

# 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.<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 $<-18^{\circ}\text{C}$ . Once defrosted do not re-freeze.  |
| 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 (**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   | ✗  | ✓  | 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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