

Supplier's Product Code : 80511
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Schulstad Royal Danish Selection

MULTIPACK PRODUCT

Short Product Name:
Schulstad Royal Danish Selection

Product Description:
A selection of 3 Danish pastries: Cinnamon Swirl, Vanilla Crown and Apricot Crown. Includes 2 x135g icing bags

General Information

Food/Drink :	Food
Product Category :	Frozen
Generic Product Type :	Bakery

Supplier's Product Code :
80511
Supplier: Lantmannen Unibake
Maidstone Road
Kingston
Milton Keynes

MK10 0BD
England
P: 07780837112

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	05701536805118	Outer Case Length :	393 mm
Packaging Type Description :	Case	Outer Case Width :	293 mm
Total Quantity of Inner Units in Outer Case :	36 Units	Outer Case Height :	136 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	4.20 kg
		Product Net Weight :	3.68 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	10 Cases	Pallet Height :	1.66 MTR
Quantity of Layers Per Pallet :	11 Layers	Pallet Gross Weight :	40.13 kg
Quantity of Cases Per Pallet :	110 Cases		

Logistical Information

Shelf Life from Time of Production :	360 Days	Minimum Order Quantity :	Not specified.
Guaranteed Shelf Life on Delivery :	90 Days	Delivery Lead Time :	Not specified.

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	0.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	308.00 g	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

Waste Packaging Weight - Transport Packaging

Plastic :	0.00 g	Wood Total :	25,000.00 g
Paper/Board :	0.00 g	Is Pallet Returnable? :	-
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments :
Not specified.

COMPONENT 1 of 3 : Cinnamon Swirl

Origin Information

Product Country of Origin/Place of Provenance:	United Kingdom
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Additional Origin Details :
Not specified.

Inner Pack Information

Internal GTIN :	Not specified.
Packaging Type Description :	Polythene Bag
Variable Weight Consumer Item :	No
Net Drained Weight :	Not specified.

Inner Unit Length :	390 mm
Inner Unit Height :	0 mm
Inner Unit Width :	290 mm
Inner Product Weight :	Not specified.
Inner Product Weight Units :	g

Weight/Volume :
12 units per bag. 3 x bags per case. Additional: 2 bags of icing per case

Handling Information

Directions For Use : Bake from frozen for 18 minutes at 190°C.
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Storage Instructions : Frozen < -18°C.
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Dietary Information

Ingredients :

DOUGH: WHEAT Flour (with Calcium, Iron, Niacin, Thiamin), Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Emulsifier (E471), Salt, Acidity Regulator (E330), Flavouring), Water, Yeast, Egg (EGG, Salt), Sugar, Improver (WHEAT Flour). **FILLING:** Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Coconut Oil, Salt, Emulsifier (E471), Acidity Regulator (E330), Flavouring), Sugar, Water, Custard Powder (Sugar, Modified Potato Starch, Whey Powder (MILK), Skimmed MILK Powder, Coconut Oil, Stabilisers (E404, E450iii, E339ii, E451i), Glucose Syrup, Flavouring, Colour (E160aiii), Salt, MILK Protein), Sugar Syrup, Cinnamon (0.5%), WHEAT Flour, Cane Sugar Syrup. **TOPPING:** Glaze (Water, Glazing Agent (E953), Sugar, Gelling Agent (E406), Acidity Regulator (E330), Preservative (E202)). **ICING:** Sugar, Water, Glucose Syrup.

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	Yes
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	Yes
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	May Contain
Almond nuts :	May Contain
Hazelnuts :	May Contain
Walnuts :	May Contain
Cashew nuts :	No
Pecan nuts :	May Contain
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	Yes

Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	Yes
Artificial Sweeteners :	No

Product suitability:

Suitable for a Vegetarian Diet :	No
Suitable for a Vegan Diet :	No
Suitable for Sufferers of Lactose Intolerance :	No
Suitable for Coeliacs :	No
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	-

Wheat (and products thereof) :	Yes
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	No
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	Yes
Sulphur Dioxide and Sulphites :	Below 10mg per kg/litre (not 0 mg)
Sulphur Dioxide/Sulphites Concentration :	<= -

Allergen Statement :

For allergens, including cereals containing gluten, see ingredients in CAPITALS. May contain traces of nuts.

Nutritional Information

Average Serving :	86.80 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G\ML :	1,856.00 kJ
Energy per 100 G\ML :	444.00 kcal
Fat per 100 G\ML :	26 g
- of which Saturates per 100 G\ML :	11.1 g
- of which Mono-unsaturates per 100 G\ML :	10.2 g
- of which Polyunsaturates per 100 G\ML :	3.65 g
Trans Fats per 100 G\ML :	0.10 g
Carbohydrate Per 100 G\ML :	46.5 g
- of which Sugars per 100 G\ML :	18.1 g
- of which Polyols per 100 G\ML :	Not specified.
- of which Starch per 100 G\ML :	Not specified.
Fibre per 100 G\ML :	0.8 g
Protein per 100 G\ML :	5.7 g
Salt per 100 G\ML :	0.34 g
Sodium per 100 G\ML :	0.137 g

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G\ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	9.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	0.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g
Wood :	Not specified.
Fibre Based Composite :	Not specified.

