

	<b>QUALITY MANAGEMENT SYSTEM</b> <b>3.0 FOOD SAFETY &amp; QUALITY MANAGEMENT SYSTEM</b>	Issue No: <b>1</b>
		Issue Date: <b>12/10/21</b>
F3.6a	<b>Product Specification</b>	Page: <b>Page 1 of 8</b>

<b>PRODUCT NAME</b>	<b>CHOCOLATE BROWNIE DELICE</b>
<b>PRODUCT CODE</b>	<b>LTOSCH19001</b>
<b>PRODUCT DESCRIPTION</b>	<b>Chocolate brownie base with layers of chocolate sponge and mousse</b>
<b>PACK QUANTITY</b>	<b>1 x 30 portions</b>
<b>PRODUCT STATE</b>	<b>FROZEN</b>
<b>SHELF LIFE ON DEFROST</b>	<b>3 DAYS</b>
<b>PRODUCT PACKAGING</b>	<b>DELIVERED IN SOLID FOOD GRADE CARDBOARD BOX</b>
<b>COUNTRY OF MANUFACTURE</b>	<b>UK</b>

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

ISSUE NO: 3

ISSUE DATE: 08/08/2022

REVIEWED DATE:

 <small>Innovation in patisserie &amp; fine foods</small>	<b>QUALITY MANAGEMENT SYSTEM</b> <b>3.0 FOOD SAFETY &amp; QUALITY MANAGEMENT SYSTEM</b>	Issue No: <b>1</b>
		Issue Date: <b>12/10/21</b>
F3.6a	<b>Product Specification</b>	Page: <b>Page 2 of 8</b>

### RECIPE, RAW MATERIALS & ALLERGENS

ING CODE	INGREDIENTS	% AMOUNT PER 100g	COUNTRY OF ORIGIN
ING 2460	<b>Cake Brownie Mix</b> Sugar, <b>Wheat</b> Flour ( <b>Wheat</b> Flour, Calcium Carbonate, Niacin, Iron, Thiamine), Vegetable Oils (Palm, Rapeseed), Fat Reduced Cocoa Powder (6.2%), Pregelatinized Starch, <b>Egg</b> White Powder, Cocoa Mass (0.6%), Salt, Flavouring ( <b>Milk</b> ), Dried Glucose Syrup, Emulsifier: Lactic Acid Esters Of Mono- And Diglycerides of Fatty Acids, Propane-1,2-Diol Esters of Fatty Acids, Mono- And Diglycerides Of Fatty Acids; Raising Agent: Sodium Carbonates, Skimmed <b>Milk</b> Powder.	<b>34</b>	<b>UK</b>
ING 1800	<b>Pasteurised Whipping Cream (Milk)</b>	<b>14</b>	<b>UK</b>
ING 2134	<b>Dark Chocolate Mousse</b> Sugar, Low Fat Cocoa Powder, Glucose Syrup, Palm Oil, Modified Starch E1414, Beef Gelatine, Emulsifier E472a, Skimmed <b>Milk</b> Powder, <b>Milk</b> Protein, Thickener: E415, Colouring: E150c, Salt	<b>14</b>	<b>Germany</b>
ING 1842	<b>Water</b> Potable Mains	<b>13</b>	<b>UK</b>
ING 2223	<b>Dark Chocolate Ganache</b> Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: <b>Soya</b> Lecithin; Natural Vanilla Flavouring, Glucose Syrup, Sweetened Condensed Skimmed <b>Milk</b> , Palm Oil, Water, Emulsifier: E435; Acid: E334; Preservative: E202.	<b>11</b>	<b>TBC</b>
ING 1279	<b>Dark Chocolate Joconde Sheet</b> <b>Wheat</b> Flour, Sugar, <b>Egg</b> , Water, Cocoa Powder, Lactic Proteins ( <b>Milk</b> ), Peas Flour, Potato Starch, Baking Powders: E450i, E500ii; Roasted <b>Barley</b> Flour, <b>Almond</b> Flavour, Emulsifiers: E471, E477; Preservative: E282	<b>7</b>	<b>France, Ivory Coast, Germany, Netherlands, Spain, USA, Canada</b>
ING 1223	<b>Dark Chocolate</b> Cocoa Mass, Sugar, Fat Reduced Cocoa Powder, Emulsifier <b>Soya</b> Lecithin, Natural Vanilla Flavouring	<b>4</b>	<b>Belgium</b>

### Ingredient Listing

ISSUE NO: 3

ISSUE DATE: 08/08/2022

REVIEWED DATE:

