



FOOD MINI SPECIFICATION FORM

Please ensure **ALL** of the fields below are completed or remove where not relevant.

Please do not leave fields blank, complete as n/a or compliant. Actual parameters to be provided.

Supplier	Product Image / Photograph
David Wood Baking LTD Manufacturing Site: 14 Lyon Road Kearsley BL4 8NB Bolton United Kingdom	N/A
Product	
Star FTG Xmas Hot Food Festive Slice	
Product Description	
Puff pastry filled with diced chicken, sweetened dried cranberries and a creamy sauce.	
Pack Size / Quantity (g/kg/ml/ltr)	
Storage Life	
Additional Information	
Baking / preparation instructions	

Ingredients List

Wheat Flour (**Wheat** Flour, Calcium carbonate, Niacin, Iron, Thiamin), Vegetable Margarine (Palm Oil, Water, Salt, Emulsifier (Mono- and diglycerides of fatty acids - Vegetable)), Water, Chicken Breast (18%), Single Cream (**Milk**), Dried Sweetened Cranberries (3%) (Cranberries, Sugar, Sunflower Oil), Cornflour, Rusk (**Wheat** Flour, Salt), **Egg**, Chicken Stock (Water, Chicken Bones, Salt), Sage, Parsley, Yeast Extract (Yeast Extract, Salt, Maltodextrin, Sunflower Oil), Onion Powder, Salt, Stabiliser (Hydroxypropyl methyl cellulose), Garlic Purée, **Mustard** Powder, Wheat Flour (**Wheat** Flour, Calcium carbonate, Niacin, Iron, Thiamin), Black Pepper, Thyme.

Allergen Information: For allergens, including Cereals containing Gluten, see ingredients in **bold**.

Nutritional Information	Per 100g* oven cooked
Energy – Kj	1212
Energy – kcal	291
Total Fat (g)	18

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Of which Saturates (g)	9.3
Carbohydrates (g)	24
Of which Sugars (g)	4.2
Protein (g)	7.6
Salt (g)	0.50

Microbiological	
Enterobacteriaceae g	Target <100/g Limit 10,000 cfu/g
E Coli / g	Target <10/g Limit 100 cfu/g
Salmonella per 25g	Not Detected
Listeria	Target <10g Limit >100 cfu/g
B Cereus / g	Target <20/g Limit 100 cfu/g
E.coli g	Target <100/g Limit 10,000 cfu/g
Total Viable Count /g	Target <500 Limit >10000 cfu/g

Chemical	
Moisture / aW	N/A
pH	N/A

Contaminants	
Heavy Metals	No
Arsenic	No
Cadmium	No
Lead	No
Mercury	No
Mycotoxins	No
Aflatoxins	No
Ochratoxins	No
Total Aflatoxins	No

Suitability	
Is the product suitable for Vegetarians	No
Is the product suitable for Vegans	No
Is the product suitable for Ceoliacs	No
Is the product Halal certified	No

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Is the product Kosher certified	No
This product contains no Hydrogenated Fats and Oil This product contains no Genetically Modified Material This product has not been irradiated	

ADDITIVES	
Is the product suitable for Vegetarians	No
Is the product suitable for Vegans	No
Is the product suitable for Ceoliacs	No

Non – GMO	
Company statement	All David Wood products contain no genetically modified ingredients. All ingredients are derived from and traceable to non-GM sources.

Pesticides	
Company statement	Ingredients are sourced from an approved supply base only and must be complete with an ingredient specification specifying compliance to the relevant pesticide legislation. In addition, a supplier audit may be conducted on initial approval or in the event of elevated supplier issues.

I/We declare that the information provided is true and correct and all products supplied are compliant with the relevant EU legislation.

Completed By (Supplier)			
Name (Print)		Position	
Signature (Hand)		Date	
Completed for and on behalf of (Company Name)			
Company Logo or Stamp			

This document certifies that the product detailed within is compliant with all relevant EU and Codex regulations including but not limited to:

- Regulation (EC) No 178/2002 of the European Parliament and of The Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority.
- Regulation (EC) No 852/2004 of the European Parliament and of The Council of 29 April 2004 on the hygiene of foodstuff.
- Regulation (EC) No 853/2004 of the European Parliament and of The Council of 29 April 2004 laying down specific hygiene rules for food of animal origin.
- Regulation (EC) No 854/2004 of the European Parliament and of The Council of 29 April 2004 laying down specific rules for the organisation of official controls on products of animal origin intended for human.
- Regulation (EC) No 882/2004 of the European Parliament and of The Council of 29 April 2004 on official controls performed to ensure the verification of compliance with feed and food law, animal health and animal.
- Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers.
- Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs as amended.
- Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs.

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- Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin.
- Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives.
- Regulation (EC) No 1334/2008 of the European Parliament and of the Council of 16 December 2008 on flavourings and certain food ingredients with flavouring properties for use in and on foods.
- Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food as amended.

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