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| Product Name | | | Hill Valley 12 Vanilla Rolls | | | | | | | | | | | | | | | | | Date (denotes version number) | | | | | | | | | | 21-05-21 | | | | | | | | |
| Legal Description | | | | | Vanilla flavoured sponge rolls with a creamy filling and a light sugar dusting | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Commodity Code (10 digits) | | | | | | | | | 19059070 | | | | | | | | | | | | | | | | | | | | | | | Meursing Code | | | | | 7006 | |
| Case x Pack Size (incl ℮ mark if applicable) | | | | 12 x 240g e | | | | | | | | | | | Yearsley Food Product Code | | | | | | | | 281831 | | | | | | | Supplier Product Code | | | | | M7281 | | | |
| Does the packaging have an EU address? | | | | Yes | | | | | | | | | | | | | | Does the packaging have a UK address? | | | | | | | | | Yes | | | | | | | | | | | |
| Manufacturing Site Name and Address | | | | Mademoiselle Desserts Weert B.V.  Marconilaan 7  6003 DD Weert (NL) | | | | | | | | | | | | | | Supplied by | | | | | | | Yearsley Food Ltd, Heywood, OL10 2TP, UK & Yearsley Food Ltd c/o Lineage Bergen op Zoom B.V., 4612 RC, Netherlands.  www.yearsleyfood.co.uk | | | | | | | | | | | | | |
| Ingredients (for allergens, including cereals containing gluten, see ingredients in CAPITALS): | | | | | | | | EGG, Skimmed MILK, Sugar, Palm Oil, WHEAT Flour, Water, WHEAT Starch, Dextrose, Emulsifiers: Mono and Diglycerides of Fatty Acids, Polysorbate 80; Raising Agent: Diphosphates; Glucose Syrup, Maize Starch, Skimmed MILK Powder, Thickener: Guar Gum; Colour: Carotenes; Sal Fat, Gelling Agents: Pectin, Carrageenan. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Outer Case Dimensions (LWH) | | | | | | | 535 x 189 x 182 mm | | | | | | | | | Outer Case Weight (empty) & material: | | | | | | | | | | | | 190 g corrugated cardboard | | | | | | | | | | |
| No Cases / Layer x Layers / Pallet: | | | | | | | | | 10 x 8 | | | | | Total Height of Pallet based on a pallet being 160mm high (metres) | | | | | | | | | | | | | | | | | | | | | | | | 1.61m |
| Inner Pack Dimensions (LWH) | Tray 163 x 163 x 28 mm  CU 172 x 170 x 40 mm | | | | | | | | | Inner Pack Weight & material (PP, LDPE, carton, corrugated board and micron). Please indicate if the plastic contains >30% recycled plastic. | | | | | | | | | | | | | | | | | | | | | Tray: Cardboard with PE Laminate 13g  Carton: Cardboard with PE Laminate 32g | | | | | | | |
| Net Weight (excluding packaging) per case | | | | | | | | | | | | | 2.88kg | | | | Gross Weight (including packaging) per case | | | | | | | | | | | | | | | | | | | | 3.61kg | |
| Country Produced In | | | | | | Netherlands | | | | | | | | | | | | | Country Packed In | | | | | | | | | | | | | | Netherlands | | | | | |
| Health mark | | n.a. | | | | | | | | | Barcode EAN | | | | | n/a | | | | | | | | | | | | | TUC | | 5014733000973 | | | | | | | |
| Production Shelf Life in months (Please note that shelf life on delivery into Yearsley Food must be a minimum of 75% of the shelf life on production. Anything less than this must be approved by your Yearsley Food Ltd buyer) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 18 months | | | | |
| Product temperature on delivery to be target -18oC, minimum -12oC (ice cream min -18°C) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **FOOD INTOLERANCE INFORMATION:** This product CONTAINS the following substances or products causing allergies or intolerances as per EU 1169/2011 - | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Cereals Containing Gluten (wheat, rye, barley, oats, spelt, kamut) | | | | | | | | | | | Yes | Milk/Dairy Products | | | | | | | | | | | | | | | | | | | | | | | | | Yes | |
| Crustaceans and Crustacean Derivatives | | | | | | | | | | | No | Egg and Egg Products | | | | | | | | | | | | | | | | | | | | | | | | | Yes | |
| Mustard and Mustard Derivatives | | | | | | | | | | | No | Fish and Fish Derivatives | | | | | | | | | | | | | | | | | | | | | | | | | No | |
| Peanuts | | | | | | | | | | | No | Soya and Soya Derivatives | | | | | | | | | | | | | | | | | | | | | | | | | No | |
| Nuts incl all derivatives and oils | | | | | | | | | | | No | Celery and Celery Derivatives | | | | | | | | | | | | | | | | | | | | | | | | | No | |
| Sesame and Sesame Derivatives | | | | | | | | | | | No | Sulphites >10ppm | | | | | | | | | | | | | | | | | | | | | | | | | No | |
| Lupin and Lupin Derivatives | | | | | | | | | | | No | Molluscs | | | | | | | | | | | | | | | | | | | | | | | | | No | |
|  | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Wheat and Wheat Derivatives | | | | | | | | | | | Yes | Artificial Flavours including NI | | | | | | | | | | | | | | | | | | | | | | | | | No | |
| MRM/MSM | | | | | | | | | | | No |  | | | | | | | | | | | | | | | | | | | | | | | | |  | |
|  | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| If there is a risk of cross contamination from an allergen not declared within the ingredients list, please indicate: | | | | | | | | | | | | | | | | | | | | | | | | | | No | | | | | | | | | | | | |
| Is the product produced in a nut free production area? | | | | | | | | | | | | | | | | | | Yes | | | | | | Is the product suitable for Coeliacs? | | | | | | | | | | | | | No | |
| Is the product suitable for vegetarians? | | | | | | | | | | | | | | | | Yes | | | | | | Is the product suitable for vegans? | | | | | | | | | | | | | | | No | |
| Is the product suitable for a Kosher diet? | | | | | | | | | | | | No | | | | | | | | | Is the product suitable for a Halal diet? | | | | | | | | | | | | | | | No | | |
| Does the product contain any GM protein or DNA? (If YES please identify) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | No | |

