

PRODUCT SPECIFICATION RASPBERRY & WHITE CHOC ROULADE

Product	Raspberry & White Choc Roulade	Product Code	S721F
Product Weight	Min Wt. 2 x 0.60 Kg	Country of Origin / Manufacture	Ireland

Label Ingredient Declaration

Meringue [58%](Sugar, Pasteurised **Egg** Albumen, Dried **Egg** Albumen, Stabiliser (Xanthan Gum), Acidity Regulator (Citric Acid)), Dairy Cream (**Milk**) [29%], Raspberry Sauce [10%](Raspberries [50%], Sugar, Cornflour, Gelling Agent (Pectin)), White Chocolate [4%](Sugar, Whole **Milk** Powder, Cocoa Butter, Emulsifier (**Soya** Lecithin)).

Allergy Advice

For allergens see ingredients in **bold**.
May also contain traces of **Nuts**.

Organoleptic & Sensory

A soft meringue roll filled with raspberry sauce and chocolate pieces, with a filling of fresh cream. Sweet with raspberry with a typical smell of fresh cream and a flavour of whipped cream, sweet, raspberry & white chocolate. Measuring 26cm (l) x 10cm (h) x 10cm (b).

Packaging, Coding, Storage & Preparation

Packaging	Outer case: 125 kraft test branded food grade cardboard branded box Lined with: low density polyethylene food grade bag Placed on: silva freezer rectangle Self-adhesive label for best before date / batch, and product identification
Storage	Frozen product: store at or below -18°C. Once defrosted do not refreeze.
Shelf Life	450 days from manufacture. Once defrosted store at 4°C for 2 days.
Preparation	Defrost at 4°C for 6 hours. Do not use a microwave for defrosting. To portion accurately: cut using a warm, serrated knife, whilst the product is still slightly frozen, the knife will be best warmed by dipping in warm water & not dried. Due to the delicate nature of the product, there may be a small quantity of meringue fragments present in the box.

Nutritional Information (per 100g)

Description	Qty	Units	Source
Energy	302	kcal	Calculated
Energy	1268	kJ	Calculated
Fat	12.1	g	Calculated
of which saturates	7.6	g	Calculated
Carbohydrate	45.4	g	Calculated
of which sugars	45.3	g	Calculated
Fibre	0.13	g	Calculated
Protein	2.80	g	Calculated
Salt	0.05	g	Calculated

Microbiological Information

TEST	TESTING METHOD	SATISFACTORY	BORDERLINE	UNSATISFACTORY
TVC/ACC	SP048 Based on ISO 4833-1 (2013)	<10 ⁵	10 ⁵ - < 10 ⁷	≥10 ⁷
Enterobacteriaceae cfu/g	SP 033 Based on ISO 21528-2 (2017)	<10	N/A	≥10
Beta Glucuronidase+E. coli cfu/g	SP 049 Based on ISO 16649-2 (2001)	<20	20 - ≤10 ²	>10 ²
Coagulase Positive Staphylococci	SP 036 Based on ISO 6888-1 (1999) A2:2018	<20	20 - ≤10 ⁴	>10 ⁴
Salmonella	SP 102 Based on Solus Elisa	Not detected in 25g	N/A	Detected in 25g
Listeria monocytogenes	SP 142 Based on AES ALOA 1 day	<100/g	N/A	≥100/g
Bacillus cereus cfu/g	SP 045 Based on ISO 7932 (2004)	<10 ³	10 ³ -≤10 ⁵	>10 ⁵
Yeasts	SP 133 Based on ISO 21527-1 (2008)	<10 ²	≥ 10 ² -≤10 ⁵	> 10 ⁵
Moulds	SP 133 Based on ISO 21527-1 (2008)	<10 ²	≥ 10 ² -≤10 ⁴	> 10 ⁴

Test Frequency: Prior to product launch and then re-checked on a specific rota, in compliance with finished product test schedule

Food Intolerance Allergen Control & Suitability Information

Allergen	Contains	Handled on site
Cereals containing gluten - wheat, rye, barley, oats, spelt & kamut & derivatives	No	No
Crustaceans & derivatives	No	No
Egg & derivatives	Yes	Yes
Fish & derivatives	No	No
Peanuts & derivatives	No	No
Milk & derivatives	Yes	Yes
Nuts & derivatives - Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil, Pistachio, Macadamia & Queensland Nut	No	Yes
Soya & derivatives	Yes	Yes
Sesame & derivatives	No	No
Celery & derivatives	No	No
Mustard & derivatives	No	No
Sulphur dioxide & sulphites (> 10 ppm)	No	Yes
Molluscs & derivatives	No	No
Lupin & lupin derivatives	No	No
Kiwi fruit & derivatives	No	No
Garlic, Yeast, Chestnut, Pine Nut, & Coconut	No	No
Additives	Contains	Handled on site
Contains preservatives	No	No
Contains artificial colours	No	No
Contains artificial flavours	No	No
Genetic Modification	Contains	Handled on site
Contains genetically modified material	No	No

DIETARY SUITABILITY

YES/NO

REASON (if no)

DIETARY SUITABILITY	YES/NO	REASON (if no)
Suitable for Vegetarians	Yes	
Suitable for Vegans	No	Egg
Suitable for Coeliacs	Yes	
Suitable for Nuts/seed allergy sufferers	No	Nuts handled on site if not intentional ingredient
Suitable for Muslims/ Halal	No	Not certified
Suitable for Jewish / Kosher	No	Not certified



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Genetic Modification

None of the ingredients or processing aids used in the manufacture of this product is genetically modified. Additionally, no such materials are used in the manufacture of any products at this site. All possible precautions are taken to ensure that materials that are sourced are from non-genetically modified sources. This is warranted either by supplier declaration or audited supply trail.

Warranty

Fusco Foods Ltd warrants that all ingredients, chemical and packaging materials intended for food use meet the requirements of Acts, Regulations & Orders applicable in Ireland & the EU relating to goods supplied including, but not necessarily limited to the following sections of law pertaining to the preparation of food;

Regulation [EU] No 1169/2011 on the provision of Food Information to Consumers
 Food Safety Authority of Ireland Act 1998
 EC 852/2004, Regulation of Food Hygiene
 178/2002 General Food Law
 The Food Safety Act 1990 (UK)

Authorised by	Alex Fusco	Position	Gen Mgr	Date	25-09-2023
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