




FINISHED PRODUCT SPECIFICATION

BRITAL ADDRESS:		TEL No: 01732 763 221		
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		EMAIL: Technical@bri-tal.co.uk		
PRODUCT NAME: Mini burger roll		COUNTRY OF ORIGIN: Belgium		
SUPPLIER PRODUCT CODE: 05271		BRITAL PRODUCT CODE: BRM100		
PRODUCT DESCRIPTION: Fully baked small white bread roll				
INGREDIENT DECLARATION: <i>(To be compliant with current FIR regulations and match label)</i> WHEAT Flour, Water, Yeast, Sugar, Refined Rapeseed Oil, Salt, Dextrose, Whey Powder (MILK), EGG , Emulsifier (E471, E472e), Antioxidant (E300, E306), Skimmed MILK Powder, Enzymes.				
UNIT WEIGHT (g): 25g		UNITS PER CASE: 100 (1x100)		
METHOD OF WEIGHT CONTROL USED: Average				
TOLERANCE ON UNIT WEIGHT: +/- 3g		CASE WEIGHT (net): 2.5kg		
		TOLERANCES: +/- 300g		
UNIT DIMENSIONS (mm):	Diameter	Length	Width	Height
	70	70	70	40
TOLERANCE ON DIMENSIONS:		+/- 5mm		
ALLOWANCE FOR BREAKAGES:		1 %		
SLICED:		No		
SHELF LIFE FROM PRODUCTION: 270 days				
STORAGE CONDITIONS: max. -18°C				
SHELF LIFE ONCE DEFROSTED: 3 days after defrosting in closed packaging.				
STORAGE CONDITIONS: ambient temperature				

APPROVAL	
SIGNED ON BEHALF OF BRITAL FOODS LTD:	SIGNED ON BEHALF OF SUPPLIER:
NAME : <u>Irina EL-Osta</u>	NAME : <u>Maureen Van den Broeck</u>
POSITION : <u>Technical manager</u>	POSITION : <u>PD</u>
DATE : <u>05-12-17</u>	DATE : <u>13/11/2017</u>
SIGNATURE : <u><i>Irina EL-Osta</i></u>	SIGNATURE : 

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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 Mixing bowl	% in Finished product
Wheat Flour		Belgium	57.6%	68.52%
Water		Belgium	28.3%	13.9%
Sugar		Belgium	5.2%	6.17%
Yeast		Belgium	4.2%	4.97%
Improver	Refined Rapeseed Oil, Whey Powder, Emulsifiers [E471, E472e], Dextrose, Antioxidants [E300, E306], Skimmed Milk Powder, Enzymes	Belgium	3.6%	4.28%
Salt (iodised)		Belgium	1.2%	1.37%
Eggs	pasteurised	Belgium	0.5%	0.79%
TOTAL PERCENTAGE: <i>(Must equal 100%, if not, please explain below)</i>			100	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	0.15%	Emulsifier	
E472e	mono and diacetyl tartaric acid esters of mono and diglycerides of fatty acids	0.15%	Emulsifier	
E300	ascorbic acid	0.01%	Antioxidant	
E306	tocopherol	0.01%	Antioxidant	
E535	Sodium Ferrocyanide	<0.001g	None in final product	
			Choose an item.	
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?			/	

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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?	/

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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	1235		As sold	
	Kcal	295		As sold	
Total Fat	4.3			As sold	
- Of which Saturates	1.5			As sold	
Carbohydrate	56.1			As sold	
- Of which Sugars	7.7			As sold	
- Starch					
Fibre	1.5			As sold	
Protein	7.2			As sold	
Salt <i>(must comply with 2017 FSA salt target)</i>	1.1			As sold	
Moisture					
MICROBIOLOGICAL STANDARDS					
ORGANISM	TARGET	REJECT	FREQUENCY OF TEST		
TVC /g	<10 000	>100 000	Once a year		
S.aureus /g					
Coliforms /g					
Yeast & Mould / g	<1000	>10 000	Once a year		
B.cereus / g					
Salmonella spp in 25g	Absent/25g	Present/25g	Once a year		
Listeria Monocytogenes in 25g					
PACKAGING DETAILS					
<i>*The supplier warrants that all packaging used is suitable for food use and complies fully with current EU packaging regulations*</i>					
	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)	800		600		
Width (mm)	350		400		
Height (mm)	150		165		
Weight (g)	1x25g		570g		
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 e.g. 04/07/17					
PALLETISATION DETAILS					
Cases / Layer	5		Cases / Pallet		45
Layers / Pallet	9		Pallet Height (mm)		1640
Pallet Type	Euro 4-way		UK 4-way	X	CHEP 4-way
Number of Cases / Container			45 cases/pallet * 26 pallets = 1170 cases		