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | PHYSICAL QUALITY | | | | | | | | Quality Attribute including definition | | | | | Tolerance | | | Dimension individual Slice | | | | | L = 48 – 58 mm  W = 36 - 40 mm  H = 27 - 33 mm | | |  | | | | |  | | |  | | | | |  | | |  | | | | |  | | |  | | | | |  | | | Preparation Instructions  (defrost, cooking, re-heating) | | Keep frozen. Store at -18°C or colder. Do not refreeze once defrosted. | | | | | | Appearance | | 12 individual rolls of blank sponge cake, with a white creamy filling, topped with a sugar dust decoration | | | | | | Flavour | | baked sponge cake  sweet from filling and sugar dusting | | | | | | Colour | | Yellow sponge cake, white filling, white sugar dusting | | | | | | Texture | | Soft sponge cake, smooth creamy filling, soft sugar dusting | | | | | |  | | | | | | | | MICROBIOLOGICAL | | | | | | | |  | TARGET | | | MAXIMUM (Cfu/g) | | FREQUENCY | | Aerobic Plate Count | < 50.000 c.f.u / g | | | < 50.000 c.f.u / g | | Each production | | Enterobacteriacaea | < 500 c.f.u / g | | | < 500 c.f.u / g | | Each production | | Coliforms | - | | |  | |  | | E Coli | < 10 c.f.u / g | | | < 10 c.f.u / g | | Weekly random products | | Staph aureus | < 50 c.f.u / g | | | < 50 c.f.u / g | | Weekly random products | | Salmonella spp (in 25g) | absent / 25 g | | | Present / 25 g | | Weekly random products | | Cl. perfringens | - | | |  | |  | | Campylobacter spp | - | | |  | |  | | B cereus | - | | |  | |  | | Yeasts | - | | |  | |  | | Moulds | - | | |  | |  | | Listeria | absent / 25 g | | | Present / 25 g | | Weekly random products | | Other tests: |  | | | | | | | Laboratory Name, Address and Accreditation Details: | | ROBA Laboratorium B.V.  Florijn 4  5751 PC Deurne  Registrationnumber fo accreditation is L 264 | | | | | |  | | | | | | | | DATE CODING FORMAT (please attach outer case label) | | | | | | | | DD-MM-YYYY, label not ready yet | | | | | | | | NUTRITION INFORMATION (Typical Values) | | | Per 100g | | | Per roll (20g) | | Energy kJ / kcal | | | 1219 / 291 | | | 244/ 58 | | Fat | | | 15 g | | | 3,1 g | | Of which saturates | | | 7.7 g | | | 1.5 g | | Carbohydrate | | | 32 g | | | 6.4 g | | Of which sugars | | | 21 g | | | 4.2 g | | Fibre | | | 0,3 g | | | 0,1 g | | Protein | | | 5.6 g | | | 1.1 g | | Salt | | | 0,55 g | | | 0.11 g | | Vitamins | | | - | | | - | | Source (calculated or analysed?) | | | calculated | | | calculated | | This pack contains 12 portions | | | | | | |  | |  | | | | | | | |

