

**The Real Yorkshire Pudding Company Limited  
Coulman Road Industrial Estate  
Thorne  
Doncaster  
South Yorkshire  
DN8 5JS**

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## **Product Specification**

### **Product Title**

**3” Catering Yorkshire Puddings**

### **Pack Size**

**10 x 10 x 3” These shall be packed in clear food grade polypropylene bags. Each outer case shall contain 10 bags with 10 puddings in each bag.**

### **Contacts**

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Product: 10 x 10 x 3	Issue No: 5	Issue Date: September 2014	Authorised By: Andy Grudniewicz
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## **PRODUCT INFORMATION**

### **Product Description:**

The product shall consist of a traditionally baked Yorkshire Pudding with a diameter of approximately 3". These shall be packed in 10's.

### **FLAVOUR**

The product shall have a flavour characteristic of a 'home baked' Yorkshire Pudding.

The product shall not have uncharacteristic flavours, taints or odours foreign to it nor shall it develop such defects during its specified shelf life.

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### **COLOUR/APPEARANCE**

The product shall have baked Yorkshire Pudding characteristics, essentially round in shape, light brown in colour with a relatively uniform height and good lift.

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### **TEXTURE**

Light and crisp.

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### **UNACCEPTABLE DEFECTS**

Carbon >3mm in size  
Heavy/Doughy product  
Insufficient lift  
Deformed and mis -shaped product  
Overcooked/undercooked product  
Excessively oily

Foreign matter, insects, insect fragments, insect damages or evidence of infestation, objectionable matter, adventitious matter and any injurious substance.

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## PRODUCT COMPOSITION

### INGREDIENT DECLARATION (Greatest First)

Wheat Flour, Egg Albumin, Skimmed Milk, Whole Egg, Rapeseed Oil, Salt, Sunflower Lecithin

Suitable for Vegetarians

### RECIPE FORMULATION

<b>Recipe (Record the ingredients in descending order)</b>	<b>Percentage of each ingredient in the recipe (%)</b>	<b>Country of origin for each ingredient</b>	<b>Supplier</b>	<b>Is the ingredient fresh, frozen, dried, reconstituted, cooked etc</b>
Wheat Flour	32.8	U.K.	Bowmans	Dried powder
Skimmed Milk	13.3	U.K.	Freshways	Fresh Pasteurised
Egg Albumin	19.8	U.K.	UK Egg Centre	Fresh Pasteurised
Whole Egg	5.4	U.K.	UK Egg Centre	Fresh Pasteurised
Water	23.1	U.K.	Yorkshire Water	Liquid
Rapeseed Oil	5.3	U.K.	AAK/KTC	Liquid
Salt	0.2	U.K.	British Salt	Vacuum Dried Powder
Sunflower Lecithin	0.1	EU	AAK/KTC	Liquid

### NUTRITIONAL INFORMATION

Per 100g

Energy	1377Kj/ 304kcal
Protein	11.5g
Carbohydrates	37.3g
Fat	12.1g
Fibre	2.5g
Sodium	0.6g

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# **PRODUCT PROCESSING**

## **1. DESCRIPTION OF PROCESS**

### **Batter Preparation**

All the ingredients are mixed using a specific recipe and method to produce a batter. The mixer is vertically mounted with a rotating multi-bladed paddle. The batter is sieved through a 2mm aperture sieve into a batter tub. The batter tub is moved to the depositing lines and pumped into the depositor hopper. Trays are taken from the baking trays and fed along the lines. Firstly oil and then batter is deposited into foils in the trays. These are placed onto the baking racks awaiting loading into the oven.

### **Baking and Cooling Process**

The racked puddings are cooked for 18-22 minutes at an oven setting of 260 degrees Celsius. The puddings are baking and allowed to cool before the final stage of cooling takes place in a chiller, bring the temperature down to ideally 5 degrees Celsius.

### **Packing Process**

Puddings are placed manually into clear plastic bags. The bags are passed through a metal detector and placed into a cardboard outer. The cardboard outer is then palletised and stretch wrapped. Completed pallets are transferred to a frozen storage area prior to despatch.

## **2. PROCESS FLOW CHART**

This is based on Hazard Analysis Critical Control Point (HACCP).

## **3.FOOD SAFETY DEVICES**

### **Automatic metal detection system**

Type: Gorrington Kerr

Position on line: In line between packing and boxing

Frequency of testing of detector: approximately every hour

Rejection Size: Ferrous	2.5 mm
Non Ferrous	3.0mm
Stainless steel	3.5 mm

Type of rejection mechanism: Reject arm

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## **PRODUCT PROCESSING (Cont'd)**

### **4.FILLING/PACKING**

Method : By Hand

Nominal Weight: 29g

Practical Weight: 28g – 30 g

Frequency of manual check weighing: Every 30 minutes

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## PRODUCT PARAMETERS

### 1. PHYSICAL PARAMETERS

Weight: 29g +/- 1.0g

### 2. MICROBIOLOGICAL PARAMETERS

TEST	TARGET	MAXIMUM	REJECT
Total Viable Count/g	<10,000	10,000	>10,000
Coliforms/g	<100	100	>100
Staphylococcus aureus/g	<20	20	>20
Escherichia Coli/g	<20	20	>20

Methods used are based on BS5763

### 3. SHELF LIFE

The product shall have a shelf life of 18 months with a minimum shelf life of 9 months on delivery.

