

# SPECIALITY BREADS

## PRODUCT SPECIFICATION

### EDEN BURGER BUN

**FB202**

Frozen, fully baked, individual white glazed bread piece suitable for filling.

#### PRODUCT DETAILS

|                           |                                                                                                                                                                                                                                                                                                                  |
|---------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Weight                    | e90g                                                                                                                                                                                                                                                                                                             |
| Amount per case           | 45                                                                                                                                                                                                                                                                                                               |
| Preparation               | Dough prepared to exact recipe, baked, chilled and blast frozen at $\leq -26^{\circ}\text{C}$ and then packed in temperature controlled packing area ( $\leq +15^{\circ}\text{C}$ ).                                                                                                                             |
| 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 598 x 238 x 268mm<br>Box weight 352g<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 $\leq -18^{\circ}\text{C}$ .                                                                                                                                                                                                       |
| 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

**Wheat** Flour (Flour (**WHEAT** Flour, Calcium, Iron, Niacin, Thiamin)), Water, Potato (dried potato, processing aids: E471, E450i), Breadfat (Vegetable Oils (Palm and Rapeseed), Water, Salt, Emulsifier E471), Yeast, Salt (Salt, Anti-caking Agent (Sodium Ferrocyanide: E535), Caster Sugar, **Barley** Malt Flour, Bread Improver (**WHEAT** Flour (with Calcium, Iron, Niacin, Thiamin), Enzymes: Xylanase, Alpha Amylase, Glucose Oxidase, Flour Treatment Agent: Ascorbic Acid)  
Topping: Glaze (Water, Vegetable Protein, Sunflower Oil, Dextrose, Maltodextrin, Starch)  
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         | $\leq 10^3$                      | $\leq 10^4$      | $> 10^4$        |
| Yeast and Moulds cfu/g                   | $\leq 10^2$                      | $\leq 10^3$      | $> 10^3$        |
| INDICATORS                               |                                  |                  |                 |
| Enterobacteriaceae (cfu/g)               | $\leq 10^2$                      | $\leq 10^4$      | $> 10^4$        |
| E.coli (cfu/g)                           | $\leq 20$                        | 20- $\leq 10^2$  | $> 10^2$        |
| Listeria monocytogenes                   | Absence in 25 g                  | $\leq 100$ cfu/g | $> 100$ cfu/g   |
| PATHOGENS AND MICROBIAL TOXINS           |                                  |                  |                 |
| Bacillus cereus (cfu/g)                  | $\leq 10^3$                      | $\leq 10^4$      | $> 10^4$        |
| Clostridium perfringens (cfu/g)          | $\leq 10$                        | $\leq 100$       | $> 100$         |
| Coagulase-positive staphylococci (cfu/g) | $\leq 20$                        | 20- $\leq 10^4$  | $> 10^4$        |
| 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)                  | 1039 |
| Energy (kcal)                | 246  |
| Fat (g)                      | 1.8  |
| of which saturates (g)       | 0.4  |
| of which monounsaturates (g) | 0.4  |
| of which polyunsaturates (g) | 0.2  |
| Carbohydrate (g)             | 49.8 |
| of which sugars (g)          | 2.6  |
| Protein (g)                  | 8.3  |
| Salt (g)                     | 1.2  |

Values derived in accordance with the rules of McCance & Widdowson's  
The Composition of Foods integrated dataset (CoF IDS)

### ALLERGEN INFORMATION

| Main allergens                                                             | Voluntary<br>presence<br>(used in the<br>product) | Involuntary<br>presence<br>(presence in the<br>production line) | Comment       |
|----------------------------------------------------------------------------|---------------------------------------------------|-----------------------------------------------------------------|---------------|
| Cereals containing gluten                                                  | ✓                                                 | ✓                                                               | wheat, barley |
| Crustaceans                                                                | ✗                                                 | ✗                                                               |               |
| Eggs                                                                       | ✗                                                 | ✓                                                               |               |
| Fish                                                                       | ✗                                                 | ✗                                                               |               |
| Peanuts                                                                    | ✗                                                 | ✗                                                               |               |
| Soybeans                                                                   | ✗                                                 | ✓                                                               |               |
| Milk and products thereof<br>(including lactose)                           | ✗                                                 | ✓                                                               |               |
| Tree Nuts                                                                  | ✗                                                 | ✗                                                               |               |
| Celery                                                                     | ✗                                                 | ✗                                                               |               |
| Mustard                                                                    | ✗                                                 | ✗                                                               |               |
| Sesame seeds                                                               | ✗                                                 | ✗                                                               |               |
| Sulphur dioxide and<br>sulphites at concentrations<br>of more than 10mg/kg | ✗                                                 | ✗                                                               |               |
| Lupin                                                                      | ✗                                                 | ✗                                                               |               |
| Molluscs                                                                   | ✗                                                 | ✗                                                               |               |

- ✓ Suitable for lacto-ovo vegetarians
- ✓ Suitable for vegans
- ✗ Suitable for coeliacs

Authorised by \_\_\_\_\_  
Operations Director

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

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

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

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