	Form No.	Issue Date	Version
	NPD-FRM-004a	12/04/2020	1
	Authorised by	Innovation Manager	Ryan Schultz
Form Title	FINISHED PRODUCT SPECIFICATION		<i>RSchultz</i>


1100717 Boscastle Quiche Lorraine 8x200g	Spec. version	1.0
	Effective date	7/10/2022

Product Code	1100717 CP001260		
Product Name	BOS QUICHE LORRAINE 8X200G Boscastle Quiche Lorraine 8x200g		
Product Description	Boscastle Quiche Lorraine 8x200g		
Packaging Description	Frozen foodservice 8x pack quiche		
Manufacturing Location	Patties SA- AWF		
APN/TUN	APN	9356335003287	TUN 19356335003277

Ingredient Listing	<p>Egg Filling (65%) Water, Egg (17%), Bacon (16%), (Pork, Water, Tapioca Starch, Salt, Bacon Cure (Mineral Salts (451, 450)), Sugar, Antioxidant (316), Dextrose, Preservative (250)), Acidity Regulators (325, 262), Cheddar Cheese (8%) (Milk, Salt, Non-Animal Rennet), Roasted Onion (Onion, Canola Oil, Salt), Thickened Cream (Cream (Milk), Thickener (412, 407), Milk Solids, Thickener (1442), Oat Fibre, Psyllium, Salt, Pepper, Chives.</p> <p>Shortcrust Pastry (35%) Wheat Flour, Water, Vegetable Shortening (Palm Oil**, Antioxidant (307b)), Margarine (Vegetable Oil, Water, Salt, Emulsifier (471), Flavour, Acidity Regulator (500, 300)), Flour Conditioner (Wheat Flour, Flour Treatment Agent (920)), Butter (Milk), Milk Solids, Canola Oil, Salt, Baking Powder (Raising Agents (500, 450), Wheaten Corn Flour (Wheat)), Preservative (202).</p> <p>**Contributes to the production of sustainable palm oil.</p>
Product Claims	-
Allergen Statement	CONTAINS: EGG, MILK, WHEAT, GLUTEN. MAY CONTAIN: SOY, FISH.
Country of Origin	Made in Australia from 72% Australian ingredients

Nutrition Information			
NUTRITION INFORMATION			
Servings per package: 1			
Serving size: 200g			
	Average Quantity per Serving	% Daily Intake (per Serving)	Average Quantity per 100g
Energy	1960kJ (470Cal)	23%	982kJ (235Cal)
Protein	16.0g	32%	8.0g
Fat, Total	30.2g	43%	15.1g
- Saturated	16.0g	67%	8.0g
Carbohydrate	32.6g	11%	16.3g
- Sugars	5.6g	6%	2.8g
Sodium	880mg	38%	440mg

Specification Status:	<input type="checkbox"/> In Development <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Obsolete	Page 1 of 4
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*Percentage Daily Intakes (%DI) are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs.

Health Star Rating	N/A
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Quality Attributes		
Physical	Test	Acceptable Limits
	Appearance	Round evenly stamped pastry shell filled with pale yellow egg custard with inclusion of visible key components- pink bacon, off white/brown onion, green chives.
	Colour	Pale yellow egg custard with inclusion of visible key components- pink bacon, off white/brown onion, green chives.
	Flavour	Savoury, slightly acidic flavours of onion, meaty salty smoked bacon, in a savoury egg custard filling. Pastry is wheaty and savoury with a buttery-margarine flavour.
	Texture	Pastry is "short" to bite, with a slight crumbliness. The pastry base is a soft eat with a slight bite. The egg custard filling is light and smooth, with tender onion slight chew of bacon pieces.
Microbiological	Test	Acceptable Limits
	Bacillus cereus	<100 cfu/g
	Clostridium perfringens	<10 cfu/g
	Coliforms	<3 MPN/g
	E.coli	<3 MPN/g
	Listeria monocytogenes	Nil detection in 25g
Chemical	N/A	


Usage Instructions	
Shelf life	365 days
Storage instructions	Keep frozen store at or below minus 18°C or less
Secondary storage instruction	<p>Quiche Thawing instruction:</p> <ol style="list-style-type: none"> 1. Mark quiche with 6 days use by date from the date of removed from freezer to refrigerator. 2. Use by date coding on Quiche at store level NOT to exceed best before date code on outer carton. 3. All stock holding must be held in the freezer. 4. Maximum refrigerated shelf life NOT to exceed more than 6 days- including defrost time.
Serving Instructions	<p>HEATING INSTRUCTIONS</p> <p>Thawed</p> <p>Product must be fully heated before eating.</p> <p>CONVENTIONAL OVEN:</p> <ol style="list-style-type: none"> 1. Preheat oven to 180°C (fan forced 160°C).

