

	Ina's Kitchen Desserts.	Doc Ref: Spec 014
	Food Safety & Quality Manual	Page: 1 of 9
	Issue Date: 08.08.2022	Issued by: E. Courtney
	Revision: 08	Approved by: A. Dunne
<i>Finished Product Specifications</i>		



Product Name: Raspberry White Chocolate Tulip Muffin x16	
Product Code: 1705	
WIP: Raspberry White Chocolate (0604)	
SUPPLIER: Ina's Kitchen Desserts	
Address: Unit 3, South City Business Park Tallaght, Dublin 24	
Technical Contact	Aimee Dunne 00353 (0)1 4604011
Specifications Contact	Eleanor Courtney 00353 (0)1 4604011
Sales Contact	Bernard Broderick 00353 (0)1 4604011
Development Contact	Barry Broderick 00353 (0)1 4604011

INGREDIENT DECLARATION:
Raspberry & White Chocolate Muffin:
WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Sugar, Rapeseed Oil, EGG , Water, Raspberries (11%), White Chocolate (3%) [sugar, whole MILK powder, cocoa butter, emulsifier (SOYA lecithin (E322)), natural vanilla flavouring], Whey powder (MILK), Maize starch, EGG albumen powder, Emulsifier: Mono- and Diglycerides of Fatty Acids (E471), Raising Agent: (Disodium Diphosphate (E450i), Sodium Bicarbonate (E500)), Emulsifier: Sodium Stearoyl-2-Lactylate (E481), Stabilizer: Xanthan Gum (E415), Natural Flavouring. Allergy advice: for allergens including cereals containing gluten, see ingredients in BOLD . May contain traces of sulphites, nuts & peanuts.

ADDITIVES
Emulsifier: SOYA lecithin (E322), mono- and diglycerides of fatty acids (E471), Sodium stearoyl-2-lactylate (E481)
Raising agents: Sodium bicarbonate (E500), Disodium Diphosphate (E450i)
Stabilizer: Xanthan Gum (E415)

 	Ina's Kitchen Desserts.		Doc Ref: Spec 014
	Food Safety & Quality Manual		Page: 2 of 9
	Issue Date:	08.08.2022	Issued by: E. Courtney
	Revision:	08	Approved by: A. Dunne
<i>Finished Product Specifications</i>			



INGREDIENTS BREAKDOWN				
Recipe Breakdown	% (Bandings)	Country of	Country of	Supplier
Raspberry & White Chocolate Muffin:	Ingredient	Manufacture	Origin	
WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin)	21%	UK	Various, available on request.	Confidential
Sugar	17%	UK	Various, available on request.	Confidential
Rapeseed Oil	15%	The Netherlands	Various, available on request.	Confidential
EGG	14%	UK	Various, available on request.	Confidential
Water	13%	Ireland	Various, available on request.	Confidential
Raspberries (11%)	11%	Belgium	Various, available on request.	Confidential
White Chocolate (3%) [sugar, cocoa butter, whole MILK powder, emulsifier (SOYA lecithin (E322)), natural vanilla flavouring]	3%	Belgium	Various, available on request.	Confidential
Whey Powder (MILK)	1%	Belgium	Various, available on request.	Confidential
Modified Starch	1%	Belgium	Various, available on request.	Confidential
EGG albumen powder	<1%	Belgium	Various, available on request.	Confidential
Emulsifiers: Mono- and diglycerides of fatty acids (E471)	<1%	Belgium	Various, available on request.	Confidential
Raising agents: Sodium bicarbonate (E500), Disodium Diphosphates (E450),	<1%	Belgium	Various, available on request.	Confidential

 	Ina's Kitchen Desserts.		Doc Ref: Spec 014
	Food Safety & Quality Manual		Page: 3 of 9
	Issue Date: 08.08.2022	Revision: 08	Issued by: E. Courtney
			Approved by: A. Dunne
<i>Finished Product Specifications</i>			

