

# SPECIALITY BREADS

## PRODUCT SPECIFICATION

### SOURDOUGH PIZZA DOUGHBALL

SDBALL02

Frozen, white dough piece with a fermented flavour, suitable for pinning, topping and baking.

#### PRODUCT DETAILS

Weight	220g e
Amount per case	70
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) 397 x 297 x 272mm Box weight 57kg Bag weight 17g Cases per layer/pallet 10/50 Label wrapped around one end and side of box.
Barcode	503263301002
Product life	12 months from production date.
Storage	Frozen $< -18^{\circ}\text{C}$ .
Usage instructions	Defrost, pin to size, top and bake. 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, Fermented **Wheat** Flour, Yeast, Extra Virgin Rapeseed Oil, 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
<b>PATHOGENS AND MICROBIAL TOXINS</b>			
<i>Bacillus cereus</i> (cfu/g)	$<10^5$	$<10^4$	$>10^4$
<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)	930
Energy (kcal)	225
Fat (g)	1.9
of which saturates (g)	0.1
of which monounsaturates (g)	0.6
of which polyunsaturates (g)	0.3
Carbohydrate (g)	44
of which sugars (g)	1.9
Fibre (g)	2.7
Protein (g)	8.2
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	✓	(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.

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