SPECIALITY
BREADS

PRODUCT SPECIFICATION

LUXURY CRANBERRY TEACAKE FB532

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

PRODUCT DETAILS

Weight	el10g
Amount per case	45
Preparation	Dough prepared to exact recipe, baked, chilled and blast frozen at <-26ºC and then packed in temperature controlled packing area (<+15ºC).
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 601 x 241 x 280mm Box weight 333g Bag weight 17g Cases per layer/pallet 8/48 Label wrapped around one end and side of box.
Product life	12 months from production date if storage conditions are correct and unbroken <-18ºC.
Usage instructions	Defrost inside food-safe plastic bag 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

White flour (**wheat** flour, calcium carbonate, iron, niacin, thiamin), Water, Cranberries 13% (Cranberries, Sugar, Sunflower Oil), 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

MICROBIOLOGICAL LIMITS (COVERING ALL OUR PRODUCT RANGE)

TYPE OF MICRO-ORGANISM	Limits CFU/g or absence in 25 g*		
	TARGET	ACCEPT	REJECT
Aerobic Plate Count (APC), cfu/g	$<10^3$	$<10^4$	$>10^4$
Yeast and Moulds cfu/g	$<10^2$	$<10^3$	$>10^3$
INDICATORS			
Enterobacteriaceae(cfu/g)	$<10^2$	$<10^4$	$>10^4$
E.coli(cfu/g)	<20	20-$<10^2$	$>10^2$
Listeria monocytogenes	Absence in 25 g	< 100 cfu/g	> 100 cfu/g
PATHOGENS AND MICROBIAL TOXINS			
Bacillus cereus (cfu/g)	$<10^3$	$<10^4$	$>10^4$
Clostridium perfringes (cfu/g)	<10	<100	>100
Coagulase -positive staphlococci (cfu/g)	<20	20-$<10^4$	$>10^4$
Salmonella spp.*	Absence in 25 g	Absence in 25 g	Present in 25 g

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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www.specialitybreads.co.uk

Speciality Breads Ltd
Unit J2. Channel Road
Westwood Ind. Estate
Margate CT9 4JS

All of our bread is made with 100% British wheat — supporting UK farmers

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NUTRITIONAL VALUES PER 100g

Energy (kJ)	1327
Energy (kcal)	313
Fat (g)	5.2
of which saturates (g)	1.6
of which monounsaturates (g)	0.1
of which polyunsaturates (g)	0.3
Carbohydrate (g)	61.7
of which sugars (g)	17.8
Protein (g)	7.4
Salt (g)	0.5

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	✘	✘	
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 _____
Managing Director

Customer company name _____

Signed on behalf of customer _____

Position held _____ Date _____

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