

SPECIALITY BREADS

PRODUCT SPECIFICATION

GUERNSEY GÂCHE

FB629

Frozen, fully baked generously fruited and enriched loaf shaped bread

PRODUCT DETAILS

Weight	e440g
Amount per case	5
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. Batch coded with best before date and date of production printed on label. Box size 306 x 236 x 244mm Box weight 231g Bag weight 26g Cases per layer/pallet 16/112 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.
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 BRC 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), Sultanas, Water, vegetable margarine (vegetable fat: palm; vegetable oil: rapeseed; water, salt, emulsifier: Polyglycerol esters of fatty acids E475, Flavourings, Colours: Curcumin, Annatto E160b), Concentrated **Butter** (from **milk**), Sugar white, Frozen yeast (bakers yeast, rehydrating agent: E491), Salt (Salt, anti-caking agent: E535), Dough Conditioner (**wheat** flour, flour treatment agent: E300), **Barley** malt flour, Ground turmeric.

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.

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NUTRITIONAL VALUES PER 100g

Energy (kJ)	1442
Energy (kcal)	342
Fat (g)	9.3
of which saturates (g)	4.3
of which monounsaturates (g)	0.1
of which polyunsaturates (g)	0.3
Carbohydrate (g)	59.2
of which sugars (g)	19.7
Protein (g)	7.7
Salt (g)	0.8

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, barley
Crustaceans	✗	✗	
Eggs	✗	✓	
Fish	✗	✗	
Peanuts	✗	✗	
Soybeans	✗	✗	
Milk and products thereof (including lactose)	✓	✓	Butter
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 _____
Managing Director

Customer company name _____

Signed on behalf of customer _____

Position held _____ Date _____

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