

Ref: FPS 046 **Rev No:** 05

Rev Date: 12/8/2021 **Issued By:** G O'Shea

Approved By: M.L. Ferreira

1.0 PRODUCT DETAILS

Product Description	Gluten Free Scone 85g
Legal Description	Gluten Free Scone
Product Weight: NET	85ge
Product Photo	Plain Scone 850 Ingradia Color Paris Colo
	(sample image shows 65g)

2.0 SUPPLIER DETAILS

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Supplier Name	Goodness Grains Gluten Free Bakery
Supplier Address	Unit 1, Longford Business and Technology Park, Ballinalee Road,
	Longford, Co. Longford
Tel No.	00353 (0) 4333 36698
Email	info@goodnessgrains.com
Commercial Contact	Michael Kelleher
Mobile	(086) 605 5342
Email	mdk@goodnessgrains.com
Technical Contact	Mirelle Lima Ferreira
Tel No.	00 353 (0) 43 33 36698
Email	maria@goodnessgrains.com
Sales Contact	Geraldine O'Shea
Tel No.	00 353 (0) 43 3336698
Email	geraldine@goodnessgrains.com
24 Hour Contact	Michael Kelleher – 00353 (0) 866055342



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3.0 INGREDIENT DECLARATION

INGREDIENTS:

Maize Starch, **MILK, BUTTER, EGG,** Caster Sugar, Rice Flour, Water, Glycerine, **SOY** Protein Concentrate, Baking Powder, Rice Sourdough Flour, Psyllium Husk Powder, Salt, Xanthan Gum, Sunflower Oil, Hydroxypropyl Methyl Cellulose, Potassium Sorbate, Dextrose, Lactic Acid, Enzyme.

Allergy Advice: For Allergens, see ingredients in BOLD Produce in an Environment Handling Sesame

Nutritional Information:

*Analysis is completed by calculation with reference McCance & Widdowson Average Weight

Content	Units	Per 100g
	kJ	1410
Energy	kcal	336
Fat	g	14.2
Of which saturates	g	8.1
Carbohydrate	g	49.1
Of which sugars	g	6.4
Fibre	g	4.0
Protein	g	5.0
Salt	g	0.9

4.0 ALLERGEN INFORMATION

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Is the product and its ingredients free from:	Yes	No
Cereals containing gluten	Х	
Crustaceans and products thereof	Х	
Eggs and products thereof		Χ
Fish and products thereof	Х	
Peanuts and products thereof	Х	
Soybeans and products thereof		Х
Milk and products thereof (including lactose)		Х
Nuts i.e. almond, hazelnut, walnut, cashew, pecan nut, brazil nut, pistachio nut,	Х	
macadamia nut and queensland nut and products thereof		
Celery and products therefore	Х	
Mustard and products thereof	Х	
Sesame seeds and products thereof	Х	
Sulphur dioxide and sulphites at concentrations of >10ppm or 10 ppm expressed as SO ₂	Х	
Lupin and lupin products	Х	
Molluscs and mollusc products	Х	

The following Allergens are used in the Goodness Grains Bakery - MILK, SOYA, SESAME and EGG



