Writing A Product Specification

Now that you have completed your product development you should have all the information that you need to produce a Product Specification. This should all include all the precise information about the ingredients and finished product. You do not need to include the ingredient list, equipment list, cooking times and temperatures and the method of making as this will be given separately.

Your Product Specification should include:-

- A brief description of the product
- The name of the target group that the product is going to be manufactured for e.g Teenagers
- Any nutritional claims or important information for the label. e.g lower in fat
- Details of any special dietary claims if this applies. e.g Vegetarian
- Specific descriptions of the ingredients e.g Flaked / ground almonds
  Block/soft Margarine
  Diced/sliced carrots
- Sensory qualities of the final product.
- How it is to be assembled, or the shape and size.
  e.g. Layers of ......
  Round shape
- Finishing techniques. E.g. Brushed with an egg glaze before baking, garnished with 2 slices of tomato and one small sprig of parsley, decorated with .................
- Portion size ..e.g will serve 4 people
- Preparation and serving details .
- Storage information
- Selling price
- Suitable for Batch Production

NB No Packaging details are required.
Product Specification

Name of Product: Spicy Vegetable Layer Pie

Description
A Tasty Vegetable dish to be served hot from the microwave. It consists of layers of leeks, carrot, sweet potato and onion in a spicy tomato sauce, topped with thin slices of potato covered in grated cheese browned to a crispy finish.

- It must be suitable for teenagers
- It must be suitable for vegetarians.
- The vegetables in the base must be:
  - Potatoes must be sliced
  - Leeks sliced
  - The carrot in cubes
  - Sweet potato diced into cubes
  - The onion finely chopped
- The spicy flavouring will be an equal mixture of chilli powder and curry powder.
- The tomatoes are chopped tinned tomatoes.
- The layers will be first onion followed by carrot, then leek and then sweet potato.
- The potatoes must form an overlapping layer on top of the vegetable base.
- The cheese topping is mixed with breadcrumbs to achieve a crunchy appearance.
- The topping must be spread evenly to within 1cm of the edge of the dish.
- It must taste spicy on the base and cheesy at the top
- It must serve 2 people
- It must be able to be reheated in the microwave
- It must be able to be stored in the refrigerator for up to 3 days.
- It must be able to be sold in a supermarket for under £2.50.
- It must be suitable for Batch Production

Diagram:

- Tomato sauce
- Cubed carrot
- Chopped onion
- Sliced Leeks
- Sliced Potato
- Cubed sweet potato
- Crispy cheese topping
# Product Specification

**Name of Product**

**Description of Product** (write a short description of the product here)

**Target Group**

### Appearance of the product

Draw a cross section and/or a top view of the completed product. Show layers/shapes and sizes of the parts. Label all of the parts.

### Specific details of the product

1. *e.g. To be cooked/chilled*
2. *Can be reheated in the microwave.*
3. 
4. 
5. 
6. 
7. 
8. 
9. 
10.