 <small>Innovation in patisserie &amp; fine foods</small>	<b>QUALITY MANAGEMENT SYSTEM</b> <b>3.0 FOOD SAFETY &amp; QUALITY MANAGEMENT SYSTEM</b>	Issue No: 1
		Issue Date: 12/10/21
F3.6a	<b>Product Specification</b>	Page: Page 3 of 8

Brownie Mix (25%)(Sugar, **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Niacin, Iron, Thiamine), Vegetable Oils: Palm, Rapeseed; Fat Reduced Cocoa Powder (6.2%), Pregelatinized Starch, **Egg** White Powder, Cocoa Mass (0.6%), Salt, Flavouring (**Milk**), Dried Glucose Syrup, Emulsifier: Lactic Acid Esters Of Mono- And Diglycerides of Fatty Acids, Propane-1,2-Diol Esters Of Fatty Acids, Mono- And Diglycerides Of Fatty Acids; Raising Agent: Sodium Carbonates, Skimmed **Milk** Powder; Cream (**Milk**), Dark Chocolate Mousse (Sugar, Low Fat Cocoa Powder, Glucose Syrup, Palm Oil, Modified Starch:E1414, Beef Gelatine, Emulsifier: E472a, Skimmed **Milk** Powder, **Milk** Protein, Thickener: E415, Colour: E150c, Salt), Water, Dark Chocolate Ganache (18%) (Dark Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: **Soya** Lecithin, Natural Vanilla Flavouring), Glucose Syrup, Sweetened Condensed Skimmed **Milk**, Palm Oil, Water, Emulsifier: E435, Acid: E334, Preservative: Potassium Sorbate), Dark Chocolate Sponge (**Wheat** Flour, Sugar, **Egg**, Water, Cocoa Powder, Lactic Proteins (**Milk**), Pea Flour, Potato Starch, Raising Agents: E450i, E500ii;Roasted **Barley** Flour, **Almond** Flavour, Emulsifiers: E471, E477;Preservative E282), Dark Chocolate (4%) (Cocoa Mass, Sugar, Fat Reduced Cocoa Powder, Emulsifier **Soya** Lecithin, Natural Vanilla Flavouring).

DIETARY SUITABILITY OF PRODUCT:		
DIET TYPE	SUITABLE	COMMENTS
VEGETARIANS	NO	BEEF GELATINE
VEGANS	NO	EGG, MILK
COELIAC	NO	GLUTEN
KOSHER	NO	NOT CERTIFIED
HALAL	NO	NOT CERTIFIED

PEANUTS			
NUTS	IN PRODUCT	SOURCE	PRESENT IN FACTORY
EGGS OR EGG PRODUCTS	YES	Eggs	YES
MILK OR MILK PRODUCTS	YES	Cream (MILK) Skimmed Milk Powder (MILK) Milk Protein (Milk)	YES
SESAME SEEDS	NO		NO
CEREALS CONTAINING GLUTEN (WHEAT/ RYE/ BARLEY/ OATS/ SPELT/ KAMULT OR HYBRIDISED STRAINS)	YES	Roasted Barley-Barley Wheat Flour-Wheat	YES
SOYA OR SOYA PRODUCTS	YES	Soya Lecithin-Soya	YES
CELERY OR CELERY PRODUCTS	No		YES
MUSTARD OR MUSTARD PRODUCTS	NO		NO
SULPHITES OR SULPHUR DIOXIDE >10mg	NO		NO

ISSUE NO: 3

ISSUE DATE: 08/08/2022

REVIEWED DATE:

	<b>QUALITY MANAGEMENT SYSTEM</b> <b>3.0 FOOD SAFETY &amp; QUALITY MANAGEMENT SYSTEM</b>	Issue No: <b>1</b>
		Issue Date: <b>12/10/21</b>
F3.6a	<b>Product Specification</b>	Page: <b>Page 4 of 8</b>

<b>CRUSTACEANS</b>	NO		NO
<b>FISH OR FISH PRODUCTS</b>	NO		NO
<b>LUPIN</b>	NO		NO
<b>MOLLUSC</b>	NO		NO
<b>PEANUTS</b>	NO		NO
<b>NUTS</b>	<b>YES</b>	Almonds	Yes

CONTROLLED

ISSUE NO: 3

ISSUE DATE: 08/08/2022

REVIEWED DATE:

	<b>QUALITY MANAGEMENT SYSTEM</b> <b>3.0 FOOD SAFETY &amp; QUALITY MANAGEMENT SYSTEM</b>	Issue No: 1
		Issue Date: 12/10/21
F3.6a	Product Specification	Page: Page 5 of 8

