

SPECIALITY BREADS

PRODUCT SPECIFICATION

FRUIT SCONE PUCK

FD81

Frozen, unbaked, fruited, sweet rectangular scone puck. Quantity: 60 x
Dimensions Approx 75 x 65 x 25cm.

PRODUCT DETAILS

| | |
|---------------------------|---|
| Weight | Not declared |
| Amount per case | 60 |
| Preparation | Dough prepared to exact recipe, baked, chilled and blast frozen at $< -26^{\circ}\text{C}$ and packed. |
| Packaging | Packed in food safe polythene bag/liner and cardboard box, sealed and labelled. Batch coded with best before date and date of production printed on label. Box size (W/D/H) 303 x 233 x 239mm Box weight 173g Bag weight 42g Cases per layer/pallet 16/96 Label wrapped around one end and side of box. |
| Barcode | 5032633010816 |
| Product life | 12 months from production date. |
| Storage | Frozen $< -18^{\circ}\text{C}$. |
| Usage instructions | Defrost for 30-45 minutes, glaze and bake at 180°C for 20-30 minutes or until fully baked and golden. Once defrosted do not re-freeze. |
| Quality control standards | Total traceability maintained, quality checks undertaken to the current BRCGS Global Standard for Food. This product and its constituent parts, meets all relevant UK and EU Regulations and to the best of our knowledge is made from GM free ingredients. |

INGREDIENTS

Wheat Flour (Fortified with Calcium Carbonate, Niacin, Iron, Thiamin), Water, Margarine (Vegetable oils: Palm, Rapeseed; Water; Salt; Emulsifier: E 475; Flavouring; Colour: E 160b(i), Curcumin), Sultanas 11%, Sugar, Raising Agents (E 450, E 500, E 575) (diphosphate, sodium hydrogen carbonate, glucono-delta-lactone), **Wheat** Starch, Natural Flavouring, Turmeric

For allergens, see ingredients in **bold**.

Country of origin: UK

MICROBIOLOGICAL LIMITS (COVERING OUR FROZEN DOUGH PRODUCT RANGE)

| TYPE OF MICRO-ORGANISM | Limits CFU/g or absence in 25 g* | | |
|---|----------------------------------|-----------------|-----------------|
| | TARGET | ACCEPT | REJECT |
| PATHOGENS AND MICROBIAL TOXINS | | | |
| <i>Bacillus cereus</i> (cfu/g) | $<10^3$ | $<10^4$ | $>10^4$ |
| <i>Clostridium perfringens</i> (cfu/g) | <10 | <100 | >100 |
| Coagulase -positive staphylococci (cfu/g) | <20 | $20-10^4$ | $>10^4$ |
| <i>Salmonella</i> spp.* | Absence in 25 g | Absence in 25 g | Present in 25 g |

Page N^o: 1 of 2
Issue N^o: 4
Updated: 12 December 2024
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NUTRITIONAL VALUES PER 100g

| | |
|------------------------------|------|
| Energy (kJ) | 1308 |
| Energy (kcal) | 312 |
| Fat (g) | 11 |
| of which saturates (g) | 3.5 |
| of which monounsaturates (g) | 0.0 |
| of which polyunsaturates (g) | 1.6 |
| Carbohydrate (g) | 49 |
| of which sugars (g) | 14.9 |
| Fibre (g) | 2.2 |
| Protein (g) | 5.7 |
| Salt (g) | 1.41 |

Values derived in accordance with the rules of McCance & Widdowson's
The Composition of Foods integrated dataset (CoF IDS)

ALLERGEN INFORMATION

| Main allergens | Contained within product | May contain (Present on site) | Comment |
|--|--------------------------|-------------------------------|---------------------------|
| Cereals containing gluten | ✓ wheat | ✓ | (may contain rye, barley) |
| Crustaceans | ✗ | ✗ | |
| Eggs | ✗ | ✓ | |
| Fish | ✗ | ✗ | |
| Peanuts | ✗ | ✗ | |
| Soybeans | ✗ | ✗ | |
| Milk and products thereof (including lactose) | ✗ | ✓ | |
| Tree Nuts | ✗ | ✗ | |
| Celery | ✗ | ✗ | |
| Mustard | ✗ | ✗ | |
| Sesame seeds | ✗ | ✗ | |
| Sulphur dioxide and sulphites at concentrations of more than 10mg/kg | ✗ | ✗ | |
| Lupin | ✗ | ✗ | |
| Molluscs | ✗ | ✗ | |

- ✓ Suitable for lacto-ovo vegetarians
- ✓ Suitable for vegans
- ✗ Suitable for coeliacs

Authorised on behalf of Speciality Breads by _____

Customer company name_____

Signed on behalf of customer_____

Position held_____ Date _____

This specification shall be considered acceptable to all parties in the event that no issues are raised within 14 days of submission.

Page N^o: 2 of 2
Issue N^o: 4
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