

PRODUCT SPECIFICATION

Document Code: BCSP 1.6

Issue No: 1.0 Date: 14/09/2023

Mini Vanilla Eclair

Product Number: 105078

Trampas Carpenter - Quality Supervisor

P: (07) 5476 7633 Site Details: 134 Fred Chaplin Circuit, Bells Creek,

E: qa@countrychef.com.au QLD, 4551

Ingredients:

Skimmed MILK, Sugar, Vegetable Oil (Palm), Barn EGGS, Cream (MILK), WHEAT Flour, Water, Skimmed MILK Powder, Vegetable Fat (Coconut), Modified Starch, Defatted Cocoa Powder, Dextrose, Starch, Anhydrous MILK Fat, Emulsifier (E322, E471), Natural Vanilla Flavouring, Stabiliser (E407), Colour (E160a).

Made in Netherlands.

Contains: Wheat, Gluten, Egg, Milk.

May Contain: Almond, Brazil Nut, Cashew, Hazelnut, Macadamia, Pecan, Pine Nut, Pistachio, Walnut, Soy.



Allergens:	NO	YES	MAYBE
Wheat or Wheat products?		Х	
Gluten or Gluten Products? (From Barley, Oats, Rye, Wheat or their hybrids)		Х	
Almond or Almond products?			X
Brazil nuts or Brazil nut products?			X
Cashew or Cashew products?			X
Hazelnut or Hazelnut products?			X
Macadamia or Macadamia products?			X
Pecan or Pecan products?			X
Pine nuts or Pine nut products?			X
Pistachio or Pistachio products?			X
Walnut or Walnut products?			X
Mollusc or Mollusc products?	Х		
Crustacea or Crustacean products?	Х		
Fish or Fish products?	Х		
Egg or Egg products?		Х	
Peanut or Peanut products?	Х		
Added Sulphites in concentrations of 10 mg/kg or more (Includes additives 220, 221, 222, 223, 224, 225, 228)	Х		
Lupin or Lupin products?	Х		
Milk or Milk products?		Х	
Soybeans or Soybeans products?			Х
Sesame seed or Sesame seed products?	Х		

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Nutritional Data:					
Servings per package: 108		Serving Size: 18.5g			
<u>Nutrient</u>	Average QTY per 18.5g Serving	Average QTY per 100g			
Energy	256kJ / 61.4cal	1384kJ / 332cal			
Protein	0.8	4.3			
Fat, total	3.9	21.1			
- Saturated	2.8	15.3			
Carbohydrate, total	5.7	31.0			
- Sugars	4.3	23.0			
Dietary Fibre	0.15	0.8			
Sodium	>0.1	>0.1			

Parameters:				
Sensory				
Appearance	Long shaped choux pastry dipped in chocolate brown			
	topping with white stripes with a creamy yellow filling.			
Colours	Light brown dough, creamy yellow filling, chocolate brown			
	topping with white stripes.			
Aroma	Sweet vanilla flavoured filling and chocolate topping.			
Flavour	Sweet baked dough, vanilla flavoured filling with sweet			
	chocolate topping.			
Texture	Soft and fluffy choux pastry dough, creamy filling, thin			
	chocolate coating with slight crunch.			
<u>Microbial</u>				
Standard Plate Count	1,000,000 cfu/g			
Mould	5,000 cfu/g			
Yeast	5,000 cfu/g			
Salmonella spp.	No present in 25g			
Bacillus Cereus	1,000 cfu/g			
Enterobacteriaceae	10,000 cfu/g			

<u>Storage</u>			
Date Coding	Frozen BB included on outer carton label.		
Storage Conditions – Frozen	Keep frozen -18°C		
Storage Conditions – Chilled	Keep refrigerated 4°C		
Shelf Life – Frozen	18 months		
Shelf Life – Chilled	1 day		

<u>Packaging</u>				
Primary	Food grade plastic bag, 1 bag including 108 x Eclairs inside Carton.			
Secondary	Cardboard Carton with Outer Carton Label attached.			
	Dimensions: 335 x 223 x 130mm			
	Gross Weight: 2.5kg			
	TUN: 19341242002079			
<u>Palletisation</u>				
Units per Carton	108			
Layers on Pallet	8			

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Boxes per Layer	16
Pallet Height	1.19m
Max Pallet Stack	2

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