

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 Crackers – Original Mini		
Product Description:	Box of small sized crispbread		
Product Code:	4353		
Recipe:	Original		
Country of Origin	UK		
Size (approximate):	5cm		
Weight (approximate):	3.4 – 3.5g		
Number of crispbreads per pack (approximate):	26 – 27		
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: PYSPEC4353
Reviewed on: 16.01.2024	Date issued: 29.09.2020	Version: 11



PRODUCT DETAILS



ORGANOLEPTIC PROFILE

Appearance:	Thin, wobbly, golden brown with mottled surface of coarse rye		
Texture:	Light and crisp		
Aroma:	Mild rye		
Flavour:	Mild rye with background honey		

SHELF LIFE AND STORAGE

Maximum Shelf Life (from manufacture):	14 months	
Minimum Shelf Life (from despatch):	274 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: Milk, rye flour, wheat flour (wheat flour, Calcium, Iron, Thiamin, Niacin), sourdough 12% (rye flour, water), wholemeal wheat flour, honey, salt.

 $All ergen\ advice: For\ all ergens,\ including\ cereals\ containing\ gluten,\ see\ ingredients\ in\ \textbf{bold}.$

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)
Milk			
Rye flour		12%	
Wheat flour	Wheat flour, Calcium, Iron, Thiamine, Niacin		
Sourdough	Rye flour, water		
Wholemeal wheat flour			
Honey			
Salt			

NUTRITIONAL INFORMATION (EU Regulation 1169 Format)

Typical values		Per 100g	Per piece
Energy	kJ	1552	47
	kcal	367	11
Fat	g	2.8	0.1
(of which) saturates	g	1.2	<0.1
Carbohydrate	g	69	2.1
(of which) sugars	g	4.0	0.1
Fibre	g	8.1	0.2
Protein	g	13	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	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		Yes
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
TVC	<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

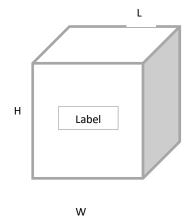
	Ferrous	Non-Ferrous	Stainless Steel
Clear / Printed Film	1.5 mm	2.0 mm	2.5 mm

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PACKAGING

Unit Barcode (EAN-13)	5060 1988 2005 2
Outer Barcode (ITF-14)	0 5060 1988 2063 2
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			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	100	-	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	22.00

OTHER INFORMATION

INTRASTAT CODE	19051000
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DOCUMENT REVISION

Date	Issue No:	Reason for Revision	Authorised by:
19.05.2022	2	Page5: Microbiological testing frequency amended to: Ad-hoc	RB
26.08.2022	3	Page1: Business new address added. Business co-founders' names/contact details removed Technical contact name amended to Halima En-Nesyry 24hour Contact Name amended to Riz Bell	HE
18.10.2022	4	Page1:Pack weight amended to 90g Number of crispbreads per pack Page6: Packaging information reviewed	HE
18.12.2022	5	Page3: Nutritional values reviewed	HE
10.01.2023	6	Packaging information reviewed: Number of layers per pallet rectified to 8. Number of cases per pallet rectified to 224.	HE
16.01.2023	7	Page1: Product code amended – New SAP code Page2: Product image added	HE

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		Page6: Unit and outer barcode reviewed	
02.02.2023	8	Page1: Unit weight limits reviewed. Number of crispbreads per pack reviewed Page6: Outer case packaging dimensions reviewed	HE
17.07.2023	9	Page1: Business new address added Page4: FOOD INTOLERANCE: Mustard processed in the same facility answer rectified to "No" Page6: Pre-printed tray weight (Kg) amended to 0.004	HE
17.12.2023	10	Page6: Packaging dimensions reviewed: Film width	HE
16.01.2024	11	Page2: Product shelf life extended to 14 months	HE

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