

PRODUCT DESCRIPTION:	Lovemore 2 Chocolate Brownies				
LEGAL DESCRIPTION:	2 Gluten free chocolate brownies made with potato starch.				
1. SUPPLIER DETAILS					
SUPPLIER NAME:	Welsh Hills Bakery Ltd				
SUPPLIER ADDRESS:	Tramway Hirwaun Aberdare Rhondda Cynon Taff CF44 9NY				
SUPPLIER TELEPHONE NUMBER:	01685 813545				
TECHNICAL SPECIFICATIONS CONTACT:	Mhairi Hill				
POSITION HELD:	Technical Manager				
EMAIL ADDRESS:	mhairi.hill@welshhills.com				
TECHNICAL CONTACT:	Rowayda Halabia – Head of Technical Rowayda.halabia@welshhills.com				
SUPPLIER EMERGENCY CONTACT:	Ian Douglass – 07880 525901 / Rowayda Halabia – 07917 082539				
2. PRODUCT DETAILS					
Ingredient Declaration:	Sugar, Potato Starch, Rapeseed Oil, Fat Reduced Cocoa Powder (10%), Water, Humectant (Glycerol), Pasteurised Whole Egg , Dextrose, Egg White Powder, Palm Oil, Glucose Syrup, Raising Agents (Calcium Phosphates, Potassium Carbonates), Preservative (Potassium Sorbate), Salt, Stabiliser (Xanthan Gum), Flavouring, Emulsifiers (Polyglycerol Esters of Fatty Acids, Mono- and Diglycerides of Fatty Acids), Acidity Regulator (Potassium Hydroxide).				
Allergy Advice:	For allergens, see ingredients in bold . Also, may contain nuts and peanuts.				
Allergen Claims	Gluten Free, Wheat Free, Milk Free.				
Product Code:	LF0340				
Product Weight:	52g e				
Units per Case:	24				
Country of manufacture:	UK				
Packaging Format:	2 brownies placed in a plastic tray, flow wrapped and packed into an outer case.				
EAN Barcode:	5051777000330				
Outer Case Barcode:	05051777000729				
Commodity Code:	19059070				
Meursing Code:	7007				
3. DIETARY / ALLERGEN INFORMATION					
3.1 ALLERGENS					
Allergen	Present In Product?	Present on the same line?	Present in factory?	May Contain?	Notes
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	No	No	No	No	

Crustaceans and products thereof	No	No	No	No	
Eggs and products thereof	Yes	Yes	Yes		Contains pasteurised whole egg and egg white powder.
Fish and products thereof	No	No	No	No	
Peanuts and products thereof	No	No	No	Yes	Raw material supplier handles peanuts
Soybeans and products thereof	No	Yes	Yes	No	
Milk and products thereof (including lactose)	No	No	No	No	
Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, and products thereof	No	Yes	Yes	Yes	Almonds and walnuts handled on site
Celery and products thereof	No	No	No	No	
Mustard and products thereof	No	No	No	No	
Sesame seeds and products thereof	No	No	No	No	
Sulphur dioxide or sulphites (>10ppm)	No	Yes	Yes	No	
Lupin and products thereof	No	No	No	No	
Molluscs and products thereof	No	No	No	No	

***Produced in a factory that handles tree nuts, soya, egg and sulphur dioxide/sulphites.**

3.2 DIETARY INTOLERANCE INFORMATION

This product is SUITABLE FOR:	YES / NO	
Coeliacs	Yes	
Vegans	No	
Vegetarians	Yes	
People with nut allergy	No	
People with milk allergy	Yes	
This product CONTAINS:	YES / NO	
Genetically Modified Material	NO	
Irradiated Foods	NO	

4. NUTRITIONAL INFORMATION

As sold per 100g (Typical Values)

Parameter	Value	Method / Source
Energy – kJ	1695	Laboratory Analysis
Energy – kcal	403	
Fat (g)	14.6	
Of which saturates (g)	2.2	
Carbohydrate (g)	63	
Of which sugars (g)	44	
Fibre (g)	1.2	

Protein (g)	4.8	
Salt (g)	0.23	

5. FINISHED PRODUCT STANDARDS

5.1 MICROBIOLOGICAL TESTING

Test	Target	Report Limit	Method	Frequency
Enterobacteriaceae	<10/g	>100/g	External Lab	Annually
E.Coli	<10/g	>100/g	External Lab	Annually
Yeasts	<100/g	>1000/g	External Lab	Annually
Moulds	<100/g	>1000/g	External Lab	Annually
Coagulase +ve Staphylococci	<20/g	>1000/g	External Lab	Annually
Bacillus Cereus	<100/g	>1000/g	External Lab	Annually
Salmonella	Absent in 25g	Detected in 25g	External Lab	Annually

5.2 CHEMICAL TESTING

Test	Limits	Method	Frequency
Gluten	<5ppm	External	Annually
Casein	<0.71ppm	External	Annually
β-Lactoglobulin	<0.167ppm	External	Annually

5.3 PHYSICAL PARAMETERS

Quality Criteria	Frequency	Maximum Levels	Method
Metal Detection Critical Control Point	Start, every hour, end of shift	Ferrous: 2.0mm Non-ferrous: 2.0mm Stainless Steel: 3.0mm	Test Pieces

6. STORAGE / SHELF LIFE

6.1 DURABILITY DATE / LOT CODING

Durability	BEST BEFORE	
Shelf Life	52 weeks	Format 12 weeks
From date of	Packing	
Batch Coding	Format: LETTERddmm	Example: G1908 (19 th August 2021)

6.2 STORAGE

Storage:	Ambient Store in a cool dry place out of direct sunlight.
Storage conditions after opening:	Once opened, store in an airtight container.

7. PACKAGING

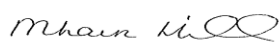
7.1 PACKAGING

Primary Packaging

Packaging	Printed film	Colour	n/a
Gauge	40 micron	Material	OPP
Weight	1g	Dimensions	85mm x 115mm x 30mm

Primary Packaging

Packaging	Tray	Colour	Frosted
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Gauge	200 micron	Material	EcoPET
Weight	2g	Dimensions	82mm x 77mm x 25mm
Secondary Packaging (Outer Case)			
Packaging	Outer case	Colour	Brown
Gauge		Material	Corrugate Board
Weight	106g	Dimensions	222mm x 280mm x 122mm
Case – Net Weight:		1.25kg	
Case – Gross Weight:		1.43kg	
Tertiary Packaging			
Packaging	Shrink wrap	Colour	Clear
Gauge	n/a	Material	LLDPE
Weight	n/a	Dimensions	n/a
7.2 PALLET			
No. cases per layer	20	Pallet Height (mm)	Variable
No. layers per pallet	10	Method of pallet security	Shrink wrap
No. cases per pallet	200	Pallet Material	Wood
8. REGULATIONS			
The product complies fully with the Food Safety Act 1990 (as amended), The General Food Law Regulation (EC) 178/2002 and all other relevant current UK and EU Regulations. Packaging complies with UK/EC legislation regarding materials in contact with food.			
9. PROCESS CONTROLS			
A fully documented HACCP system is in place. Copy of HACCP information is available upon request			
10. SPECIFICATION APPROVAL AND ACCEPTANCE			
Specification Approval on Behalf of Welsh Hills Bakery		Specification Acceptance on Behalf of Customer	
Signature		Signature	
Name	Mhairi Hill	Name	
Title	Technical Manager	Title	
Date	22/03/2024	Date	