



Finished Product Specification

PRODUCT DETAILS					
Product	Favourites Lentil & Bacon			Brand	Baxters
Legal Name	Lentil and Smoked Bacon Soup			Baxters Code	1002553
Weight	400g	Drained Weight	n/a	Specification Version	2.0

SUPPLIER DETAILS	
Manufacturing Site	Baxters Food Group Fochabers Scotland IV32 7LD
Contact	Susie Irwin, Technical Manager Rachel Taylor, European Regulatory & Specifications Manager
Email Address	first_name.surname@baxters.co.uk
Telephone	Tel. 01343 820 393

INGREDIENT LIST
Water, Red Split Lentils (15%), Carrots, Potatoes, Smoked Bacon (4.5%) (Pork, Water, Salt, Preservatives (Sodium Nitrite, Potassium Nitrate), Antioxidant (Sodium Ascorbate)), Tomatoes, Onions, Flavouring, Cornflour, Modified Maize Starch, Parsley, White Pepper.

NUTRITIONAL		
<i>As Sold</i>		Typical Values per 100g
Energy	kJ	214
	kcal	51
Fat	g	1.0 <i>Low Fat</i>
of which Saturates	g	0.4
Carbohydrate	g	7.1
of which Sugars	g	0.9
Fibre	g	0.7
Protein	g	3.2
Salt	g	0.55

ALLERGENS		
Allergen	Contains / May Contain	Additional Information
Peanuts	No	
Nuts	No	
Sesame	No	
Cereals containing Gluten	No	
Eggs	No	
Milk	No	
Fish	No	
Molluscs	No	



1002553 v2

Crustacean	No	
Soya	No	
Sulphur Dioxide and Sulphites (>10ppm)	No	Contains SO2, <10ppm in finished product
Celery	No	
Mustard	No	
Lupin	No	

SUITABLE FOR			
	Yes	No	Additional Information
Vegans		✓	Contains Smoked Bacon
Vegetarians		✓	Contains Smoked Bacon
Halal		✓	Not certified
Kosher		✓	Not certified

STORAGE & CODING			
Date Code: Position on pack	See base of can	Inner Barcode	5012427143906
Shelf life: From manufacture	30 months	Outer Barcode	05012427143913
Storage Instructions	Store in a cool, dry place. Once opened, empty contents into a suitable food container and refrigerate below 5°C. Consume within 2 days.		
Cooking Instructions	<p>Hob: Empty contents into a saucepan and heat gently for 3-4 minutes, stirring occasionally. DO NOT BOIL.</p> <p>Microwave: Cat D 750W – 3 ½ min, Cat E 850W – 3mins. Empty contents into a microwaveable container and cover. Stir halfway through cooking.</p> <p>Please Note: All cooking appliances vary. This is a guide only. Check product is piping hot before serving. Do not reheat once cooled.</p>		

PHYSICAL	
Appearance	A straw like yellow/orange colour with visible flecks of herb and minced bacon that is a dull salmon pink. Carrots suspended throughout soups surface with a slightly rough lentil background. Coats back of spoon so that it is barely seen and there will be lentils, onions, carrots and herbs present before it slowly returns to form. When tipped off the back of the spoon it will leave a trail on the surface. Grainy appearance but soft mouthfeel.
Aroma	Strong cooked lentil aroma with a smoky background due to the bacon.
Flavour	Earthy lentil flavour followed by smoky bacon flavour with a very slight savoury note. Subtle/soft sweetness from the carrots and a balanced level of salt. The lentil flavour is long lasting
Texture	Thick, grainy texture – mouth feel is smooth and soft from pureed lentil.



Packaging	Product packed into a can, which is sealed. Printed label attached to can, and date code applied. Can packed into a cardboard tray then shrink wrapped for transit.
Process Description	Raw materials are mixed together and homogenised where applicable, non-blended ingredients are then added which forms the soup liquor. Dry / vegetable garnish is added to the cans as applicable and followed by soup liquor from the pan. Product is seamed, check weighed and processed through the Sterilmatic (cooking and cooling in a continuous spiral retort). Dried cans are labelled and packed into trays. Trays are shrink wrapped and stacked onto pallets for transit.

CHEMICAL	
pH	5.4 – 5.8
Bostwick	19 – 24cm

MICROBIOLOGICAL
During production, the product is hermetically sealed through a double seam process, then undergoes a full thermal sterilisation process designed and validated to achieve commercial sterility of the food product. Sterilisation takes place at >121°C for 3 minutes, to give an F0 value equal to, or exceeding 3.0. The product is subsequently ambient shelf stable, and will remain so under normal storage conditions providing the seam integrity is maintained.

VERSION CONTROL			
Version	Date	Author	Changes
1	02.05.19	Fiona Maciver	New Product Specification
2	23/03/2020	R Taylor	Contacts updated; On pack claim (Low Fat) added; Allergen (SO2) question amended.

SPECIFICATION APPROVAL				
Version	Date	Name	Title	Signature
2	23/03/2020	R Taylor	European Regulatory & Specifications Manager	