

PRODUCT SPECIFICATION

PRODUCT NAME	MINI PROFITEROLE TOWER
PRODUCT CODE	ICHTOW06009
PRODUCT DESCRIPTION	Mini cream puff stacked on shortbread with chocolate icing in-between decorated with white chocolate and sugar snow
PACK QUANTITY	1 x 9
PRODUCT STATE	FROZEN
SHELF LIFE ON DEFROST	3 DAYS
PRODUCT PACKAGING	DELIVERED IN SOLID FOOD GRADE CARDBOARD BOX
COUNTRY OF MANUFACTURE	UK

PRODUCTION SITE	TAVISTOCK INDUSTRIAL ESTATE, GORTON, MANCHESTER
SUPPLIER ADDRESS	DESTINY FOODS DESTINY HOUSE, PRESTON STREET, MANCHESTER, M18 8DB
CONTACT NUMBER	0844 856 0911



MINI PROFITEROLE TOWER

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RECIPE, RAW MATERIALS & ALLERGENS

ING CODE	INGREDIENTS	% AMOUNT PER 100g	COUNTRY OF ORIGIN
ING 1447	Wheat Flour Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin	8.27	UK, Sweden, USA, India, China
ING 1218	Unsalted Butter	5.48	UK, Ireland
ING 1174	Granulated Sugar	2.74	
ING 2207	Liquid Egg Yolk	0.91	U.K., Ireland, & E.U Member states
ING 2016	Profiteroles Cream (Milk), Water, Egg , Sugar, Maize Starch, Modified Potato Starch, Rapeseed Oil, Skimmed Milk Powder, Sunflower Oil, Coconut Oil, Stabilizers: E450(iii), E407, E466; Dried Glucose Syrup, Whey Powder (Milk), Raising Agents: E450(i), E500(ii), Emulsifier: E471; Salt, Thickener: E407; Gelling Agent: E263; Natural Flavour	57.80	Netherlands
ING 2155	Glossy Chocolate Icing Sugar, Water, Glucose Syrup (Sulphites) Coconut Oil, Cocoa Powder, Humectant: Sorbitol Syrup; Preservative: Potassium Sorbate; Acid: Citric Acid; Emulsifier: E471	15.03	
ING 1221	White Chocolate Pistols Sugar, Cocoa Butter, Whole Milk Powder, Emulsifier: Soya Lecithin, Natural Vanilla Flavouring	0.58	Belgium
ING 1748	Chocolate Fudge Sugar, Palm Oil, Water, Glucose Syrup, Fat Reduced Cocoa Powder, Humectant: Sorbitol Syrup; Sweetened Condensed Milk , Emulsifiers: E475, E471, E473; Colour: E172; Salt, Acid: Tartaric Acid; Preservative: Potassium Sorbate	15.03	Belgium
ING 1027	Raftisnow Sugar, Wheat Starch, Palm Oil	0.58	Belgium

Ingredient Listing

Profiteroles (57%) (Cream (**Milk**), Water, **Egg**, Sugar, Maize Starch, Modified Potato Starch, Rapeseed Oil, Skimmed **Milk** Powder, Sunflower Oil, Coconut Oil, Stabilizers: E450(iii), E407, E466; Dried Glucose Syrup, Whey Powder (**Milk**), Raising Agents: E450(i), E500(ii), Emulsifier: E471; Salt, Thickener: E407; Gelling Agent: E263; Natural Flavour)), Cocoa Stabilised Fondant (Sugar, Palm Oil, Water, Glucose Syrup, Fat Reduced Cocoa Powder, Humectant: Sorbitol Syrup; Sweetened Condensed **Milk**, Emulsifiers: E475, E471, E473; Colour: E172; Salt, Acid: Tartaric Acid; Preservative: Potassium Sorbate), Icing (Sugar, Water, Glucose Syrup (**Sulphites**) Coconut Oil, Cocoa Powder, Humectant: Sorbitol Syrup; Preservative: Potassium Sorbate; Acid: Citric Acid; Emulsifier: E471), Wheat Flour (**Wheat** Flour, Calcium

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Carbonate, Iron, Niacin, Thiamin), Butter (**Milk**), Sugar, **Egg** Yolk, Stabilised Icing Sugar (Sugar, **Wheat** Starch, Palm Oil), White Chocolate (Sugar, Cocoa Butter, Whole **Milk** Powder, Emulsifier: **Soya** Lecithin, Natural Vanilla Flavouring).

DIETARY SUITABILITY OF PRODUCT:		
DIET TYPE	SUITABLE	COMMENTS
VEGETARIANS	YES	
VEGANS	NO	Butter
COELIAC	NO	Wheat flour
KOSHER	NO	NOT CERTIFIED
HALAL	NO	NOT CERTIFIED

PRODUCT ALLERGEN INFORMATION:			
ALLERGENS	IN PRODUCT	SOURCE	PRESENT IN FACTORY
PEANUTS	NO		YES
NUTS	NO		YES
EGGS OR EGG PRODUCTS	YES	Egg Yolk Profiteroles – Whole Egg	YES
MILK OR MILK PRODUCTS	YES	Butter, Profiteroles – Cream , Whey Powder, Skimmed Milk Powder White Chocolate – Whole Milk Powder Cocoa Stabilized Fondant – Sweetened Condensed Skimmed Milk	YES
SESAME	NO		NO
CEREALS CONTAINING GLUTEN (WHEAT/ RYE/ BARLEY/ OATS/ SPELT/ KAMUT OR HYBRIDISED STRAINS)	YES	Wheat Flour Sugar Snow – Wheat Starch	YES
SOYA OR SOYA PRODUCTS	YES	White Chocolate – Soya Lecithin	YES
SULPHITES OR SULPHUR DIOXIDE >10mg	YES	Gloss Icing – Glucose Syrup – Sulphites	YES
CELERY OR CELERY PRODUCTS	NO		NO
MUSTARD OR MUSTARD PRODUCTS	NO		NO
CRUSTACEANS	NO		NO
FISH OR FISH PRODUCTS	NO		NO

