

**Finished Product Specification**  
**Product details**

Brand:	<b>MILLER'S ELEMENTS</b>
Product name:	Ale Crackers
Product code:	ABME007
Recipe:	628
Country of Origin:	UK
Unit Weight : (g e)	<b>100 g e</b>
Number of units per case	12
Product Description For Marketing Purposes:	Beer crackers for cheese made with hops, roasted barley malt & English Ale.

Supplier name:	Artisan Biscuits Ltd
Supplier address:	Blenheim Road Ashbourne Derbyshire DE6 1HA
Commercial & Marketing contact	Mr John Siddall
Number	+44 (0) 1225 487998
Email	<a href="mailto:john@artisanbiscuits.co.uk">john@artisanbiscuits.co.uk</a>
Sales order contact	Mrs Kalbinder Bains
Number	+44 (0) 1335 342373
Email	<a href="mailto:kalbinder@artisanbiscuits.co.uk">kalbinder@artisanbiscuits.co.uk</a>
Technical contact	Mr Brian Clarke
Number	+44 (0) 1335 342373
Email	<a href="mailto:brian.clarke@artisanbiscuits.co.uk">brian.clarke@artisanbiscuits.co.uk</a>
24 Hour contact number	Mr John Siddall +44 (0) 7860 616569

Product Image (where applicable)	
-------------------------------------	--

**Finished Product Specification**  
**Product details**

**ORGANOLEPTIC PROFILE:**

Appearance:	Square rough surface with visible grain inclusions
Texture:	Crunchy & Coarse
Aroma:	Earthy & Wheaty
Flavour:	Sweet malted barley

**SHELF LIFE AND STORAGE**

Maximum Shelf life (from manufacture):	12 Months
Packaged in a Protective Atmosphere?	Yes
Storage Conditions	Cool and dry, keep out of direct sunlight. Store in an airtight container after opening
Date and Lot Marking	Best Before End DD / MM / YYYY LXXXXXXXX

**SPECIAL UINTEREST SUITABILITY**

**Yes / No**

Organic	NO	
Vegetarian	YES	Not certified
Vegan	YES	Not certified
Kosher	NO	
Halal	NO	

Languages pre-printed on packaging:	
English	Yes
French	Yes
Spanish	Yes
German	Yes
Italian	Yes
Danish	Yes
Swedish	Yes
Dutch	No
Japanese	No

**Finished Product Specification  
Ingredient & Nutritional info**

**INGREDIENT BREAKDOWN**

Please note only % QUID values are given where required

Ingredients in descending order	Compound ingredients	% QUID (where applicable)	Function (where applicable)
Wheat Flour			
Stoneground Wholemeal Flour (Wheat)		26%	
Brown Ale (Barley)		14%	
Corn Oil			
Crushed Malted Barley			
Crushed Malted Wheat			
Crushed Crystal Barley Malt			
Malt Extract (Barley)			
Soft Brown Sugar			
Fermented Wheat Flour			
Autolysed Yeast			
Sodium Bicarbonate			Raising agent
Hops			

Not suitable for nut allergy sufferers.

## Artisan Biscuits

### Finished Product Specification Ingredient & Nutritional info



#### NUTRITIONAL INFORMATION (UK / EU Format)

		Per 100g
Energy	kJ	1712
	kcal	406
Fat	g	10.4
of which saturates	g	1.4
Carbohydrates	g	66.3
of which sugars	g	5.1
Protein	g	10.7
Salt	g	2.3

**Finished Product Specification  
Food Intolerance**

**Food Intolerance:**

	Present in the recipe Yes / No	Source (if present)	used in the manufacturing environment
Cereals containing Gluten (Wheat, Rye, Barley, Oats etc)	Yes	Wheat Flour, Stoneground Wholemeal Flour, Brown Ale, Malted Barley, Malted Wheat, Barley Malt	--
Egg / Egg derivatives	No		Yes
Milk / Milk derivatives (including lactose)	No		Yes
Soy(a)	No		Yes
Celery / Celery derivatives	No		Yes
Mustard	No		Yes
Sesame / Sesame derivatives	No		Yes
Sulphites	No		Yes
Nuts / Nut Derivatives	No		Yes
Peanuts / Peanut Derivatives	No		No
Lupin / Lupin derivatives	No		No
Molluscs and derivatives	No		No
Crustaceans and derivatives	No		No
Fish and Derivatives	No		No
Meat / Poultry	No		No
Maize / maize derivatives	Yes	Corn Oil	--
Malt / Malt derivatives	Yes	Malted Barley, Malted Wheat, Barley Malt	--
Yeast / Yeast derivatives	Yes	Autolysed Yeast	--
Additives	No		No
Artificial Colours	No		No
Artificial Flavourings	No		No
MSG and other glutamates	No		No
Preservatives	No		No
Added Salt	Yes		--

