

SPECIALITY BREADS

PRODUCT SPECIFICATION

DEMI BAGUETTE - QUICK BAKE

QB103

Frozen, quick bake bread moulded into a half baguette shape

PRODUCT DETAILS

Weight	e120g
Amount per case	30
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	Bake from frozen 250°C for 2 minutes - No steam required. Leave to cool for 15 minutes. 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, iron, niacin, thiamin), Water, Bread improver (**wheat** flour, malted **wheat** flour), Salt (Salt, anti-caking agent: E535), Frozen yeast (bakers' yeast, rehydrating agent: E491).

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	$<10^2$	$<10^4$	$>10^4$
Yeast and Moulds cfu/g	$<10^2$	$<10^3$	$>10^5$
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)	$<10^2$	$<10^4$	
<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)	1163
Energy (kcal)	273
Fat (g)	1.2
of which saturates (g)	0.1
of which monounsaturates (g)	0.1
of which polyunsaturates (g)	0.4
Carbohydrate (g)	60.0
of which sugars (g)	1.2
Protein (g)	9.5
Salt (g)	2.4

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
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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