

## **COMPANY DETAILS**

Supplier Name:	Peter's Yard Wholesale Ltd
	45 Grosvenor Road
Supplier Address:	St Albans
	AL1 3AW England
Technical Contact Name:	Halima En-Nesyry
Number:	+44 (0)7704003700
Email:	Halima@petersyard.com
24hour Contact Name:	Riz Bell
Number:	+44 (0)7956 992410
Email:	riz@petersyard.com

## PRODUCT DETAILS

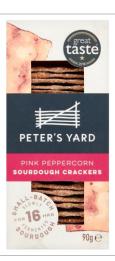
Brand:	Peter's Yard	
Product Name:	Sourdough Crispbread – Pink Peppercorn	
Product Description:	Box of small sized square crispbread	
Product Code:	51354	
Recipe:	Pink Peppercorn	
Country of Origin	UK	
Size (approximate):	5cm x 5cm (+/- 2mm)	
Weight (approximate):	3.1 – 3.4g	
Number of crispbreads per pack (approximate):	27 – 29	
Pack Weight:	90g	
Number of Packs per Case:	8 boxes	
Product Description for Marketing Purposes:	Dappled, crisp and slightly wobbly sourdough crispbread made with British flour and milk	
Usage Occasion:	Serve topped with cheese. Also suitable for canapes	

Reviewed by: HE	Approved by: RB	Reference: PYSPEC51354
Reviewed on: New	Date issued: 14.03.2024	Version: 1



## PRODUCT DETAILS





### ORGANOLEPTIC PROFILE

Appearance:	Thin, wobbly, golden brown squares with mottled surface of coarse rye and pink	
	peppercorns	
Texture:	Crisp and light	
Aroma:	Mild and slightly sweet with a hint of pink peppercorn	
Flavour:	Sweet flavour from wholemeal spelt and honey with pink peppercorns	

## SHELF LIFE AND STORAGE

Maximum Shelf Life (from manufacture):	11 months	
Minimum Shelf Life (from despatch):	206 days	
Storage Conditions:	Ambient, cool and dry place	
Format of marking:	Best Before: DD MM YYY	

### **SPECIAL INTEREST SUITABILITY**

	Yes/No	Authorising Body Where Applicable
Organic:	No	
Vegetarian:	Yes	Not certified
Vegan:	No	
Kosher:	No	
Halal:	Yes	Not certified

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### INGREDIENT AND NUTRITIONAL INFORMATION

#### INGREDIENT AND ALLERGEN DECLARATION

Ingredients: Spelt wheat flour, milk, rye flour, sourdough 5% (rye flour, water), honey, pink peppercorn 2.1%, sea salt.

 $Allergen\ advice: For\ allergens,\ including\ cereals\ containing\ gluten,\ see\ ingredients\ in\ \textbf{bold.}$ 

Made with care in a bakery that handles  ${\bf nuts}$  and  ${\bf sesame}.$ 

## INGREDIENT BREAKDOWN (Please note only % QUID values are given where required)

Ingredients in Descending Order	Compound Ingredients	% QUID (where applicable)	Function (where applicable)
Spelt wheat flour			
Milk			
Rye flour			
Sourdough	Rye flour, water	5%	
Honey			
Pink Peppercorn		2.1%	
Sea salt			

## **NUTRITIONAL INFORMATION (EU Regulation 1169 Format)**

Typical values		Per 100g	Per piece	
Energy	kJ	1558	57	
	kcal	369	13	
Fat	g	3.5	0.1	
(of which) saturates	g	1.4	0.1	
Carbohydrate	g	77	2.8	
(of which) sugars	g	7.6	0.3	
Fibre	g	8.4	0.3	
Protein	g	11	0.4	
Salt	g	1.6	0.1	

