



# BOSCASTLE

HAND MADE PASTRIES

| <b>SUPPLIER CONTACT DETAILS</b> |  |
|---------------------------------|--|
| Company Name                    | Boscastle Pastries and Foods                                   |
| Company Address                 | 260 Barkly St, Brunswick, Victoria                             |
| Postal Address                  | PO Box 775, Brunswick Lower, Victoria 3056                     |
| Phone / Fax Number              | 9387 5700 / 9387 7066  |
| Contact Name                    | Jan Hannan   |
| Position                        | Director   |
| E-mail                          | <a href="mailto:jan@boscastle.com.au">jan@boscastle.com.au</a> |
| Certification Status            | HACCP Certification, Food Act Victoria 1984                    |
| Certification Body              | SGS  |
| Frequency                       | 6 monthly  |

| <b>NOTES</b>   |
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| The information contained herein, to the best of our knowledge, is correct at the time of printing. Product specifications may be changed without notice. Any recommendations are made without warranty of guarantee since the conditions of use are beyond our control. This technical specification is based on information provided to Boscastle Pastries and Foods P/L by our suppliers. |

| <b>ALLERGENS PRESENT ON MANUFACTURING SITE</b>  |
|---|
| The allergen listing below is based on information from our suppliers, our formulations and processing systems. This product has been manufactured in a plant where soybeans & products, wheat flour, milk and milk products, egg or egg products, sesame seeds, poppy seeds, fish or fish products are processed or stored. Although our food quality and safety systems are designed to minimise the possibility of cross contamination and the unintended presence of any allergens, as a consequence of the raw materials containing allergens being stored and used in the same environment, it is not possible to give a complete guarantee that there are no traces of any undeclared allergens in this product. |

| <b>PRODUCT SPECIFICATION</b> |   |
|------------------------------|---|
| Product Name                 | Beef Burgundy Pie - 240 grams   |
| Product Description          | Savoury filling encased in pastry   |
| Country of Origin            | Made in Australia from local and imported ingredients   |
| Intended Use                 | Human consumption   |
| Handling                     | Delicate pastries - handle with care  |
| Primary Packaging            | Plastic tray for bulk, plastic wrap for individual items  |
| Secondary Packaging          | Cardboard carton  |
| Method of preservation       | Heated to minimum 75 degrees Celsius, cooled to 4 degrees Celsius within Australian standards and held at 4 degrees Celsius for fresh product and - 18 degrees Celsius for frozen product |
| Directions for Storage       | Fresh product store at 1 to 4 degrees Celsius<br>Frozen product store at or below - 18 degrees Celsius  |
| Shelf life                   | Fresh product 7 days from delivery day. Frozen product 6 months from delivery date. To be held in an environment free from contamination and humidity.                                    |
| Date Marking                 | Best before   |
| GMO                          | Based on information from our suppliers, this product does not require labelling pursuant to Standard 1.5.2 of the FSANZ code.  |
| Transportation               | Enclosed, refrigerated vehicle to below 4 degrees Celsius   |

| <b>SAFETY CRITERIA</b>      |   |
|-----------------------------|---|
| Standard Plate Count        | Less than 50,000  |
| Yeast and Moulds per gram   | Less than 100   |
| E Coli Count per gram       | Less than 3   |
| Coagulase Positive per gram | Less than 10  |
| Salmonella in 25 grams      | Absent  |
| Listeria SPP in 25 grams    | Absent  |
| Bacillus Cereus per gram    | Less than 100   |
| MPN Coliform per gram       | Less than 3   |
| Chemical Residues           | Contaminates and residues shall not exceed limits set in Australian Food Standards Code                               |
| Metals Detection            | The product will be metal detected to 2.0 mm ferrous sphere, 3.0 mm stainless steel sphere, 4.5 mm non ferrous sphere |

