

# SPECIALITY BREADS

## PRODUCT SPECIFICATION

### SAVOURY SCONE PUCK

FD82

Frozen, unbaked, savoury rectangular scone puck with onion and rosemary

#### PRODUCT DETAILS

|                           |   |
|---------------------------|---|
| Weight                    | eNot declared   |
| Amount per case           | 60  |
| 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.<br>Batch coded with best before date and date of production printed on label.<br>Box size 303 x 233 x 239mm<br>Box weight 210g<br>Bag weight 42g<br>Cases per layer/pallet 16/96<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°C.   |
| Usage instructions        | Defrost for 30-45 minutes, glaze and bake at 180°C for 20-30 minutes.<br>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

**Wheat** Flour (Calcium Carbonate, Niacin, Iron, Thiamin), Water, Margarine (Vegetable oils: Palm, Rapeseed; Water; Salt; Emulsifier: Polyglycerol esters of fatty acids; Flavouring; Colour: E160b(i), Curcumin), Baking Powder (**Gluten**) (Raising agents (diphosphate, sodium hydrogen carbonate, glucono-delta-lactone)), Kibbled Onion, **Wheat** Starch, Dried Rosemary, Flavouring, Ground Turmeric

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 <sup>3</sup>                 | <10 <sup>4</sup>   | >10 <sup>4</sup> |
| Yeast and Moulds cfu/g                   | <10 <sup>2</sup>                 | <10 <sup>3</sup>   | >10 <sup>3</sup> |
| INDICATORS                               |                                  |                    |                  |
| Enterobacteriaceae (cfu/g)               | <10 <sup>2</sup>                 | <10 <sup>4</sup>   | >10 <sup>4</sup> |
| E. coli (cfu/g)                          | <20                              | 20-10 <sup>2</sup> | >10 <sup>2</sup> |
| Listeria monocytogenes                   | Absence in 25 g                  | < 100 cfu/g        | > 100 cfu/g      |
| PATHOGENS AND MICROBIAL TOXINS           |                                  |                    |                  |
| Bacillus cereus (cfu/g)                  | <10 <sup>3</sup>                 | <10 <sup>4</sup>   | >10 <sup>4</sup> |
| Clostridium perfringens (cfu/g)          | <10                              | <100               | >100             |
| Coagulase-positive staphylococci (cfu/g) | <20                              | 20-10 <sup>4</sup> | >10 <sup>4</sup> |
| 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)                  | 1240 |
| Energy (kcal)                | 296  |
| Fat (g)                      | 12.7 |
| of which saturates (g)       | 4.1  |
| of which monounsaturates (g) | 0.0  |
| of which polyunsaturates (g) | 1.8  |
| Carbohydrate (g)             | 39.7 |
| of which sugars (g)          | 1.5  |
| Protein (g)                  | 6.7  |
| Salt (g)                     | 1.6  |

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   |
| 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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