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## FOOD INTOLERANCE

Is this product and its ingredients <u>free</u> from:	Yes/No	Source (if present)	Processed in the same facility Yes/No
Cereals containing Gluten (wheat, rye, barley, oats etc)	No	Spelt wheat and rye flour	Yes
Soy(a)	Yes		Yes
Egg and egg derivatives	Yes		Yes
Milk and milk derivatives	No	Milk	Yes
Peanuts and peanut derivatives	Yes		No
Nuts and nut derivatives	Yes		Yes
Fish and fish derivatives	Yes		No
Meat / Poultry and derivatives	Yes		No
Crustaceans / Molluscs and derivatives	Yes		No
Mustard	Yes		No
Celery and celery derivatives	Yes		No
Sesame and sesame derivatives	Yes		No
Sulphites	Yes		Yes
Lupin and lupin derivatives	Yes		No
Yeast and yeast derivatives	Yes	Naturally occurring yeast	Yes

Is this product and its ingredients <u>free</u> from	Yes/No	Source (if present)	May contain
Additives	Yes		
Artificial Colours	Yes		
Artificial Flavourings	Yes		
MSG and other Glutamates	Yes		
Preservatives	Yes		
Added Salt	No	Salt	
Irradiated Ingredients	Yes		
Genetically Modified Ingredients	Yes		

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## MICRO AND TESTING

### MICROBIOLOGICAL STANDARDS

Test	Limits	Reject	Frequency
тус	<20,000	>50,000	Ad-hoc
Enterobacteriacae	<100	>1,000	Ad-hoc
E. Coli	Not present	>10	Ad-hoc
Staphylococcus aureus	<10	>100	Ad-hoc
Yeasts	<20,000	>50,000	Ad-hoc
Moulds	<20,000	>50,000	Ad-hoc
Salmonella sp	Not present	Present	Ad-hoc

Laboratory used:	ALS Food & Pharmaceutical
Accreditation:	UKAS 1282

## **QUALITY CONTROL CHECKS**

	Expected Standard	Frequency
Raw Materials	As per agreed specification	Ad-hoc
Ingredients / Recipes	As per authorised base recipe	Each mix
Baked Product checked against specification	As per RAG	All products
Weight Checks	As per product standard	Average weight system
Packaging Coding Check	As per packaging standard	All packs
Metal Detection	As per metal protection procedure	All packs

## METAL DETECTION SENSITIVITY

	Ferrous	Non-Ferrous	Stainless Steel
Clear / Printed Film	1.5 mm	2.0 mm	2.5 mm

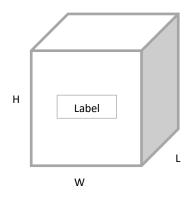
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## **PACKAGING**

Unit Barcode (EAN-13)	5060 1988 2091 5		
Outer Barcode (ITF-14)	0 5060 1988 2128 8		
Number of units per case	8		
Number of cases per layer	28		
Number of layers per pallet	8		
Number of cases per pallet	224		

Unit Net Weight (g)	90
Case Net Weight (Kg)	0.72
Case Gross Weight (Kg)	0.98



Primary / Secondary			QTY/	Packaging Dimensions (mm)			
/ Tertiary	Description	Type of Material	Case	L (mm)	W (mm)	H (mm)	Weight (kg)
P – Tray	Pre-printed tray	Cardboard	8	123	65	25	0.004
P – Film	Shrink wrap	BOPP plastic film	8	210	110	-	0.002
P – Box	Pre-printed box	Cardboard	8	63	63	140	0.017
S - Outer Case	SRP Cardboard Box	Corrugated cardboard	1	262	135	151	0.080
S - Outer Case Label	Plain white outer label	Paper	1	99	68	-	0.001
T - Pallet	Reusable pallet with non- reusable pallet wrap	Wood and plastic	1	1200	1000	160	22

### OTHER INFORMATION

INTRASTAT CODE	19051000

## **DOCUMENT REVISION**

Date	Issue No:	Reason for Amendment	Authorised by:

Reviewed by: HE Approved by: RB		Reference: PYSPEC51354	
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