Emulsifiers: Sodium stearoyl-2-lactylate (E481)	<1%	Belgium	Various, available on request.	Confidential
Stabilizer: Xanthan Gum (E415)	<1%	Belgium	Various, available on request.	Confidential
Natural Flavouring	<1%	Belgium	Various, available on request.	Confidential

ALLERGEN / INTOLERANCE DECLARATIONS	This product contains (Yes / No / May contain):
Cereals containing gluten and their products	YES
Milk / Dairy Products	YES
Egg and Egg products	YES
Peanuts & products thereof	May contain traces
Soybeans & products thereof	YES
Treenuts & products thereof	May contain traces
Sesame Seeds & products thereof	NO
Crustacea & Molluscs	NO
Fish (Fresh or saltwater fish)	NO
Mustard & products thereof	NO
Celery & products thereof	NO
Sulphur Dioxide & Sulphites	May contain traces
Lupin	NO



PRODUCT DETAILS	
PACK SIZE:	120g Raspberry & White Chocolate 16 units in corrugated cardboard box. Weight per individual unit is approximately 120 g.
BATCH CODE:	Julian Code and best before date DD/MM/YY
LABELLING:	Case Label

 	Ina's Kitchen Desserts.	Doc Ref: Spec 014
	Food Safety & Quality Manual	Page: 4 of 9
	Issue Date: 08.08.2022	Issued by: E. Courtney
	Revision: 08	Approved by: A. Dunne
<i>Finished Product Specifications</i>		

COUNTRY OF ORIGIN	Ireland
IKD PRODUCT CODE:	1705
CUSTOMER PRODUCT CODE:	5519
BARCODE:	Outer: 5391501301020
PRODUCT LIFE FROM MANUFACTURE:	12 Months
MINIMUM LIFE INTO DEPOT:	12 Months
STORAGE CONDITIONS	Frozen at $\leq -18^{\circ}\text{C}$. Once defrosted consume within 3 days and store in ambient, pest proof, clean conditions.
POTENTIAL FOR MIS-USE (IE DO NOT RE-FREEZE AFTER DE-FROSTING / BONE WARNING / PRODUCT MAY BE HOT ETC..)	Poor storage, physical damage, potential of cross contamination of retail packs when unpacked.
RE-HEAT OR COOKING INSTRUCTIONS:	N/A
HEAT PROCESS STEP (If Relevant)	N/A
GENERAL REQUIREMENTS:	N/A

PHYSICAL AND ORGANOLEPTIC STANDARDS

Appearance:	Dome shape white/creamy products	
Colour:	Pale brown with raspberries	
Flavour:	Raspberry & White Chocolate,	
	Parameter	Frequency / Allowable
Individual Unit Weight:	120g	Per pack/As per average weight legislation
Metal Detection	FE 4.5 mm, NON FE 5.5 mm, SS 6.5 mm	At start of run, hourly thereafter and at batch end of every product
Defect Analysis	Broken Product	At start of run, hourly thereafter.

 	Ina's Kitchen Desserts.		Doc Ref: Spec 014	
	Food Safety & Quality Manual		Page: 5 of 9	
	Issue Date:	08.08.2022	Issued by:	E. Courtney
	Revision:	08	Approved by:	A. Dunne
<i>Finished Product Specifications</i>				

PICTURES OF THE PRODUCT & PACKAGING





PACKAGING

Packaging type & seal:	Greaseproof paper
Weight:	Paper: 13g Box: 298g
No. per box:	16
Box type:	Corrugated Cardboard
Pallet Type:	UK
Weight of product	Gross weight 2,231g, Net Weight: 1,920g
Pallet Configuration:	9 cases per layer, 12 layers high
Quantity per Pallet:	108 cases per pallet

