

# SPECIALITY BREADS

## PRODUCT SPECIFICATION

### MINI BURGER BUN

FB834

Frozen, fully baked individual moulded white bread piece.

#### PRODUCT DETAILS

|                           |                                                                                                                                                                                                                                                                                                                    |
|---------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Weight                    | e30g                                                                                                                                                                                                                                                                                                               |
| Amount per case           | 60                                                                                                                                                                                                                                                                                                                 |
| 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 306 x 236 x 244mm<br>Box weight 217g<br>Bag weight 26g<br>Cases per layer/pallet 16/112<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 food-safe plastic bag at room temperature until completely thawed.<br>Once defrosted do not re-freeze.                                                                                                                                                                                              |
| Quality control standards | Total traceability maintained, quality checks undertaken to the current BRCGS 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 (**wheat** flour, calcium carbonate, iron, niacin, thiamin), Water, Soft Roll Concentrate (Vegetable Oil (Palm, Rapeseed); Dextrose; Salt; Emulsifiers (Mono- and diglycerides of fatty acids: E471 (Palm), Diacetyl tartaric acid ester of mono - diglycerides: E472(e) (Rapeseed, Palm)); Flour Treatment Agent (Ascorbic Acid: E300), Food Enzymes, **Wheat** Starch), Frozen yeast (bakers yeast, rehydrating agent:E491).

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 <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                                |                                  |                     |                  |
| Enterobacteriaceae (cfu/g)                | <10 <sup>2</sup>                 | <10 <sup>4</sup>    | >10 <sup>4</sup> |
| E.coli (cfu/g)                            | <20                              | 20-<10 <sup>2</sup> | >10 <sup>2</sup> |
| Listeria monocytogenes                    | Absence in 25 g                  | < 100 cfu/g         | > 100 cfu/g      |
| PATHOGENS AND MICROBIAL TOXINS            |                                  |                     |                  |
| Bacillus cereus (cfu/g)                   | <10 <sup>5</sup>                 | <10 <sup>4</sup>    | >10 <sup>4</sup> |
| Clostridium perfringens (cfu/g)           | <10                              | <100                | >100             |
| Coagulase -positive staphylococci (cfu/g) | <20                              | 20-<10 <sup>4</sup> | >10 <sup>4</sup> |
| 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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### NUTRITIONAL VALUES PER 100g

|                              |      |
|------------------------------|------|
| Energy (kJ)                  | 1178 |
| Energy (kcal)                | 278  |
| Fat (g)                      | 4.9  |
| of which saturates (g)       | 1.8  |
| of which monounsaturates (g) | 0.1  |
| of which polyunsaturates (g) | 0.5  |
| Carbohydrate (g)             | 53.7 |
| of which sugars (g)          | 3.7  |
| Protein (g)                  | 8.0  |
| Salt (g)                     | 1.1  |

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                                                                 | ✗                                        | ✗                                                      |                    |
| 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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