

SPECIALITY BREADS

PRODUCT SPECIFICATION

FOCACCIA SHEET

FBS270

Frozen, fully-baked rectangular bread with open-textured crumb.

PRODUCT DETAILS

| | |
|---------------------------|--|
| Weight | eNot Declared |
| Amount per case | 5 |
| Preparation | Dough prepared to exact recipe, baked, chilled and blast frozen at $<-26^{\circ}\text{C}$ and then packed in temperature controlled packing area ($<+15^{\circ}\text{C}$). |
| 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 60l x 24l 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 $<-18^{\circ}\text{C}$. Once defrosted do not re-freeze. |
| 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), Water, Light **rye** flour (**rye** and **wheat gluten**), Extra Virgin Rapeseed Oil, Salt (Salt, anti-caking agent: E535), Frozen yeast (bakers yeast, rehydrating agent: E491), Dough Conditioner (**wheat** flour, flour treatment agent: E300), Malt Flour (Malted **Barley** Flour), Deactivated yeast.

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 | $<10^3$ | $<10^4$ | $>10^4$ |
| Yeast and Moulds cfu/g | $<10^2$ | $<10^3$ | $>10^3$ |
| INDICATORS | | | |
| <i>Enterobacteriaceae</i> (cfu/g) | $<10^2$ | $<10^4$ | $>10^4$ |
| <i>E.coli</i> (cfu/g) | <20 | $20- <10^2$ | $>10^2$ |
| <i>Listeria monocytogenes</i> | Absence in 25 g | < 100 cfu/g | > 100 cfu/g |
| PATHOGENS AND MICROBIAL TOXINS | | | |
| <i>Bacillus cereus</i> (cfu/g) | $<10^3$ | $<10^4$ | |
| <i>Clostridium perfringens</i> (cfu/g) | <10 | <100 | >100 |
| Coagulase -positive staphylococci (cfu/g) | <20 | $20- <10^4$ | $>10^4$ |
| <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) | 988 |
| Energy (kcal) | 233 |
| Fat (g) | 2.7 |
| of which saturates (g) | 0.2 |
| of which monounsaturates (g) | 1.1 |
| of which polyunsaturates (g) | 0.9 |
| Carbohydrate (g) | 47.4 |
| of which sugars (g) | 0.9 |
| Protein (g) | 7.5 |
| Salt (g) | 1.4 |

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, Rye, Barley |
| 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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