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	<p>2. Remove quiche from plastic pack, leave in foil tray and place on baking tray.</p> <p>3. Place baking tray in the middle of the oven and heat for 15 to 20 minutes, or until centre of quiche is heated through and pastry is golden brown.</p> <p>4. Carefully remove quiche from oven, slice and serve. CAUTION: Foil tray and contents will be hot after heating. Always cook to piping hot. These instructions are a guide only as appliances can vary.</p> <p>Frozen Product must be fully heated before eating. CONVENTIONAL OVEN:</p> <p>1. Preheat oven to 180°C (fan forced 160°C).</p> <p>2. Remove quiche from plastic pack, leave in foil tray and place on baking tray.</p> <p>3. Place baking tray in the middle of the oven and heat for 25 to 35 minutes, or until centre of quiche is heated through and pastry is golden brown.</p> <p>4. Carefully remove quiche from oven, slice and serve. CAUTION: Foil tray and contents will be hot after heating. Always cook to piping hot. These instructions are a guide only as appliances can vary.</p> <p>MICROWAVE (1000W)</p> <p>1. Remove quiche from plastic pack and foil tray.</p> <p>2. Place onto a microwave safe plate lined with absorbent paper towel.</p> <p>3. Heat on HIGH for 3 minutes.</p> <p>4. 4. Allow to stand for 1 minute before serving. CAUTION: Contents will be hot after heating. Always cook to piping hot. These instructions are a guide only as appliances can vary.</p>
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Contact Information	<p>Proudly Baked By Patties Foods Pty Ltd 161-169 Princes Highway Bairnsdale, Victoria, Australia 3875</p> <p>For further information, consumer comments or questions please call 1800 650 069 (8am till 5pm Monday to Friday excluding public holidays)</p> <p>Or email to info@patties.com.au www.pattiesfoods.com.au</p>
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Packaging Details

PACKAGING SPECIFICATION					
Old SKU #	1100717	Customer FG #	NA		
New SKU #	0	Site Item no.	CP001260		
Product Description	BOSCASTLE QUICHE LORRAINE 8X200G				
Brand	BOSCASTLE				
PRIMARY PRODUCT (eg Pie, Roll....)					
Individual Piece weight	200	g			
RETAIL PACK (eg Selling Item)					
Retail Pack Weight (Product)	200	g			
Primary Products per Retail Pack	1				
Outer (Corrugated carton)					
Outer Weight (Product) NET	1.60	Kg			
Gross Outer Weight (Product+Packaging)	1.84	Kg			
Retail Packs per Outer	8				
Individual Piece per Outer	8				
Outer Configuration (H x L x W)	2	x	1	x	2
PRIMARY PACK Dimensions (mm)					
Wrap	N/A	x	N/A		
Inner Carton					
Internal Dimensions	150	x	150	x	35
External Dimensions	150	x	150	x	35
OUTER Dimensions (mm)					
Internal Dimensions	265	x	265	x	65
External Dimensions	273	x	273	x	81
PALLET AUS					
Outers Per Layer	16		Layers Per Pallet		6
Outers Per Pallet	96		Pallet Pattern		16S1
Pallet Dimensions (mm) (L x W x H)	1165	x	1165	x	1122
PALLET (others, e.g. export)					
Outers Per Layer	NA		Layers Per Pallet		NA
Outers Per Pallet	NA		Pallet Pattern		NA
Pallet Dimensions (mm) (L x W x H)	NA	x	NA	x	NA
	AUS		Other		
Pallet NET weight kg	154		NA		
Pallet Gross weight kg	177		NA		
BARCODES					
	APN (Retail Pack)		9356335003287		
	TUN (Outer)		19356335003277		
Pack Part # Inner/Wrap/Sleeve					
Pack Part # Outer	11CT7458				
Issue Date	16/09/2022				

Unit date code	Best Before DD/MMM/YYYY line hh:mm dd/mm	Outer date code	Best before DD/MMM/YYYY hh:mm
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