

# SPECIALITY BREADS

PRODUCT SPECIFICATION

## THREE GRAIN STAR

FB708

Frozen, fully baked multigrain round bread with poppy, sesame and sunflower seeds

### PRODUCT DETAILS

|                           |  |
|---------------------------|--|
| Weight                    | e290g  |
| Amount per case           | 15   |
| 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.  |
| Usage instructions        | 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 current BRC Global Standard for Food.<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 49% (**wheat** flour, calcium carbonate, iron, niacin, thiamin), Water, Malt Mix 12% (Malted **wheat**, **wheat gluten**, **wheat** flour, malted **barley** flour), Poppy seeds, **Sesame** seeds, Chopped **wheat**, Salt (Salt, anti-caking agent: E535), Sunflower seed kernels, Frozen yeast (bakers yeast, rehydrating agent: E491), Dough Conditioner (**wheat** flour, flour treatment agent: E300), Light **rye** flour <1% (**rye** and **wheat gluten**).

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

Country of origin: UK

### MICROBIOLOGICAL LIMITS

| TYPE OF MICRO-ORGANISM                    | Limits CFU/g or absence in 25 g* |                     |                  |
|---|----------------------------------|---------------------|------------------|
|   | TARGET                           | ACCEPT              | REJECT           |
| Aerobic Plate Count (APC), cfu/g          | <10 <sup>5</sup>                 | <10 <sup>4</sup>    | >10 <sup>4</sup> |
| Yeast and Moulds cfu/g                    | <10 <sup>2</sup>                 | <10 <sup>3</sup>    | >10 <sup>3</sup> |
| INDICATORS                                |                                  |                     |                  |
| <i>Enterobacteriaceae</i> (cfu/g)         | <10 <sup>2</sup>                 | <10 <sup>4</sup>    | >10 <sup>4</sup> |
| <i>E. coli</i> (cfu/g)                    | <20                              | 20-<10 <sup>2</sup> | >10 <sup>2</sup> |
| <i>Listeria monocytogenes</i>             | Absence in 25 g                  | < 100 cfu/g         | > 100 cfu/g      |
| PATHOGENS AND MICROBIAL TOXINS            |                                  |                     |                  |
| <i>Bacillus cereus</i> (cfu/g)            | <10 <sup>3</sup>                 | <10 <sup>4</sup>    |                  |
| <i>Clostridium perfringens</i> (cfu/g)    | <10                              | <100                | >100             |
| Coagulase -positive staphylococci (cfu/g) | <20                              | 20-<10 <sup>4</sup> | >10 <sup>4</sup> |
| <i>Salmonella</i> spp.*                   | Absence in 25 g                  | Absence in 25 g     | Absence 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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### NUTRITIONAL VALUES PER 100g

|                              |      |
|------------------------------|------|
| Energy (kJ)                  | 1164 |
| Energy (kcal)                | 275  |
| Fat (g)                      | 3.9  |
| of which saturates (g)       | 0.7  |
| of which monounsaturates (g) | 1.0  |
| of which polyunsaturates (g) | 2.0  |
| Carbohydrate (g)             | 54.5 |
| of which sugars (g)          | 1.3  |
| Protein (g)                  | 10.3 |
| Salt (g)                     | 1.5  |

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, barley, rye |
| 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 \_\_\_\_\_  
Managing Director

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

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

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

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