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
Roundtable of Sustainable Palm Oil (RSPO) :	Yes
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

Other Accreditation : Not specified.	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of microbiological results? :	Yes
Is shelf life testing undertaken? :	Yes

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Bacillus Cereus (cfu/g or ml)	Every 6 months	<10	1000	-	
Coliforms (cfu/g or ml)	Every 6 months	<10	10	-	
Listeria SPP	Every 6 months	<0	0	-	25g
Moulds (cfu/g or ml)	Every 6 months	<1000	1000	-	
Salmonella	Every 6 months	<0	0	-	25g
Staphylococcus Aureus (cfu/g or ml)	Every 6 months	<20	1000	-	
Total Viable Count (TVC) (cfu/g or ml)	Every 6 months	<1000	10000	-	
Yeast (cfu/g or ml)	Every 6 months	<1000	1000	-	

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Dimensions Height (mm)	Every Batch	=22.5	17.5 to 27.5	-	
Dimensions Length (mm)	Every Batch	=90	80 to 100	-	
Weight (g)	Every Batch	=86.8	79.5 to 94.5	-	

COMPONENT 2 of 3 : Apricot Crown

Origin Information

Product Country of Origin/Place of Provenance :	United Kingdom
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Additional Origin Details :
Not specified.

Inner Pack Information

Internal GTIN :	Not specified.
Packaging Type Description :	Polythene Bag
Variable Weight Consumer Item :	No
Net Drained Weight :	Not specified.

Inner Unit Length :	390 mm
Inner Unit Height :	0 mm
Inner Unit Width :	290 mm
Inner Product Weight :	Not specified.
Inner Product Weight Units :	g

Weight/Volume :
12 units per bag. 3 x bags per case. Additional: 2 bags of icing per case

Handling Information

Directions For Use : Bake from frozen for 18 minutes at 190°C.
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Storage Instructions : Frozen < -18°C.
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Dietary Information

Ingredients :

DOUGH: WHEAT Flour (with Calcium, Iron, Niacin, Thiamin), Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Emulsifier (E471), Salt, Acidity Regulator (E330), Flavouring), Water, Yeast, Egg (EGG, Salt), Sugar, WHEAT Gluten, Improver (WHEAT Flour), Stabiliser (E417), **FILLING:** Apricot Filling (22.5%) (Dried Apricots, Sugar, Apricot Puree, Glucose Syrup, Water, Modified Maize Starch, Gelling Agent (E406), Flavouring, Preservative (E202), Salt, Elderberry Concentrate, Acidity Regulator (E330)), Sugar, Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Coconut Oil, Salt, Emulsifier (E471), Acidity Regulator (E330), Flavouring), Water, WHEAT Flour, ALMOND Powder, Flavouring, **TOPPING:** Glaze (Water, Glazing Agent (E953), Sugar, Gelling Agent (E406), Acidity Regulator (E330), Preservative (E202)).
ICING: Sugar, Water, Glucose Syrup.

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	Yes
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	May Contain
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	Yes
Almond nuts :	Yes
Hazelnuts :	May Contain
Walnuts :	May Contain
Cashew nuts :	No
Pecan nuts :	May Contain
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No

Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	Yes
Artificial Sweeteners :	No

Product suitability:

Suitable for a Vegetarian Diet :	No
Suitable for a Vegan Diet :	No
Suitable for Sufferers of Lactose Intolerance :	No
Suitable for Coeliacs :	No
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	-

Cereals Containing Gluten :	Yes
Wheat (and products thereof) :	Yes
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	No
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	Yes
Sulphur Dioxide and Sulphites :	Below 10mg per kg/litre (not 0 mg)
Sulphur Dioxide/Sulphites Concentration :	<= -

Allergen Statement :

For allergens, including cereals containing gluten, see ingredients in CAPITALS. May contain traces of milk and nuts.

Whey powder and skimmed milk powders are used within the factory.

Nutritional Information

Average Serving :	98.80 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,566.00 kJ
Energy per 100 G/ML :	375.00 kcal
Fat per 100 G/ML :	21.2 g
- of which Saturates per 100 G/ML :	8.51 g
- of which Mono-unsaturates per 100 G/ML :	8.07 g
- of which Polyunsaturates per 100 G/ML :	3.58 g
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	40.7 g
- of which Sugars per 100 G/ML :	14.1 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	1.2 g
Protein per 100 G/ML :	4.7 g
Salt per 100 G/ML :	0.29 g
Sodium per 100 G\ML :	0.117 g

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	9.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	0.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g
Wood :	Not specified.
Fibre Based Composite :	Not specified.