**MICROLOGICAL AND NUTRITIONAL INFORMATION**

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

NUTRITIONAL INFORMATION	PER 100g	PER PORTION ( XG)
ENERGY (Kcal)	389	
ENERGY(KJ)	1461	
FAT (g)	17.8	
SATURATES (g)	11.4	
CARBOHYDRATES (g)	41.3	
SUGARS (g)	29.2	
DIETARY FIBRE (g)	2.6	
PROTEIN (g)	4.7	
SALT (g)	1.2	

ISSUE NO: 3

ISSUE DATE: 08/08/2022

REVIEWED DATE:

 <small>Innovation in patisserie &amp; fine foods</small>	<b>QUALITY MANAGEMENT SYSTEM</b> <b>3.0 FOOD SAFETY &amp; QUALITY MANAGEMENT SYSTEM</b>	Issue No: <b>1</b>
		Issue Date: <b>12/10/21</b>
F3.6a	<b>Product Specification</b>	Page: <b>Page 6 of 8</b>

**STORAGE & PACKAGING DETAILS**

<b>STORAGE INFORMATION:</b>	KEEP FROZEN AT -18C OR BELOW.
<b>DEFROST INSTRUCTIONS:</b>	Remove from outer packaging and defrost in a refrigerator (4C) for a minimum of 5 hours or until thoroughly defrosted. Once defrosted, do not refreeze.
<b>SHELF LIFE OF PRODUCT:</b>	
<b>AMBIENT</b>	N/A
<b>CHILLED</b>	N/A
<b>FROZEN</b>	18 MONTHS FROM MANUFACTURE / MINIMUM FROM DELIVERY 3 MONTH.

<b>PACKAGING DETAILS:</b>					
<b>PKG CODE</b>	<b>PACKAGING TYPE &amp; MATERIAL</b>	<b>DIMENSIONS</b>	<b>WEIGHT</b>	<b>% RECYCLED CONTENT</b>	<b>RECYC95LAB LE</b>
PKG1278	Double Slab Box	467 x 360 x 90	320g	-	-
PKG 1095	Baking Tray 408 x 310 x 40	408 x 310 x 40	75g	-	-

ISSUE NO: 3

ISSUE DATE: 08/08/2022

REVIEWED DATE:

	<b>QUALITY MANAGEMENT SYSTEM</b> <b>3.0 FOOD SAFETY &amp; QUALITY MANAGEMENT SYSTEM</b>	Issue No: <b>1</b>
		Issue Date: <b>12/10/21</b>
F3.6a	<b>Product Specification</b>	Page: <b>Page 7 of 8</b>

<b>Our production relies on volumetric processes and as such <u>only gives indicative weights</u>, either wet or dry weights – these are not be relied upon as validated.</b>	
<b>GROSS WEIGHT OF CASE</b>	Product Net Weight: 3620g Packaging Weight: 395g GROSS WEIGHT: 4015g
<b>LABEL DETAILS</b>	LABEL STATES PRODUCT NAME, CUSTOMER ADDRESS, DELIVERY DATE, STORAGE INFORMATION, INGREDIENTS, ALLERGENS, SHELF LIFE, BEST BEFORE OR USE BY DATE.
<b>PALLET DETAILS:</b>	
<b>NUMBER OF OUTER CASES PER LAYER</b>	<b>6</b>
<b>NUMBER OF LAYERS PER PALLET</b>	<b>16</b>
<b>NUMBER OF OUTER CASES PER PALLET</b>	<b>96</b>

ISSUE NO: 3

ISSUE DATE: 08/08/2022

REVIEWED DATE:

	<b>QUALITY MANAGEMENT SYSTEM</b> <b>3.0 FOOD SAFETY &amp; QUALITY MANAGEMENT SYSTEM</b>	Issue No: <b>1</b>
		Issue Date: <b>12/10/21</b>
F3.6a	<b>Product Specification</b>	Page: <b>Page 8 of 8</b>

**N.B.**

**An Important Distinction – NGCI & VEGAN**

Our products that are labelled NGCI are made to recipes that don't contain any gluten whatsoever, but without segregation in our factory. NGCI products are made in an environment where gluten is used in other products and therefore, we cannot guarantee that they are 100% gluten free.

Our products that are labelled VEGAN are made to recipes that don't contain any animal products whatsoever, but without segregation in our factory, therefore we cannot guarantee that they are 100% animal product free.

**PRODUCT SPECIFICATION APPROVAL PAGE**

**FOR OFFICIAL USE ONLY:**

DESTINY FOODS	
<b>Authorised by: Ciara Mannion</b>	<b>Signature: Ciara Mannion</b>
<b>Job Title: Food Compliance Technologist</b>	<b>Date: 29.07.2022</b>

ISSUE NO: 3

ISSUE DATE: 08/08/2022

REVIEWED DATE: