a copy of your process flow diagram onto this page



FINISHED PRODUCT SPECIFICATION

SUMMARY OF CRITICAL CONTROL POINT CONTROLS					
CRITICAL CONTROL POINT	PARAMETER (Including Action Limits if appropriate)	MONITORING FREQUENCY	TEST PROCEDURE	REACTION PROCEDURE	RESPONSIBILITY
C.C.P.1 – Cooled storage of egg					
Cooled storage of egg	0°C < storage > 4°C	Every hour manual + every 30 min automatically	Registration on form CTL R001 + automatic registration	If 4°C < temp > 7°C warn responsible	Dough maker
C.C.P.2 – Reception raw materials					
Flour storage in silo, yeast and improver	Cleaning certificate from truck + certificate of analysis	Every delivery	Visual Inspection	If not OK → refusal of delivery	Logistics personnel
C.C.P.3 – Baking temperature					
Baking temperature	> 200°C	Every hour	Registration on form CTL R001	If < 200°C warn responsible	Dough maker
C.C.P.4 – Metal Detection					
Metal detection	Detection: Fe: 3 mm Non Fe: 3,5 mm RVS: 3,5 mm	Every 2 hour	Use of test cars	Blocking of the produced products till the previous control	Packaging personnel

FINISHED PRODUCT SPECIFICATION

QUALITY ASSURANCE CHECKS <i>Include calibration of monitoring equipment if used at Critical Control Points.</i>				
TEST	FREQUENCY	STANDARD	ACTION WHEN OUT OF STANDARD	RESPONSIBILITY
Dough weight	Every hour	74g (71g-77g)	Return to dough divider	Dough maker
Dough Temperature	Every Hour	27 °C (25°C – 29°C)	Adjust the water temperature	Dough maker
Control shape Length	Every 30 min.	8 cm	Adjust the settings	Dough maker
Control shape Width	Every 30 min.	8 cm	Adjust the settings	Dough maker
Control shape height	Every 30 min.	0,8 cm	Adjust the settings	Dough maker
Control shape Length	Every 30 min.	105mm (100 – 110mm)	Remove the sandwich, warn the dough maker	Packaging personnel
Control shape Width	Every 30 min.	105mm (100 – 110mm)	Remove the sandwich, warn the dough maker	Packaging personnel
Control shape height	Every 30 min.	45mm (40 – 50mm)	Remove the sandwich, warn the dough maker	Packaging personnel

FINISHED PRODUCT SPECIFICATION

SENSORY STANDARDS		
Further cooking / preparation Instructions for customer guidance only	Defrosting advice: 2 hours in closed packaging.	
	TARGET	REJECT
Appearance/ colour <u>before</u> any cooking/preparation	Gold brown	Too light / too dark
Appearance/ colour <u>after</u> any cooking/preparation	Gold brown	Too light / too dark
Taste	Sweet taste, baked product	NC
Texture	Soft	NC
Aroma	Typical of baked product	NC
ORGANOLEPTIC/LEGAL DESCRIPTION FOR USE ON MENUS		
Allergens: gluten Store at max. -18 ° C. After thawing, do not refreeze.		

FINISHED PRODUCT SPECIFICATION

HEAVY METAL, PESTICIDE AND MYCOTOXIN CONTROLS		
<p>Please describe below what tests are undertaken and how often for pesticide residues, heavy metals and mycotoxins:</p> <p>These tests are done by our flour suppliers on a regular base over the year.</p> <p>155 tests carried out per year across 32 suppliers. Tests made for DON/ZEN/OTA/Aflatoxin/T-2/Ht-2/Fumonsinin</p>		
	Limits	Frequency of testing
Heavy metals		
Pesticides		
Mycotoxins	<750 ppm	With every delivery of flour

RESIDUAL ENZYME ACTIVITY <i>(Pre-cooked pasta products only)</i>	
The supplier warrants that the product is pre-cooked and absent of residual alpha amylase activity	YES / NO
	N/A

WARRANTIES	YES / NO
The supplier warrants that the product is fit for purpose and complies with all current EU food legislation.	YES
The recipe for the product including all additives and processing aids is determined by this specification. The supplier agrees to inform Brital Foods Ltd immediately of any proposed changes to this specification and to discuss such changes with the technical team of Brital Foods Ltd before any such changes are made.	YES
The allergen status for the product including all ingredient suppliers and allergens present on site is determined by this specification. The supplier agrees to inform Brital Foods Ltd immediately of any proposed changes to this specification and to discuss such changes with the technical team of Brital Foods Ltd before any such changes are made.	YES
The supplier agrees to inform Brital Foods Ltd immediately of any incident at the manufacture's site which could affect the allergen status of any product already dispatched.	YES
The supplier warrants that all information contained herein is accurate to the best of their knowledge and that they have conducted appropriate investigations with their suppliers to determine the accuracy of such information.	YES
The supplier warrants that the person signing this specification is qualified and authorised to do so.	YES

FINISHED PRODUCT SPECIFICATION

OUTER CASE LABEL FORMAT

Please insert below a format of the label that appears on the outside of the case.

Please ensure all labels are compliant with current FIR requirements

RVGBB65S VEGAN GLAZED BRIOCHE BUN 60 x 65g (Min Net Weight: 3,900Kg) BATCH CODE : 2VVvv01   5 060052 524881	RVGBB65S VEGAN GLAZED BRIOCHE BUN 60x65g (Min Net Weight: 3,900Kg) BEST BEFORE DATE: VVVVVVVV BATCH CODE : 2VVvv01 INGREDIENTS: Flour (WHEAT flour, WHEAT malt flour, enzymes, antioxidant: E300), water, liquid yeast, improver [vegetable oil (palm, rapeseed), sugar, WHEAT flour, emulsifiers: E471, E472e; dextrose, flavouring, antioxidant: E300, colour: E160ai, enzymes], sugar, iodized salt, egg substitute [water, vegetable proteins (pea), glucose syrup, rice flour]. STORAGE INSTRUCTIONS: Store frozen at -18°C at all times.  5 060052 524881 ALLERGEN INFORMATION: Please see ingredients in bold. May contain soy, sesame seed and mustard. *Manufactured in a factory that also uses milk and egg in the production of other products. *Produced in the EU for Brital Foods Ltd, Chaucer House, Kensing, Sevenoaks, TN15 6PW
--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

INNER BAG LABEL FORMAT

Please insert below a format of the label that appears on the inside packaging.

NO INNER BAG LABEL

DIGITAL PHOTOGRAPH

Please insert below a photograph of the finished product.

