

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	
24 Hour Contact Name:	Riz Bell	
Number:	+44 (0)7956 992410	
Email:	riz@petersyard.com	

PRODUCT DETAILS

Brand:	Peter's Yard	
Product Name:	Sourdough Crackers – Fig & Spelt	
Product Description:	Flow wrapped tray of sized crispbread	
Product Code:	1355	
Recipe:	Fig & Spelt	
Country of Origin	UK	
Size (approximate):	5cm x 5cm (+/- 2mm)	
Weight (approximate):	3.5 – 3.6g	
Number of crispbreads per pack (approximate):	28 – 29	
Pack Weight:	100g	
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: PYSPEC1355
Reviewed on: 12.02.2025	Last Revision: 16.01.2024	Version: 13



PRODUCT DETAILS

Product Image (where applicable) Not currently available	
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ORGANOLEPTIC PROFILE

Appearance:	Thin, wobbly, golden brown rectangle with mottled surface of coarse rye		
Texture:	Light and crisp		
Aroma:	Spelt with a hint of fig and honey		
Flavour:	Mild with a slight sweetness from fig and honey		

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 81%, milk, dried fig pieces 16%, sourdough 10% (rye flour, water), honey, cold pressed rapeseed oil, sea salt

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

Made with care in a bakery that handles nuts.

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		81%	
Milk			
Fig		16%	
Sourdough	Rye flour, water	10%	
Honey			
Cold pressed rapeseed oil			
Sea salt			

NUTRITIONAL INFORMATION (EU Regulation 1169 Format)

Typical values		Per 100g	Per piece
Energy	kJ	1616	65
	kcal	382	15
Fat	g	4.5	<0.5
(of which) saturates	g	0.9	<0.1
Carbohydrate	g	77	3.1
(of which) sugars	g	8.8	<0.5
Fibre	g	7.1	0.3
Protein	g	12	<0.5
Salt	g	1.7	0.1

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FOOD INTOLERANCE

Is this product and its ingredients free from:	Yes/No	Source (if present)	Processed in the same facility
<u> </u>		,	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
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

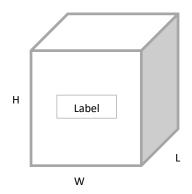
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PACKAGING

Unit Barcode (EAN-13)	5060 1988 2009 0
Outer Barcode (ITF-14)	0 5060 1988 2065 6
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)	100
Case Net Weight (Kg)	0.80
Case Gross Weight (Kg)	1.06



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	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	22.00

OTHER INFORMATION

INTRASTAT CODE	19051000

DOCUMENT REVISION

Date	Issue No:	Reason for Amendment	Authorised by:
19.05.2022	4	Page5: Microbiological testing frequency amended to: Ad-hoc	HE
11.07.2022	5	Page1: Product shape has been amended to Square Product size, weight and number of crispbreads per pack have been amended. Page3: Nutritional values have been reviewed Page6: Packaging dimensions have been reviewed	HE
02.09.2022	6	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 Unit weight and Number of crispbreads per pack reviewed	HE
23.02.2023	7	Page1: Product code amended – New SAP code	HE
17.07.2023	8	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
24.08.2023	9	Page6: SRP Cardboard Box height rectified	HE
19.10.2023	10	Page1: Product approximate weight limits and approximate number of crispbreads per pack are reviewed	HE

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07.12.2023	11	Packaging dimensions reviewed: Film width	HE
16.01.2024	12	Page2: Product shelf life extended to 11 months	HE
12.02.2025	13	Page3: Ingredients list reviewed to add cold pressed rapeseed oil – new recipe Page3: INGREDIENT BREAKDOWN list reviewed to add "Cold pressed rapeseed oil" Page3: NUTRITIONAL INFORMATION reviewed for Fig & Spelt Page3: INGREDIENT AND ALLERGEN DECLARATION "Sesame" removed from the statement "Made with care in a bakery that handles nuts" Page4: FOOD INTOLERANCE "Processed in the same facility": Changed to "No" for Sesame	HE

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