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		Improver	X	PRESENT
EGG	X		Whole egg	X	PRESENT
WHEAT GLUTEN	X		WHEAT flour, improver, liquid wheat sourdough	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		D	TRACES
SOYBEANS		X		D	TRACES
CRUSTACEANS		X		A	ABSENT
MOLLUSCS		X		A	ABSENT
FISH		X		A	ABSENT
CELERY		X		D	TRACES
MUSTARD		X		D	TRACES
SULPHUR DIOXIDE ≥ 10ppm		x		A	ABSENT

For Risk of Cross Contamination use the below key:

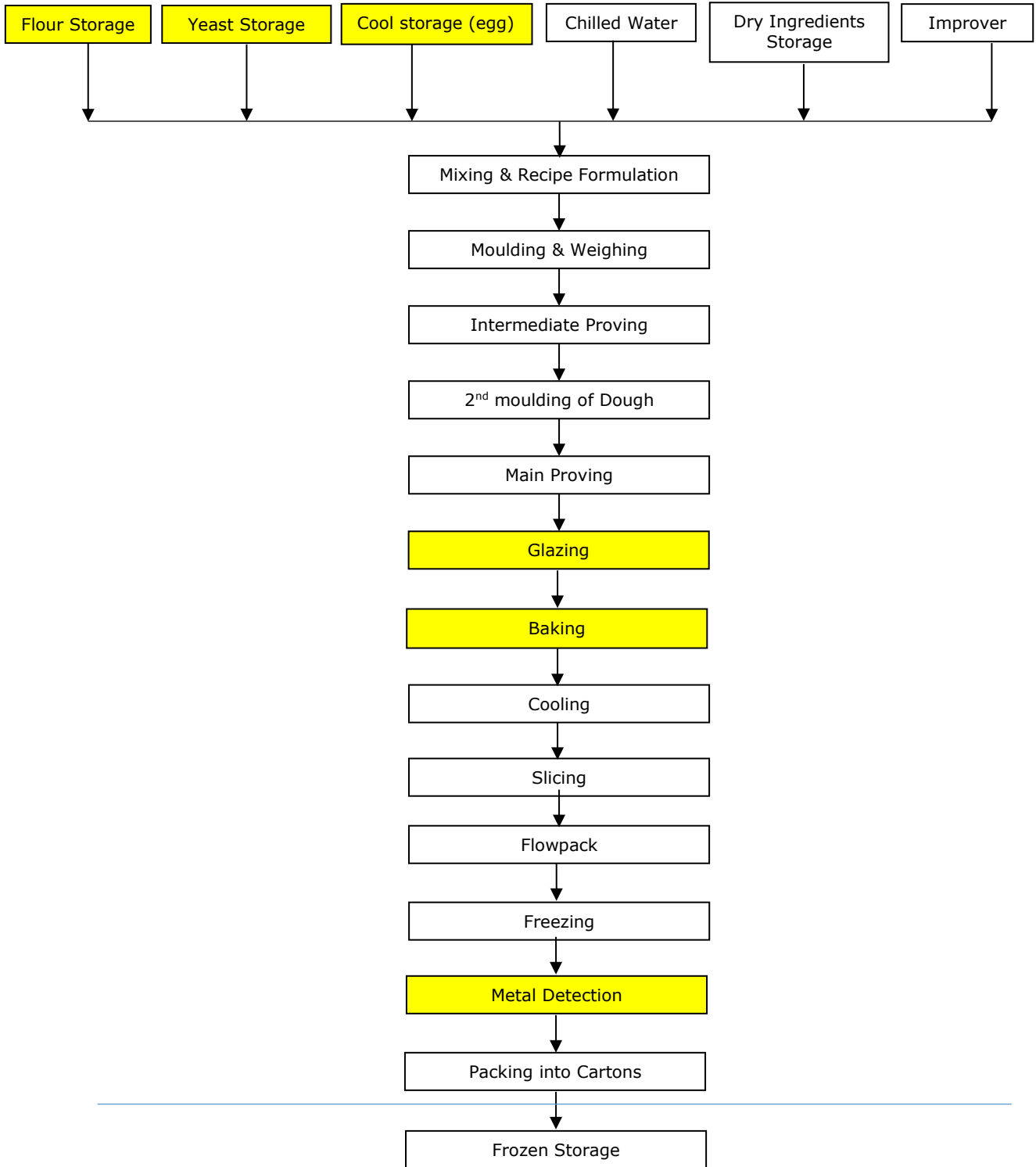
- A - Not present in the product and not present on site.
- B - Not present in the product, however the factory uses this allergen on site but it is used in a segregated area.
- C - Not present in the product but same equipment is used for product containing this allergen. Full validated clean down takes 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
If yes, detail information below: Gluten, milk, eggs	

