

# SPECIALITY BREADS

## PRODUCT SPECIFICATION

### ALABAMA GRILLHOUSE BUN (PLANT-BASED)

FB219

Frozen, fully baked, moulded, glazed white bread piece.

#### PRODUCT DETAILS

Weight	80g e
Amount per case	45
Preparation	Dough prepared to exact recipe, baked, chilled and blast frozen at < -26°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) 598 x 238 x 268mm Box weight 288g Bag weight 62g Cases per layer/pallet 8/48 Label wrapped around one end and side of box.
Barcode	5032633152196
Product life	12 months from production date when frozen.
Storage	Frozen < -18°C.
Usage instructions	Defrost inside a food-safe plastic bag or container at room temperature until completely thawed. 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, Sugar, Rice Flour, Yeast, Vegetable Oils (Palm and Rapeseed), Water, Salt, Emulsifier E 471), **Wheat** Starch, Bread Improver (**Wheat Gluten**, **Wheat** Flour, Emulsifiers: E 471, E 481, Flour Treatment Agent: E 300), Extra Virgin Rapeseed Oil, Salt, **Barley** Malt Flour.  
Topping: Glaze (water, vegetable protein, rapeseed oil, maltodextrin, dextrose, starch).

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		
	TARGET	ACCEPT	REJECT
Aerobic Plate Count (APC), cfu/g	<10 <sup>2</sup>	<10 <sup>4</sup>	>10 <sup>4</sup>
Yeast and Moulds cfu/g	<10 <sup>2</sup>	<10 <sup>3</sup>	>10 <sup>5</sup>
INDICATORS			
<i>Enterobacteriaceae</i> (cfu/g)	<10 <sup>2</sup>	<10 <sup>4</sup>	>10 <sup>4</sup>
<i>E. coli</i> (cfu/g)	<20	20-<10 <sup>2</sup>	>10 <sup>2</sup>
PATHOGENS AND MICROBIAL TOXINS			
<i>Bacillus cereus</i> (cfu/g)	<10 <sup>2</sup>	<10 <sup>4</sup>	>10 <sup>4</sup>
Coagulase -positive staphylococci (cfu/g)	<20	20-<10 <sup>4</sup>	>10 <sup>4</sup>

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### NUTRITIONAL VALUES PER 100g

Energy (kJ)	1202
Energy (kcal)	288
Fat (g)	3.3
of which saturates (g)	0.8
of which monounsaturates (g)	1.2
of which polyunsaturates (g)	0.5
Carbohydrate (g)	56
of which sugars (g)	7.9
Fibre (g)	2.4
Protein (g)	9.4
Salt (g)	1.00

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, barley	✓	(may contain rye)
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.

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