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
Roundtable of Sustainable Palm Oil (RSPO) :	Yes
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

Other Accreditation : Not specified.	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of microbiological results? :	No
Is shelf life testing undertaken? :	No

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Bacillus Cereus (cfu/g or ml)	Every 6 months	<10	1000	-	
Coliforms (cfu/g or ml)	Every 6 months	<10	10	-	
Listeria SPP	Every 6 months	<0	0	-	25g
Moulds (cfu/g or ml)	Every 6 months	<1000	1000	-	
Salmonella	Every 6 months	<0	0	-	25g
Staphylococcus Aureus (cfu/g or ml)	Every 6 months	<20	1000	-	
Total Viable Count (TVC) (cfu/g or ml)	Every 6 months	<1000	10000	-	
Yeast (cfu/g or ml)	Every 6 months	<1000	1000	-	

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Dimensions Height (mm)	Every Batch	=30	20 to 40	-	
Dimensions Length (mm)	Every Batch	=115	100 to 130	-	
Weight (g)	Every Batch	=98.8	91.5 to 106.5	-	

COMPONENT 3 of 3 : Vanilla Creme Crown

Origin Information

Product Country of Origin/Place of Provenance :	United Kingdom
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Additional Origin Details :
Not specified.

Inner Pack Information

Internal GTIN :	Not specified.
Packaging Type Description :	Polythene Bag
Variable Weight Consumer Item :	No
Net Drained Weight :	Not specified.

Inner Unit Length :	111 mm
Inner Unit Height :	0 mm
Inner Unit Width :	111 mm
Inner Product Weight :	Not specified.
Inner Product Weight Units :	g

Weight/Volume :
12 units per bag. 3 x bags per case. Additional: 2 bags of icing per case

Handling Information

Directions For Use : Bake from frozen for 18 minutes at 190°C.
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Storage Instructions : Frozen < -18°C.
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Dietary Information

Ingredients : DOUGH: WHEAT Flour (with Calcium, Iron, Niacin, Thiamin), Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Emulsifier (E471), Salt, Acidity Regulator (E330), Flavouring), Water, Yeast, Egg (EGG, Salt), Sugar, WHEAT Gluten, Improver (WHEAT Flour), Stabiliser (E417), FILLING: Water, Custard Powder (4.5%) (Sugar, Modified Potato Starch, Whey Powder (MILK), Skimmed MILK Powder, Coconut Oil, Stabilisers (E404, E450iii, E339ii, E451), Glucose Syrup, Flavouring, Salt, MILK Protein, Colour (E160aiii)), Sugar, Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Coconut Oil, Salt, Emulsifier (E471), Acidity Regulator (E330), Flavouring), WHEAT Flour, ALMOND Powder, Flavouring. TOPPING: Glaze (Water, Glazing Agent (E953), Sugar, Gelling Agent (E406), Acidity Regulator (E330), Preservative (E202)), HAZELNUTS. ICING: Sugar, Water, Glucose Syrup.
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Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	Yes
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	Yes
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	Yes
Almond nuts :	Yes
Hazelnuts :	Yes
Walnuts :	May Contain
Cashew nuts :	No
Pecan nuts :	May Contain
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No

Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	Yes
Artificial Sweeteners :	No

Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	No
Suitable for Sufferers of Lactose Intolerance :	No
Suitable for Coeliacs :	No
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	-

Cereals Containing Gluten :	Yes
Wheat (and products thereof) :	Yes
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	No
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	Yes
Sulphur Dioxide and Sulphites :	Below 10mg per kg/litre (not 0 mg)
Sulphur Dioxide/Sulphites Concentration :	<= -

Allergen Statement :

For allergens, including cereals containing gluten, see ingredients in CAPITALS. May contain traces of other nuts.

Nutritional Information

Average Serving :	98.80 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,609.00 kJ
Energy per 100 G/ML :	386.00 kcal
Fat per 100 G/ML :	24.8 g
- of which Saturates per 100 G/ML :	10.07 g
- of which Mono-unsaturates per 100 G/ML :	10.2 g
- of which Polyunsaturates per 100 G/ML :	3.35 g
Trans Fats per 100 G\ML :	0.10 g
Carbohydrate Per 100 G/ML :	35 g
- of which Sugars per 100 G/ML :	11.4 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	1.6 g
Protein per 100 G/ML :	4.9 g
Salt per 100 G/ML :	0.33 g
Sodium per 100 G\ML :	0.13 g

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	9.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	0.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g
Wood :	Not specified.
Fibre Based Composite :	Not specified.

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
Roundtable of Sustainable Palm Oil (RSPO) :	Yes
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

Other Accreditation : Not specified.	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of microbiological results? :	Yes
Is shelf life testing undertaken? :	Yes

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Bacillus Cereus (cfu/g or ml)	Every 6 months	<10	1000	-	
Coliforms (cfu/g or ml)	Every 6 months	<10	10	-	
Listeria SPP	Every 6 months	<0	0	-	25g
Moulds & Yeast (cfu/g or ml)	Every 6 months	<1000	1000	-	
Salmonella	Every 6 months	<0	0	-	25g
Staphylococcus Aureus (cfu/g or ml)	Every 6 months	<20	1000	-	
Total Viable Count (TVC) (cfu/g or ml)	Every 6 months	<1000	10000	-	
Yeast (cfu/g or ml)	Every 6 months	<1000	1000	-	

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Dimensions Height (mm)	Every Batch	=30	20 to 40	-	
Dimensions Length (mm)	Every Batch	=115	100 to 130	-	
Weight (g)	Every Batch	=98.8	91 to 107	-	