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LUPIN	NO		NO
MOLLUSC	NO		NO

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MICROLOGICAL AND NUTRITIONAL INFORMATION

MICROBIOLOGICAL TARGET FOR PRODUCT:		
TEST	SATISFACTORY	UNSATISFACTORY
ACC	<10 ⁵	≥10 ⁶
ENTERO	<10 ²	≥10 ⁴
E. COLI	<20	≥100
SALMONELLA	ND 25g	DETECTED
LISTERIA SPP	ND 25g	DETECTED
C. PERFRINGENS	<20	≥10 ⁴
B. CEREUS	<10 ³	≥10 ⁵
S. AUREUS	<20	≥100

NUTRITIONAL INFORMATION	PER 100g	PER PORTION
ENERGY (Kcal)	325	559
ENERGY(KJ)	1361	2340
FAT (g)	17.4	30.0
OF WHICH SATURATES (g)	9.7	16.6
CARBOHYDRATES (g)	39.0	67.2
OF WHICH SUGARS (g)	26.2	45.1
DIETARY FIBRE (g)	0.7	1.3
PROTEIN (g)	2.5	4.3
SALT (g)	0.17	0.3

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**STORAGE & PACKAGING DETAILS**

STORAGE INFORMATION:	KEEP FROZEN AT -18C OR BELOW.
DEFROST INSTRUCTIONS:	Remove from outer packaging, and defrost in a refrigerator (4C) for 3 hours or until thoroughly defrosted.
SHELF LIFE OF PRODUCT:	
AMBIENT	N/A
CHILLED	N/A
FROZEN	18 MONTHS FROM MANUFACTURE / MINIMUM FROM DELIVERY 3 MONTH.

PACKAGING DETAILS:	
Our production relies on volumetric processes and as such only gives indicative weights , either wet or dry weights – these are not be relied upon as validated.	
OUTER PACKAGING	FOOD GRADE CARDBOARD BOX- Widely Recycled
OUTER DIMENSIONS (mm)	Length: 280/Width: 262 /Height: 134
INNER PACKAGING	Card Layer, Plastic Foil, card divider
INNER DIMENSIONS (mm)	Card Layer: Length: 250 /Width: 250 Plastic Foil: Length: 256 /Width: 256 Card divider: Length: 265/Width: 62
GROSS WEIGHT OF CASE	Product Net Weight: 170g x 9 Packaging Weight: 212g + 60g + 2g +22g GROSS WEIGHT: 1.826g
LABEL ATTACHED	LABEL STATES PRODUCT NAME, CUSTOMER ADDRESS, DELIVERY DATE, STORAGE INFORMATION, INGREDIENTS, ALLERGENS, SHELF LIFE, BEST BEFORE OR USE BY DATE.
PALLET DETAILS:	
NUMBER OF OUTER CASES PER LAYER	12
NUMBER OF LAYERS PER PALLET	11
NUMBER OF OUTER CASES PER PALLET	132

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LABEL SAMPLE:

DestinyFoods

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DESTINY HOUSE, MANCHESTER, M18 8DB

Number Ordered

CUSTOMER ADDRESS:**CUSTOMER POSTCODE:****DELIVERY DATE:** e.g. SAT 25 DEC**INGREDIENTS:**

Profiteroles (57%) (Cream (**Milk**), Water, **Egg**, Sugar, Maize Starch, Modified Potato Starch, Rapeseed Oil, Skimmed **Milk** Powder, Sunflower Oil, Coconut Oil, Stabilizers: E450(iii), E407, E466;, Dried Glucose Syrup, Whey Powder (**Milk**), Raising Agents: E450(i), E500(ii), Emulsifier: E471; Salt, Thickener: E407; Gelling Agent: E263; Natural Flavour)), Cocoa Stabilised Fondant (Sugar, Palm Oil, Water, Glucose Syrup, Fat Reduced Cocoa Powder, Humectant: Sorbitol Syrup; Sweetened Condensed Milk, Emulsifiers: E475, E471, E473; Colour: E172; Salt, Acid: Tartaric Acid; Preservative: Potassium Sorbate), Icing (Sugar, Water, Glucose Syrup (**Sulphites**) Coconut Oil, Cocoa Powder, Humectant: Sorbitol Syrup; Preservative: Potassium Sorbate; Acid: Citric Acid; Emulsifier: E471), Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Butter (**Milk**), Sugar, **Egg** Yolk, Stabilised Icing Sugar (Sugar, **Wheat** Starch, Palm Oil), White Chocolate (Sugar, Cocoa Butter, Whole **Milk** Powder, Emulsifier: **Soya** Lecithin, Natural Vanilla Flavouring).

Allergens: For allergens please see ingredients in **bold**.**Produced in a factory that handles:** **Peanuts, Nuts****Best Before:****STORAGE INFORMATION:** KEEP FROZEN. ONCE DEFROSTED KEEP REFRIGERATED AND DO NOT REFREEZE.**Product Code:**

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PRODUCT SPECIFICATION APPROVAL PAGE

FOR OFFICIAL USE ONLY:

DESTINY FOODS	
Authorised by: Melanie Kirwan	Signature: Melanie Kirwan
Job Title: Specification Technologist	Date: 27/07/21
CUSTOMER	
Approved by:	Signature:
Job Title:	Date:

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