

CUSTOMER PRODUCT SPECIFICATION



Product Code	C226	Product Name	Lemon Meringue Pie 8" - Uncut Serves 12
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Physical Sensory Organoleptic Properties

Product Description

Pale golden meringue with digestive biscuit shell.

Appearance

Pale golden meringue with digestive biscuit shell.

Colour

Light brown base, light yellow filling and pale golden meringue

Odour/Aroma

Lemon, baked

Flavour

Sharp lemon filling, sweet meringue

Texture

Crunchy biscuit with smooth filling and textured meringue topping

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Label Ingredient Listing Breakdown

Biscuit Base (38%) [Fortified **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Thiamin, Niacin), Vegetable Oils (SG RSPO Palm, Rapeseed), Sugar, Invert Sugar Syrup, Raising Agents; E500, E503, Salt], Sugar, Sicilian Lemon Juice [E224 (**Sulphites**)] (12%), **Egg**, Water, **Egg** Yolk, Butter (**Milk**), Meringue Mix [**Egg** White Powder, Thickener; (Modified Starch, Cellulose Gum) Acidifier; Citric Acid, Sugar], Modified Starch (Maize), Egg White Powder, Lime Juice (**Sulphites**) (0.396 %), Preservative (Potassium Sorbate (E202)).

Dietary Intolerance & Allergen Information

Allergen Information

	Present in Product	Present within factory	Please Specify (Give Source/Reason)
Animal Products (excluding Rennet free milk products)	No	Yes	
Cereals containing Gluten and products thereof (Wheat, Rye, Barley, Oats, Bran)	Yes	Yes	Biscuit Base
Eggs and products thereof	Yes	Yes	Egg in Lemon Topping & Meringue Topping
Milk and products thereof	Yes	Yes	Butter
Soybeans and products thereof	No	Yes	
Nuts and products thereof	No	Yes	
Peanuts and products thereof	No	No	
Sesame Seeds and products thereof	No	No	
Fish and products thereof	No	No	
Celery and products thereof	No	No	
Mustard and products thereof	No	No	
Sulphur dioxide and sulphites (>10mg/kg)	Yes	Yes	
Crustaceans or Molluscs and products thereof	No	No	

Allergen Declaration on Label	Warnings
Wheat Gluten Egg Milk Sulphites	This manufacturing site handles nuts

Diet Suitability

	Suitable For	If No please specify Source
Ovo-Lacto Vegetarians	Yes	
Vegans	No	Dairy, Eggs
Coeliacs	No	Gluten in Biscuit Base

Halal Diet (Not Certified)	No	
Kosher Diet (Not Certified)	No	

Shelf Life, Handling & Storage Information

Frozen Shelf Life (DOP+)	9 Months (270 Days)
Minimum Frozen Shelf Life into Depot	6 Months (180 Days)
Shelf Life Date Format	DD MMM YYYY (e.g. 02 FEB 2008)
Shelf Life From Defrost (in Fridge)	4 Days

Storage Instructions	Defrost Instructions	Handling Instructions
Frozen Storage - 18°C	<p>Before defrost, remove the cake from the plastic skillet. Wipe round the sides of the skillet with a warm damp cloth to remove the ice.</p> <p>Loosen the cake around the edges by pressing on the rim at the quarter positions.</p> <p>Push the cake from the bottom out then remove the paper dividers.</p> <p>Place the cake back in the box. Defrost in Chiller at 8°C for 8 hours. Once Defrosted keep chilled and consume within 4 days</p>	Once defrosted keep chilled at <8°C. DO NOT RE-FREEZE

Nutritional Information

Net Product Weight (kg)	1.550	No. of Portions/Servings	Uncut	Portion Weight (g)	N/A
				Per 100g	
Energy kj				1460	
Energy kcal				348	
Fat				15	
Of which Saturated				5	
Carbohydrates				48	
Of which Sugars				31	
Fibre				1	
Protein				5	
Salt				0.5	

All the necessary enquiries have been made and relevant assurances obtained from our suppliers to verify the accuracy of the details provided within this specification.

This specification is an accurate reflection of the product. The Product fully complies with UK and EC Regulations

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