**Commodity Codes can be found at** [**https://www.trade-tariff.service.gov.uk/sections**](https://www.trade-tariff.service.gov.uk/sections)

**Meursing Codes can be found at** [**https://www.gov.uk/additional-commodity-code**](https://www.gov.uk/additional-commodity-code)

# **Certificates of Conformance / Certificates of Analysis**

Although each delivery or batch does not need to be accompanied by a CofC or CofA, the supply of product to Yearsley assumes that all batches achieve the physical and microbiological details in the specification. On occasion some customers will request copies of laboratory results including but not limited to micro, pesticides and chemical (including nutrition) which we will contact you for.

**Product Warranty**

Suppliers must warrant that all products supplied comply with all relevant UK and EU Statutes, Statutory Instruments and Regulations.

**Packaging**

Packaging must be suitable for purpose and comply with EU 1935/2004 and other relevant legislation. Please ensure that all details on material types and weights are included.

**Labelling**

# All products must be labelled according to the relevant UK & EU legislation and be in English and be fully legible. Ideally, outer case labelling should follow the BFFF labelling guidelines (<http://www.bfff.co.uk/about-us/publications/light>). Ensure all labels are attached to this specification.

# **Product Temperature**

All frozen products should be delivered into YFL at a temperature of –18oC or colder. At the discretion of Yearsley Food Ltd some products may be accepted in up to -12oC excluding ice cream products which must be at least -15oC. If this temperature is not achieved the delivery may be rejected.

**Pallets**

Pallets should be ISPM15 and conform to BS2629 and should be nailed soft/hard wood, four-way entry, non-reversible close boarded deck (nominal gap 25mm), mitred perimeter base. Dimensions must not exceed 1200mm x 1000mm x 161mm with no product overhanging. Stacked pallets must be no taller than 1.8 metres and be securely wrapped. Product delivered into cold stores on pallets other than the above may be subject to an inverting charge or may be rejected. Any other manual handling of unsuitable pallets may also be charged for.

# **Product Recall**

If the supplier of the product has cause to implement a product recall, all reasonable costs incurred will be invoiced back to the supplier. If affected product has been delivered to the final user, then additional charges for the recovery and disposal of this will be made at the discretion of Yearsley Food Ltd.

# **Product Shelf Life**

All frozen products delivered into Lineage UK Warehousing for Yearsley Food Ltd must possess a shelf life suitable for us to sell it on. This must be 75% of the original production shelf life. Prior authorisation must be gained from the Buyer for products with a shorter life.

**Pesticide Residues**

All products, where relevant, must conform to relevant UK and EU legislation regarding minimum residual limits (MRL’s). Furthermore, any chemicals used on products must be permitted under UK and EU legislation.

**Changes to Products**

Any changes to own brand product must be notified to the technical department in advance of the change. The technical department will then assess if any pack copy changes are required.

**Please ensure you have also sent the following documents:**

* **A copy of your GFSI certificate**
* **A copy of your GFSI report**
* **A copy of your CCP summary (to include details of the hazard, how it is controlled, frequency of checking, etc) and process flow**

|  |  |
| --- | --- |
| **Completed by (print name and sign) - By signing this form you consent to the Technical T&C’s as detailed below:** | |
| Name | **Anny Coppen** |
| Job title | **Senior QA / QC** |
| Date | **21-5-2021** |
| Sign |  |

**Product photos:**