Does the recipe contain:	Yes / No	Source (if present)	May contain
Genetically Modified Ingredients	No		--
Irradiated ingredients	No		--

**Finished Product Specification  
Micro & Testing**

**MICROBIOLOGICAL STANDARDS**

Test	Target	Reject	Frequency
TVC	<10 <sup>3</sup>	>10 <sup>5</sup>	At least annually
Coliforms	<10	>10 <sup>4</sup>	At least annually
Enterobacteriaceae	<10	>10 <sup>4</sup>	At least annually
E. Coli	Absent in 10g	>100	At least annually
Staphylococcus aureus	<10	>100	At least annually
Yeasts	<10	>10 <sup>5</sup>	At least annually
Moulds	<50	>10 <sup>4</sup>	At least annually
Salmonella sp.	Absent in 50g	Present	At least annually

Laboratory used:	Eclipse Scientific / ALS Food and Pharmaceutical
Accreditation:	UKAS 1282

**QUALITY CONTROL CHECKS**

	Expected Standard	Frequency
Raw Materials	Meet Specification	On delivery
Ingredients / Recipes	Checked off as added to mix	Every Mix
Baked Product checked against specification	Colour, weight, dimensions, taste	Start of mix
Weight Checks	Average weight	5 packs every 30 minutes
Packaging coding check	checked against specification	Start of batch, hourly
Metal Detection	Test packs rejected	Start of batch, hourly, End of Batch

**METAL DETECTION SENSITIVITY (Site CCP)**

	Ferrous	Non-Ferrous	Stainless Steel
Clear / Printed Film	1.5mm	1.5mm	2.5mm
Metalised Film	2.0mm	3.0mm	4.5mm
Printed Pouch	1.5mm	1.5mm	2.5mm

**Finished Product Specification  
Packaging**

Unit Barcode (EAN-13)	5014908008780
Outer Barcode (ITF-14)	05014908008797
Number of units per case	12
Number of cases per layer	17
Maximum Number of Layers per Pallet	10
Minimum Number of Layers per Pallet	8
Net Weight of unit (Kg e)	0.1
Net Weight of Units per case in (Kg)	1.2

Maximum Number of cases per pallet	170
Minimum Number of cases per pallet	136

Gross Weight of Case (Kg)	1.636
---------------------------	-------

Primary / Secondary / Tertiary	Tropos Code	Description	Type of Material	Quantity / Case	Packaging Dimensions [mm]			
					L (mm)	W (mm)	H (mm)	Weight (Kg)
P - Tray	RMPT015	Black rPET tray	Plastic	12	97	82	40	0.005
P - Film	RMPF102	280MM ProFormance PET HB/PE 40mu	Plastic	12		280		0.002
P - Carton	RMPC357	Euro Ale Carton	Paper	12	80	60	135	0.017
P - Gift Tin			Metal					
S - Outer Case	RMPO041	Cardboard Outer case	Paper	1	384	172	140	0.148
S - OC Label			Paper					
T - Pallet		Standard	Wood	N/A	1200	1000	150	15.000
T - Pallet corners	RMCV016	Corner protectors	Paper	N/A	45	45	120	0.217
T - Pallet shroud	RMCV008	Bubble wrap	Plastic	N/A				0.085
T - Pallet shroud	RMPF067	Stretch Wrap	Plastic	N/A				0.304

**Finished Product Specification  
Process flow**

**PROCESS FLOW SUMMARY**


**Crackers / Wafers**

Ingredients are weighed out manually to the recipe, mixed and dough processed through reducing rollers and cutting machine. Baked in convection rack ovens and cooled at ambient temperature. Packed into liners by which are then overwrapped on a flow-wrap machine and screened by a metal detector before placing in final packaging.

**WARRANTY STATEMENT.**

We warrant that the product supplied by Artisan Biscuits Ltd will comply with this specification and that it will

**For and on behalf of the supplier.**

NAME	Brian Clarke
POSITION	Technical Manager
SIGNED	
DATE	18/08/2020

**For and on behalf of Customer**

NAME	
POSITION	
SIGNED	
DATE	



**Finished Product Specification  
History of Amendments**

REVISION HISTORY

Date	Issue No:	Reason for amendment	Authorised by
18/08/2020	001	New code and packaging	BC