

# SPECIALITY BREADS

## PRODUCT SPECIFICATION

### FRUITED TEACAKE

FB531

Frozen, fully baked sweet white bread piece with fruit, suitable for toasting

#### PRODUCT DETAILS

|                           |  |
|---------------------------|--|
| Weight                    | e110g  |
| Amount per case           | 45   |
| Preparation               | Dough prepared to exact recipe, baked, chilled and blast frozen at <-26°C and then packed in temperature controlled packing area (<+15°C).   |
| 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 60l x 24l x 280mm<br>Box weight 389g<br>Bag weight 17g<br>Cases per layer/pallet 8/48<br>Label wrapped around one end and side of box. |
| Product life              | 12 months from production date if storage conditions are correct and unbroken <-18°C.  |
| Defrost recommendations   | Defrost inside plastic bag at room temperature for approximately one hour.<br>Once defrosted do not re-freeze.   |
| Quality control standards | Total traceability maintained, quality checks undertaken to the BRC Global Standard.<br>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

White flour (**wheat** flour, calcium carbonate, iron, niacin, thiamin), Water, Sultanas 6.35%, Currants 6.35%, Sugar white, Vegetable Margarine (vegetable oils: Palm and Rapeseed), water, salt, emulsifier (E475), Flavourings, Colours (E100, E160b), Frozen yeast (bakers yeast, rehydrating agent:E491), Free range **egg** powder (hen **egg** 99%, anti caking agent E341:1%), Salt (Salt, anti-caking agent: E535), Dough Conditioner (**wheat** flour, flour treatment agent: E300).

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

Country of origin: UK

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

Page N<sup>o</sup>: 1 of 2  
Issue N<sup>o</sup>: II  
Updated: 12 May 2016  
Uncontrolled copy



# SPECIALITY BREADS

## FRUITED TEACAKE

FB531

### NUTRITIONAL VALUES PER 100g

|                              |      |
|------------------------------|------|
| Energy (kJ)                  | 1324 |
| Energy (kcal)                | 312  |
| Fat (g)                      | 5.4  |
| of which saturates (g)       | 1.6  |
| of which monounsaturates (g) | 0.1  |
| of which polyunsaturates (g) | 0.4  |
| Carbohydrate (g)             | 61.4 |
| of which sugars (g)          | 16.5 |
| Protein (g)                  | 8.1  |
| Salt (g)                     | 0.6  |

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

### ALLERGEN INFORMATION

| Main allergens   | Voluntary presence (used in the product) | Involuntary presence (presence in the production line) | Comment |
|--|--|--|---------|
| Cereals containing gluten  | ✓  | ✓  | wheat   |
| Crustaceans  | ✗  | ✗  |         |
| Eggs   | ✓  | ✓  |         |
| Fish   | ✗  | ✗  |         |
| Peanuts  | ✗  | ✗  |         |
| Soybeans   | ✗  | ✗  |         |
| Milk and products thereof (including lactose)                        | ✗  | ✓  |         |
| Nuts   | ✗  | ✓  | walnuts |
| 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 by \_\_\_\_\_  
P Millen, Managing Director

Customer company name \_\_\_\_\_

Signed on behalf of customer \_\_\_\_\_

Position held \_\_\_\_\_ Date \_\_\_\_\_

Page N<sup>o</sup>: 2 of 2  
Issue N<sup>o</sup>: II  
Updated: 12 May 2016  
Uncontrolled copy

