

PRODUCT SPECIFICATION

Product	Raspberry & White Chocolate Roulade	Product Code	S721F
Product Weight	Min Wt. 2 x 0.600 Kg	Country of Origin / Manufacture	Ireland
Pre-portioning	This product is not pre-portioned	Recommended serving size	10 slices per roulade

Label Declaration

Meringue (58%) (Sugar, Pasteurised **EGG** Albumen, Dried **EGG** Albumen, Acidity Regulator (Citric Acid), Stabiliser (Xanthan Gum)), Dairy Cream (**MILK**) (29%), Raspberry Sauce (10.2%) (Raspberries (6%), Sugar, Gelling Agent (Pectin), Cornflour), White Chocolate (3.4%) (Sugar, Cocoa Butter, Whole **MILK** Powder, Whey (**MILK**) Powder, Lactose (**MILK**) Emulsifier (**SOYA** Lecithin), Vanilla Extract).

Allergy Advice

For allergens see ingredients in **bold**.

May also contain traces of **Nuts**.

Organoleptic & Sensory

A rolled meringue filled with a raspberry sauce, whipped dairy cream and white chocolate pieces. The product is pale meringue colour, with a soft moist texture and a distinctive raspberry sauce and dairy cream flavour and a slight crunchy meringue with white chocolate pieces. The product measures 24cm+/-2cm in length, 7.5+/- 5 cm height.

The product is typical of a roulade in appearance in that is rolled product.

Packaging, Coding, Storage & Preparation

Packaging	Outer case: 125 kraft test branded food grade cardboard box Lined with: low density polyethylene food grade bag Placed on: 125 kraft test food grade cardboard rectangle Wrapped by: 350 gsm white food grade folding box board Self-adhesive label for best before date / batch, and product identification
Storage	Frozen product: store at -18°C. Once defrosted do not refreeze.
Shelf Life	This product has an initial shelf life of 450 days stored at -18°C, once defrosted it should be store in at a maximum 5°C for a up to 2 days.
Preparation	Remove from packaging and defrost at 1-5°C for 6 hrs. Once defrosted store at 1-4°C for up to 2 days.

Nutritional Information (per 100g)

Description	Qty	Units	Source
Energy	355	kcal	Calculated
Energy	1490	kJ	Calculated
Fat	12.7	g	Calculated
of which saturates	7.9	g	Calculated
Carbohydrate	57.0	g	Calculated
of which sugars	56.7	g	Calculated
Fibre	0.2	g	Calculated
Protein	3.2	g	Calculated
Salt	0.18	g	Calculated

Microbiological Information (dairy cream)

TEST TO BE COMPLETED FOR SHELF LIFE TESTING	TESTING METHOD	SATISFACTORY	BORDERLINE	UNSATISFACTORY
TVC/ACC	SP048 Based on ISO 4833-1 (2013)	<10 ⁴	10 ⁴ - < 10 ⁷	≥10 ⁷
Enterobacteriaceae cfu/g	SP 033 Based on ISO 21528-2 (2017)	≤10 ²	> 10 ² -≤10 ³	>10 ³
Beta Glucoridase+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)	<20	20 - ≤10 ⁴	>10 ⁴
Salmonella	SP 102 Based on Solus Elisa	Not detected in 25g	N/A	Detected in 25g
Listeria Spp.(presumptive)	SP 142 Based on AES ALOA 1 day	Not detected in 25g	N/A	Detected in 25g
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 ⁴	≥10 ⁵
Moulds	SP 133 Based on ISO 21527-1 (2008)	<10 ²	>10 ² - ≤10 ³	≥10 ⁴

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	Yes
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	Contains Egg & Milk
Suitable for Coeliacs	Yes	
Suitable for Nuts/seed allergy sufferers	No	Nuts handled on site if not intentional ingredient
Suitable for Ovo Lacto vegetarians	Yes	Yes
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
The Food Safety Act 1990 (UK)

Authorised by	Sonia Motofelea	Position	QA Mgr	Date	13-07-2021
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