### 4. ORGANOLEPTIC ATTRIBUTES

SCORE	FLAVOUR	TEXTURE	COLOUR
5	Good	Exterior crispy not hard. Interior light, spongy	Golden brown colour
4	Typical	Exterior crispy not hard. Interior light, spongy	Golden brown colour
3	Slightly weak- Bland	Slightly hard or chewy	Light or dark brown
2	Neutral/Slightly off	Slightly hard or chewy	Light or dark brown
1	Off Flavour or taint	Very wet, soggy or very hard	Uncooked appearance or burnt

Acceptable Criteria: Scores 3,4 and 5 are acceptable

Warning Level: Any score of 2 resample, increase sample level and improve process

Action Level: Stop process if two consecutive scores of 2 or any score of 1.

### 5. COOKING INSTRUCTIONS

All appliances vary. The following are guidelines.

Remove puddings from packing before baking.

OVEN BAKE: Preheat oven to 200 degrees C/400 degrees F/Gas Mark6.

Place Yorkshire pudding on a baking tray and bake for 4-5 minutes.

Serve immediately.

Unsuitable for MICROWAVE COOKING

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## **PACKAGING SPECIFICATION**

Packing Material: Clear Polythene bags  
Diameter/Dimension mm: 150 x 200  
Method of Sealing: Hand tied

### **Pack Outercase**

Type: Corrugated cardboard  
Grade/Gauge: 125TLS/B/125T  
Colour: Brown with blue print  
Dimensions mm: 600 x 400 x 200  
Information on Outer : Identification of product type

### **Configuration of Pallet**

Type of pallet: White Wooden  
Number of packs per outer: 10

### **Palletisation-**

No of outers per layer: 5

### **Configuration-**

No of layer per pallet: 7  
No of outers per pallet: 35

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## **PRODUCT CODING**

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A pallet label will be attached to every pallet contain the following information:

Product Case Size  
Type of product  
Julien Code for the day's production  
Best Before

### **Outer Case Coding**

The outer case shall carry a durability code on it.

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## Allergy data

<b>Product contains</b>	<b>Yes / No</b>	<b>Comment if yes</b>
<b>Wheat and their derivatives</b>	<b>Y</b>	<b>Wheat Flour</b>
<b>Oat and their derivatives</b>	<b>N</b>	
<b>Rye and their derivatives</b>	<b>N</b>	
<b>Barley and their derivatives</b>	<b>N</b>	
<b>Maize / corn and their derivatives</b>	<b>N</b>	
<b>Soy or soy products</b>	<b>Y</b>	<b>Soya Lecithin</b>
<b>Animal products/ e.g. egg or derivatives</b>	<b>Y</b>	<b>Hen Egg</b>
<b>Animal products / dairy</b>	<b>Y</b>	<b>Cows Milk</b>
<b>Animal products /other</b>	<b>N</b>	
<b>Colour (Natural)</b>	<b>N</b>	
<b>Colour (Artificial)</b>	<b>N</b>	
<b>Emulsifiers</b>	<b>N</b>	
<b>MSG</b>	<b>N</b>	
<b>Additives</b>	<b>N</b>	
<b>Peanuts</b>	<b>N</b>	
<b>Nut other than peanuts</b>	<b>N</b>	
<b>Seeds</b>	<b>N</b>	
<b>Nut oil (including peanut, ground nut and arachis oil)</b>	<b>N</b>	
<b>UVP/TVP</b>	<b>N</b>	
<b>Seafood</b>	<b>N</b>	
<b>Contains material from Genetically Modified</b>	<b>N</b>	
<b>Irradiated product</b>	<b>N</b>	
<b>Gluten</b>	<b>Y</b>	<b>Wheat Flour</b>
<b>Glutamate</b>	<b>N</b>	
<b>Benzoate</b>	<b>N</b>	
<b>Sulphite and derivatives</b>	<b>N</b>	
<b>HVP/HPP</b>	<b>N</b>	
<b>BHA/BHT</b>	<b>N</b>	
<b>Azo Dyes</b>	<b>N</b>	
<b>Artificial Flavouring</b>	<b>N</b>	
<b>Added Sugar</b>	<b>N</b>	
<b>Added Salt</b>	<b>Y</b>	
<b><u>Is this raw material suitable for:</u></b>		
<b>Ovo-Lacto Vegetarians</b>	<b>Y</b>	
<b>Vegans</b>	<b>N</b>	
<b>Diabetics</b>	<b>Y</b>	

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**The customer may not reveal any part of this specification to any third party.**

**AUTHORISING SIGNATURES FOR THE REAL YORKSHIRE PUDDING COMPANY LTD**

**Technical**

**Name: Andy Grudniewicz  
Title: Interim Quality Manager  
Signature:**

**Date Agreed:**

**Commercial**

**Name: Daniel Roma  
Title: Account Manager  
Signature:**

**Date Agreed:**

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