

# SPECIALITY BREADS

## PRODUCT SPECIFICATION

### BRIOCHE BUN, GLAZED

FB461

Frozen, fully baked individual, sweet, moulded, glazed, bread piece.

#### PRODUCT DETAILS

|                           |  |
|---------------------------|--|
| Weight                    | 90g e  |
| Amount per case           | 45   |
| 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.<br>Batch coded with best before date and date of production printed on label.<br>Box size (W/D/H) 598 x 238 x 268mm<br>Box weight 288g<br>Bag weight 62g<br>Cases per layer/pallet 8/48<br>Label wrapped around one end and side of box. |
| Barcode                   | 503263315461   |
| Product life              | 12 months from production date when frozen.  |
| Storage                   | Frozen $< -18^{\circ}\text{C}$ .   |
| Usage instructions        | Defrost inside a food-safe plastic bag or container at room temperature until completely thawed.<br>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, Concentrated Butter (from **milk**), Sugar, Yeast, Free Range **Egg**, Salt, Skimmed **Milk**, Flour Treatment Agent: E 300, Turmeric  
Topping: Glaze  $<2\%$  (skimmed **milk**, water, rapeseed oil, **milk** protein, modified starch E1442 (maize), emulsifier E471 (from palm oil), stabilizer E407, acidity regulator E339, colour E160a),

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          | $<10^2$      | $<10^4$     | $>10^4$ |
| Yeast and Moulds cfu/g                    | $<10^2$      | $<10^3$     | $>10^5$ |
| INDICATORS                                |              |             |         |
| <i>Enterobacteriaceae</i> (cfu/g)         | $<10^2$      | $<10^4$     | $>10^4$ |
| <i>E. coli</i> (cfu/g)                    | $<20$        | $20- <10^2$ | $>10^2$ |
| PATHOGENS AND MICROBIAL TOXINS            |              |             |         |
| <i>Bacillus cereus</i> (cfu/g)            | $<10^2$      | $<10^4$     | $>10^4$ |
| Coagulase -positive staphylococci (cfu/g) | $<20$        | $20- <10^4$ | $>10^4$ |

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### NUTRITIONAL VALUES PER 100g

|                              |      |
|------------------------------|------|
| Energy (kJ)                  | 1466 |
| Energy (kcal)                | 348  |
| Fat (g)                      | 11.8 |
| of which saturates (g)       | 6.9  |
| of which monounsaturates (g) | 3.3  |
| of which polyunsaturates (g) | 0.4  |
| Carbohydrate (g)             | 47   |
| of which sugars (g)          | 7.6  |
| Fibre (g)                    | 2.3  |
| Protein (g)                  | 10.2 |
| Salt (g)                     | 1.10 |

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   | ✓                        | ✓                             | eggs                      |
| Fish   | ✗                        | ✗                             |                           |
| Peanuts  | ✗                        | ✗                             |                           |
| Soybeans   | ✗                        | ✗                             |                           |
| Milk and products thereof (including lactose)                        | ✓                        | ✓                             | butter and milk           |
| 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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