FINISHED PRODUCT STANDARDS

MICROBIOLOGICAL STANDARDS	Target	Reject
Total Viable Count	<10,000 cfu/g	>100,000 cfu/g
Enterobacteria	<20 cfu/g	>100 cfu/g
E. coli	<20 cfu/g	>100 cfu/g
S. aureus	<20 cfu/g	>100 cfu/g
Salmonella	Absent in 25g	Present in 25g
Listeria Monocytogenes	Absent in 25g	Present in 25g
Mould & Yeast	<10cfu/g	>100cfu/g

 	Ina's Kitchen Desserts.	Doc Ref:	Spec 014
	Food Safety & Quality Manual	Page:	6 of 9
	Issue Date: 08.08.2022	Issued by:	E. Courtney
	Revision: 08	Approved by:	A. Dunne
<i>Finished Product Specifications</i>			

ANALYTICAL STANDARDS (Typical per 100g, guidelines only)


Raspberry & white chocolate muffin. (other product nutritional's available on request)



Typical values	Per 100g	Per 120g
Energy/ Énergie/ Energie	1479kJ/354kcal	1774kJ/424kcal
Fat/ Matères grasses/ Fett	19g	23g
of which Saturates/ Dont acides gras saturés/Davon gesättigte Fettsäuren	2.3g	2.7g
Carbohydrates/ Glucides/ Kohlenhydrate	41.6g	49.9g
of which Sugars/ Dont sucres/ Davon Zucker	24.5g	29.4g
Protein/ Protéines/ Eiweiß	5.1g	6.1g
Salt/ Sel/ Salz	0.2g	0.2g

HACCP FLOW

A Copy of the HACPP Flow and BRC Cert is available on request.



OUTER CASE LABELLING

<p>1705 - White Chocolate & Raspberry Tulip Muffin</p> <p>Ingredients: WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Sugar, Rapeseed Oil, Pasteurised Whole EGG, Water, Raspberries (11%), White Chocolate (3%) (sugar, cocoa butter, whole MILK powder, emulsifier: SOY lecithin (E322), natural vanilla flavouring), Whey powder (MILK), Modified starch, EGG albumen powder, Emulsifier: Mono- and Diglycerides of Fatty Acids (E471), Raising Agent: Disodium Diphosphate (E450), Sodium Bicarbonate (E500), Emulsifier: Sodium Stearoyl Lactylate (E481), Stabiliser: Xanthan Gum (E415), Natural Flavouring.</p> <p>Allergy advice: for allergens including cereals containing gluten, see ingredients in BOLD. May contain traces of sulphites and nuts & peanuts.</p> <p>Keep frozen at -18°C or colder. defrost in ambient conditions. Once defrosted keep ambient and consume with 3 days.</p> <p style="text-align: center;">Batch Code Best Before</p> <p>Produced in Ireland by Ina's Kitchen Desserts ~ Unit 3, South City Business Park, Tallaght, Dublin 24</p> <hr/> <p>1705 - White Choc & Raspberry Muffin (16 units x ~ 120g/u)</p>	 5 391501 301020
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 	Ina's Kitchen Desserts.	Doc Ref: Spec 014
	Food Safety & Quality Manual	Page: 7 of 9
	Issue Date: 08.08.2022	Issued by: E. Courtney
	Revision: 08	Approved by: A. Dunne
<i>Finished Product Specifications</i>		

