

SPECIALITY BREADS

PRODUCT SPECIFICATION

MULTIGRAIN DOUGH PIECE

FDII

Frozen, unproved, unbaked small multigrain tin loaf.

PRODUCT DETAILS

Weight	e470g
Amount per case	36
Preparation	Dough prepared to exact recipe, shaped and blast frozen <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 406 x 306 x 290mm Box weight 442g Bag weight 17g Cases per layer/pallet 10/50 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, prove and bake with steam at 200°C for approximately 25-30 minutes. Once defrosted do not re-freeze.
Quality control standards	Total traceability maintained, quality checks undertaken to the current BRCGS 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 50% (**wheat** flour, calcium carbonate, iron, niacin, thiamin), Water, Malt Mix 13% (Malted **wheat**, **wheat gluten**, **wheat** flour, malted **barley** flour), Frozen yeast (bakers yeast, rehydrating agent: E491), Salt (Salt, anti-caking agent: E535), Breadfat (Vegetable Oils (Palm and Rapeseed), Water, Salt, Emulsifier E471), Dough conditioner (**wheat** flour, emulsifier E472(e), flour treatment agent E300).

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 ⁵	<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	>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	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)	963
Energy (kcal)	227
Fat (g)	1.4
of which saturates (g)	0.3
of which monounsaturates (g)	0.2
of which polyunsaturates (g)	0.4
Carbohydrate (g)	47.3
of which sugars (g)	1.0
Protein (g)	8.3
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, 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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