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5.0 FOOD INTOLERANCE DATA

IS THIS PRODUCT FREE FROM:	YES	NO	COMMENTS
Colours (State if artificial or natural)		Х	Natural: Annatto, Curcumin
Flavours (State if Natural or Flavouring Substance [Nature Identical or Artificial])		x	Natural: Natural Flavouring
Preservatives (State if artificial or natural)	Х		
Artificial Sweeteners	Х		
Glutamates	Х		
Monosodium Glutamate (Added or Natural)	Х		
Irradiated Food	Х		
Azo Dyes or Benzoic Acid	Х		
Hydrolysed Vegetable Proteins	Х		
Textured Vegetable Proteins	Х		
Lecithin	Х		
Animal fat other than milk products	Х		
All Beef Products	Х		
All Pork Products	Х		
All Animal and Animal By-products	Х		
Maize or Corn and Derivatives	Х		
Seeds and derivatives of seeds	Х		
Seed Oils		Х	Sunflower Oil
Hydrogenated Fats and Oils	Х		
Trans Fats	Х		
GMO Derivatives	Х		
Genetically Modified Organisms	Х		
BHA, BHT	Х		
Alcohol or Alcohol Based Products	Х		
Contact with Latex	Х		
Added Salt		Х	
Added Sugar		Х	
IS THE PRODUCT SUITABLE FOR:	YES	NO	CERTIFIED
Lactose Intolerants		Х	
Vegetarians	Х		
Vegans		Х	
Coeliacs	Х		<20ppm
Halal		Х	
Kosher		Х	
Organic		Х	
IF APPLICABLE:	YES	NO	DETAILS



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Does egg comply with 1999/74/EC regulations?	Х	
Is palm oil from a sustainable source?	Х	Mass balance

6.0 ANALYTICAL STANDARDS

Microbiological testing is completed in a certified INAB Laboratory.

	•	,	
Test	Acceptable (cfu/g)	Upper Limit (cfu/g)	Reject (cfu/g)
TVC	<104	$10^4 - 10^5$	≥ 10 ⁵
Enterobacteriaceae	<100	<104	≥ 10 ⁴
Yeasts	<100	1000	≥ 1000
Moulds	<100	1000	≥ 1000

7.0 STORAGE INSTRUCTIONS

AMBIENT		
Shelf life	12 Days	
Minimum Shelf Life on Delivery	11 Days	
Storage Temperature	Ambient	
Storage Instructions	Store in a cool, dry place, away from strong light and odours	
Suitable for Freezing	Yes	
Best Before Format	DD/MM/YY	
Batch Code Format	Julian Date Code – Example: Batch No:G19xxx	
Inner Barcode (EAN-13)	5060360420745	
Outer Barcode (EAN-13)	5060360426020	
Inner Packaging	Polypropylene Wrap & Label	
Outer Packaging	Corrugated Cardboard outer and label	
Units Per Case	30	

FROZEN		
Shelf life	12 Months	
Minimum Shelf Life on Delivery	11 Months	
Storage Temperature	Store at -18°C. Keep Frozen.	
Defrost Instructions	Defrost at Room Temp for up to 3 hours	
	Once defrosted, store in a cool, dry area. Use within 3 days	
	Do not re-freeze.	
Best Before Format	DD/MM/YY	
Batch Code Format	Julian Date Code Example: Batch No G19xxx on outer box	
Inner Barcode (EAN-13)	5060360420745	
Outer Barcode (EAN-13)	5060360426020	
Inner Packaging	Polypropylene Wrap & Label	
Outer Packaging	Corrugated Cardboard outer and label	
Units Per Case	30	



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8.0 ORGANOLEPTIC STANDARDS

Appearance/Colour	Rustic appearance, dark in colour on top and pale on sides
Aroma	Sweet aroma
Texture	Initial firm bite with soft centre
Flavour	Sweet notes dominate

9.0 QUALITY ASSURANCE CHECKS

TEST	STANDARD	FREQUENCY
CCP #1 : Metal Detection	Metal Detector operational at all times. Sensitivities: 3.0mm Ferrous 3.5mm Non-Ferrous 4.0 Stainless Steel	Minimum every hour when in operation.
Weight Control	85ge	As per testing schedule.

10.0 FOOD SAFETY

HACCP available on request.

Documented Food Safety & Quality Manual implemented in line with BRC Requirements.

BRC Certified.

11. APPROVAL

SIGNED ON BEHALF OF THE GOODNESS GRAINS COMPANY LTD		
Name	Mirelle Lima Ferreira	
Position	Food Safety & Quality	
Date	12/8/2021	
Signature	Motimoteneire	