| <b>NUTRITION INFORMATION</b>                                 |           |                                 |                              |    |
|--|-----------|---------------------------------|------------------------------|----|
| Serving Size : 240 g<br>Information based on samples tested. |           | Average Quantity<br>per Serving | Average Quantity<br>per 100g |    |
| ENERGY   |           | 2001.6                          | 834.0                        | Kj |
| PROTEIN  |           | 25.0                            | 10.4                         | g  |
| FAT  | TOTAL     | 21.4                            | 8.9                          | g  |
|  | SATURATED | 11.5                            | 4.8                          | g  |
|  | TRANS     | less than 0.1                   | less than 0.1                | g  |
|  | POLY      | 2.4                             | 1.0                          | g  |
|  | MONO      | 7.4                             | 3.1                          | g  |
| CARBOHYDRATE   | TOTAL     | 46.3                            | 19.3                         | g  |
|  | SUGARS    | 3.1                             | 1.3                          | g  |
| SODIUM   |           | 600                             | 250                          | mg |

| <b>ALLERGENS</b>  |                      |             |
|---|----------------------|-------------|
| Parameters  | Includes (yes or no) | Comments    |
| Cereal and cereal products containing gluten (wheat, barley, rye, oats, spelt, hybridised strains) and their products | yes                  | wheat flour |
| Peanuts & peanut products   | no                   |             |
| Soybeans & products   | may contain          |             |
| Milk & milk products  | yes                  |             |
| Egg or egg products   | may contain          |             |
| Sesame seeds & sesame seed products   | may contain          |             |
| Contains Poppy Seeds  | may contain          |             |
| Fish or fish products   | no                   |             |
| Mollusc or products   | no                   |             |
| Tree nuts or products   | no                   |             |
| Added Sulphites (>10ppm)  | no                   |             |
| Royal Jelly, Bee Pollen or Propolis   | no                   |             |
| Chocolate   | no                   |             |
| Unpasteurised milk and Unpasteurised liquid milk products   | no                   |             |
| Aspartame or aspartame-acesulphame salt   | no                   |             |
| Unpasteurised egg products  | no                   |             |
| Quinine   | no                   |             |
| Guarana or extracts of guarana  | no                   |             |
| Phytosterol esters  | no                   |             |
| Tall oil phytosterols   | no                   |             |

| SENSITIVITIES  |     |                       |
|--|-----|-----------------------|
| Added MSG by Boscastle   | no  |                       |
| Corn & corn products   | no  |                       |
| Artificial colour in ingredients   | yes | caramel IV, 102, 124  |
| Artificial flavour in ingredients  | no  |                       |
| Artificial sweetener   | no  |                       |
| Preservative   | yes | 202                   |
| Yeast & yeast products   | no  |                       |
| Spices and herb extracts   | no  |                       |
| Allium genus or derivatives (onion, leek, garlic etc or powders, extracts, concentrates etc) | yes | onion, garlic         |
| Animal & animal products eg animal flesh, bone stock, animal fat, gelatine)                  | yes | beef, beef bone stock |
| Chilli   | no  |                       |
| Celery   | yes |                       |
| Lupin  | no  |                       |

| WEIGHTS AND MEASURES |           |
|----------------------|-----------|
| Minimum Weight       | 240 grams |
| Height               | 4 cm      |
| Diameter             | 10 cm     |

| CUSTOMER PREPARATION   |
|--|
| Remove product from packaging and heat core temperature to 75 degrees Celsius. Serve or store at 60 degrees Celsius. |

| INGREDIENTS LIST   |
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| <p><b>Beef Burgundy Pie</b> (67%) Beef, water, red wine, onion, thickener 1414, beef stock [water, beef bones, onion, tomatoes, carrot, tomato paste, celery, garlic, bay leaf, peppercorns] tomato paste, oil, Worcestershire sauce [water, vinegar, molasses, dehydrated vegetables, salt, spices, colour, caramel IV, tamarind extract, flavours] garlic, pepper, salt <b>Shortcrust pastry</b> (19%) wheat flour, water, margarine [vegetable fats and oils, emulsifier 471, antioxidant 320] salt, milk powder <b>Puff Pastry</b> (11%) wheat flour, non-hydro margarine [vegetable oil, water, salt, emulsifier 471, flavour acidity regulator 500,300] canola oil, salt, preservative 202 <b>Topping</b> cracked black pepper <b>Glaze</b> water, milk solids, sugar, mineral salts 450, colours 102,124 <b>Allergens</b> seeds, egg, dairy, gluten</p> |