
	Finished Product Specification		1.0SPEC
	<b>Original Recipe Shortbread</b>		Date2/4/09 – 1.0
			Prepared BySusan Henderson
			Authorised ByAnthony Laing

PRODUCT INFORMATION	
Ingredients List	Wheat flour Butter Sugar Rice Flour Vegetable oil Salt
Country of origin	Scotland
Storage	Cool and dry place at room temperature

PACKAGING DETAILS					
Code		Best before date	Number per pack	Number of packs	Number per case
<i>Original Shortbread</i>					
D2	Pack of 2 Small Shortbread Rounds	12 months	2	72	1
PPR	Shortbread pillow packs two round biscuits	12 months	2	60	1
<b>Free From Table</b>			<b>YES</b>	<b>NO</b>	
Free from nut and derivatives			✓		
Produced in a bakery that handles nuts			✓		
Free from sesame			✓		
Free from Fish			✓		
Free from Shellfish			✓		
Free from Mustard			✓		
Free from Celery			✓		
Free from Sulphites			✓		
Free from Soya and Soya derivatives			✓		
Free from milk and milk derivatives				✓	
Free from wheat				✓	
Free from Gluten				✓	
Free from eggs			✓		
Suitable for vegetarians			✓		
Suitable for vegans				✓	
Suitable for diabetics				✓	
Free from genetically modified ingredients			✓		

<b>Appearance/Colour</b>		Pale Golden Colour, top surface sprinkled with fine sugar
<b>Shape</b>	<b>Biscuit</b>	Round crinkle edged biscuit with hole imprinted on top
<b>Taste</b>		Sweet, Buttery Taste
<b>Smell</b>		Sweet Buttery Smell
<b>Consistency</b>		Light, Crunchy Texture

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NUTRITIONAL INFORMATION (PER 100G)		
<b>ENERGY</b>	2207	kJ
	528	kcal
<b>PROTEIN</b>	4.9	g
<b>CARBOHYDRATE</b>	62.8	g
of which sugar	21.5	g
<b>FAT</b>	29.5	g
of which saturates	19.6	g
of which mono-unsaturates	7.4	g
of which polyunsaturates	1.5	g
<b>FIBRE</b>	2.1	g
<b>SODIUM</b>	0.3	g

Microbiological Standards		
	Target	Unacceptable
<b>Yeasts</b>	<100	>1000
<b>Moulds</b>	<50	>500
<b>Staph Aureus</b>	<20	>100