INTOLERANCE INFORMATION



Intolerant	YES	NO	INGREDIENT
Free from gluten / gluten derivatives			Contains Wheat & Barely
Free from wheat / rye / oats / barley / and derivatives of			May contain traces of other types of gluten
Free from milk / milk derivatives			Contains Milk
Free from egg / egg derivatives / albumen			Contain Eggs
Free from peanuts and peanut derivatives (including possible cross contamination and SCOPA refined oil)			May contain traces of peanuts
Free from soya / soya derivatives			Contains Soya
Free from nut and nut derivatives (including possible cross contamination)			May contain traces
Free from nut derived oil (including possible cross contamination)			May contain traces
Free from sesame seeds / sesame seed derivatives			
Free from fish / crustaceans / molluscs and their derivatives			
Free from Mustard / Mustard derivatives			
Free from Celery / Celery derivatives			
Free from Sulphur Dioxide and sulphites			May contain traces
Free from Lupin			
Suitable for vegetarians			Vegetarian
Suitable for vegans			
Suitable for Halal			
Suitable for Kosher			
Free from Hydrogenated Vegetable Oil			
Free from seeds / seed derivatives			Rapeseed oil
Free from coconuts and derivatives			
Free from Yeast & Yeast Extract			
Free from caffeine / caffeine derivatives			
Free from maize / maize derivatives			Contains Maize Starch
Free from fruit / fruit derivatives			Contains Raspberries
Free from vegetable / vegetable derivatives			Contains Vegetable oil
Free from Alcohol / alcohol derivatives			
Free from additives			

 	Ina's Kitchen Desserts.		Doc Ref: Spec 014
	Food Safety & Quality Manual		Page: 8 of 9
	Issue Date: 08.08.2022	Revision: 08	Issued by: E. Courtney
			Approved by: A. Dunne
<i>Finished Product Specifications</i>			

Free from Sweeteners			
Free from Added salt			
Free from Added sugar			
Free from Colours (Natural, Artificial, Nature Identical)			
Free from Caramel			
Free from Flavourings (Natural, Artificial, Nature Identical)			Contains Flavouring
Free from Flavour Enhancers			
Free from Cinnamon			
Free from Cocoa & Cocoa derivatives			Contains cocoa
Free from Preservatives			
Free from Coriander / Coriander derivatives			
Free from Antibiotics			
Free from garlic / garlic derivatives			
Free from Antioxidants			Contains Palm oil derivates
Free from Vanillin			
Free from M.S.G. and glutamates (added or naturally occurring)			
Free from glutamates			
Free from benzoate's / Benzioc Acid / Parabens			
Free from sources of phenylalanine			
Free from Monochloropropanols (MCP / Dichloropropanols DCP)			
Free from BHA / BHT			
Free from HVP / TVP			
Free from Azo and coal tar dyes			
Free from Irradiation / irradiated ingredients			
Free from Polyols (including Sorbitol)			
Free from M.R.M. (Mechanically Recovered Meat)			

Notes:

* Umbelliferae: Aniseed, Dill, Caraway, Chervil, Cumin, Coriander, Lovage, Myrrh, Parsley, Fennel, Carrot, Angelica, Celery

 	Ina's Kitchen Desserts.	Doc Ref:	Spec 014	
	Food Safety & Quality Manual	Page:	9 of 9	
	Issue Date: 08.08.2022	Issued by:	E. Courtney	
	Revision: 08	Approved by:	A. Dunne	
<i>Finished Product Specifications</i>				

GM INFORMATION

Is the product considered to be free from GM material? Yes

Is GM labeling required? No

SPECIFICATION AGREEMENT

Product Name: Raspberry & White Chocolate Muffin

We Ina's Kitchen Desserts confirm that the necessary inquiries have been made and relevant written assurances from suppliers to verify the accuracy of the details provided above has been obtained. We confirm that the data is correct and can be used without reservation to advise customers with food allergies, intolerance's or aversions, and is in compliance with all relevant Food Laws and Regulations in force in the EU and Ireland at the time of issue.

For and on Behalf of
Ina's Kitchen Desserts.


For and on Behalf of
[Insert Customer Name]

NAME:
Eleanor Courtney

NAME:

JOB TITLE:
Specification Technologist

JOB TITLE:

SIGNATURE:


SIGNATURE:

DATE:
19.10.2022

DATE:

Once reviewed and any amendments agreed, we would appreciate if you can print and sign off two copies and return one to your Ina's Kitchen Desserts. Representative, for our records. Sign off can also be sent back electronically.