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FOOD INTOLERANCE DATA			
<i>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.</i>			
IS THIS PRODUCT FREE FROM:	YES	NO	EXPLAIN THE SOURCE IF 'NO'
Colours <i>(State if artificial or natural)</i>	X		
Flavours <i>(State if Natural or Flavouring Substance [Nature Identical or Artificial])</i>	X		
Preservatives <i>(State if artificial or natural)</i>	X		
Artificial Sweeteners	X		
Glutamates	X		
Monosodium Glutamate <i>(Added or Natural)</i>	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 <i>(E.g. Milk, Egg, Animal Rennet)</i>		X	Milk, egg
Maize or Corn and Derivatives		x	Dextrose
Seeds and derivatives of seeds	X		
Seed Oils		x	Rapeseed
Hydrogenated Fats and Oils <i>(If included state % in product)</i>	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	
Added Sugar		X	
IS THE PRODUCT SUITABLE FOR:	YES	NO	
Lactose Intolerants		x	Milk
Vegetarians	X		
Vegans		x	Milk, egg
Coeliacs		x	Wheat
Halal	x		<i>No certificate</i>
Kosher	X		No certificate
Organic		x	No certificate
IF APPLICABLE:	YES	NO	DETAILS:
Does egg comply with 1999/74/EC regulations?	X		
Is palm oil from a sustainable source?	X		

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



SUMMARY OF CRITICAL CONTROL POINT CONTROLS					
CRITICAL CONTROL POINT	PARAMETER <i>(Including Action Limits if appropriate)</i>	MONITORING FREQUENCY	TEST PROCEDURE	REACTION PROCEDURE	RESPONSIBILITY
<i>C.C.P.1 – Cooled storage of egg</i>					
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
<i>C.C.P.2 – Reception raw materials</i>					
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
<i>C.C.P.3 – Baking temperature</i>					
Baking temperature	>200°C	Every hour	Registration on form CTL R001	If < 200°C warn responsible	Dough maker
<i>C.C.P.4 – Metal Detection</i>					
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

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	30g (27g-33g)	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.	4cm	Adjust the settings	Dough maker
Control shape Width	Every 30 min.	4cm	Adjust the settings	Dough maker
Control shape height	Every 30 min.	4mm	Adjust the settings	Dough maker
Control shape Length	Every 30 min.	70mm (65-75mm)	Remove the sandwich, warn the dough maker	Packaging personnel
Control shape Width	Every 30 min.	70mm (65-75mm)	Remove the sandwich, warn the dough maker	Packaging personnel
Control shape height	Every 30 min.	40mm (40 - 50mm)	Remove the sandwich, warn the dough maker	Packaging personnel

SENSORY STANDARDS		
Further cooking / preparation	Defrosting advice: 2 hours in closed packaging.	
Instructions for customer guidance only		
	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
<p>Allergens: gluten, egg and milk</p> <p>Store at max. -18°C. After thawing, do not refreeze.</p>

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HEAVY METAL, PESTICIDE AND MYCOTOXIN CONTROLS		
<p><i>Please describe below what tests are undertaken and how often for pesticide residues, heavy metals and mycotoxins:</i></p> <p>Tests are undertaken by the flour supplier. DON/ZEN/OTA/Aflotoxin/T-2/HT-2/Fumonisin. 155 tests are carried out per year across 36 flour suppliers.</p>		
	Limits	Frequency of testing
Heavy metals		
Pesticides		
Mycotoxins	<750 ppm	<i>With every delivery of flour</i>

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
	NA

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

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Please ensure all labels are compliant with current FIR requirements

OUTER CASE LABEL FORMAT

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

**BRM100
MINI BURGER ROLL
100 x 25g**

(Min Net Weight: 2,5Kg)

BATCH CODE : 2VVVV01

Brital Foods



**BRM100
MINI BURGER ROLL**

100 x 25g (Min Net Weight: 2,5Kg)

BEST BEFORE DATE: VVVVVVVV **BATCH CODE :** 2VVVV01

INGREDIENTS: WHEAT Flour, Water, Yeast, Sugar, Refined Rapeseed Oil, Salt, Dextrose, Whey Powder (**MILK**), **EGG**, Emulsifier (E471, E472e), Antioxidant (E300, E306), Skimmed **MILK** Powder, Enzymes.

STORAGE INSTRUCTIONS: Store frozen at -18°C or below at all times.



ALLERGEN INFORMATION: Please see ingredients in bold. May contain sesame seeds, soya, celery, mustard and lupin.

Produced in the EU for Brital Foods Ltd, Chaucer House, Kemsing, Sevenoaks, TN15 6PW, UK

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.

