

SPECIALITY BREADS

PRODUCT SPECIFICATION

LARGE MULTIGRAIN DOUGH PIECE

FDII

Frozen, unproved, unbaked dough piece with malted wheat and barley.
(approx. 400g once baked)

PRODUCT DETAILS

Weight	470g e
Amount per case	36
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) 397 x 297 x 272mm Box weight 446g Bag weight 17g Cases per layer/pallet 10/50 Label wrapped around one end and side of box.
Barcode	503263301011
Product life	12 months from production date.
Storage	Frozen < -18°C.
Usage instructions	Defrost, shape if required, prove and bake with steam. 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

Malt Flour 62.5% (**Wheat** Flour (Fortified with Calcium Carbonate, Iron, Niacin, Thiamin) Malted **Wheat** Flakes, Malted **Barley** Flour), Water, Yeast, Reduced Sodium Salt, Vegetable Oils (Palm and Rapeseed), Water, Salt, Emulsifier E 471), Flour Treatment Agent: E 300, Salt.

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

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NUTRITIONAL VALUES PER 100g

Energy (kJ)	967
Energy (kcal)	228
Fat (g)	1.4
of which saturates (g)	0.1
of which monounsaturates (g)	0.1
of which polyunsaturates (g)	0.0
Carbohydrate (g)	48
of which sugars (g)	2.6
Fibre (g)	3.2
Protein (g)	8.9
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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