

PRODUCT SPECIFICATION

RUSTIC BAGUETTE

FB100

Frozen, fully baked, french style white individual bread. Length between 16½" and 19". Quantity: 15 Rustic Sticks, Length approx 41 to 48cm.

PRODUCT DETAILS

Weight	Not declared		
Amount per case	15		
Preparation	Dough prepared to exact recipe, baked, chilled and blast frozen at <-26°C and packed.		
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 (W/D/H) 598 x 238 x 268mm Box weight 288g Bag weight 28g Cases per layer/pallet 8/48 Label wrapped around one end and side of box.		
Barcode	5032633151007		
Product life	I2 months from production date when frozen.		
Storage	Frozen <-I8°C.		
Usage instructions	Defrost inside a food-safe plastic bag or container at room temperature until completely thawed. 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 (Fortified with Calcium Carbonate, Niacin, Iron, Thiamin), Water, Medium Rye Flour, Yeast, Salt, Wheat Protein, Extra Virgin Rapeseed Oil, Barley Malt Flour, Flour Treatment Agent: E 300.

For allergens, see ingredients in **bold**.

Country of origin: UK

MICROBIOLOGICAL LIMITS (COVERING OUR FROZEN DOUGH PRODUCT RANGE)

TYPE OF MICRO-ORGANISM	Limits CFU/g			
	TARGET	ACCEPT	REJECT	
Aerobic Plate Count (APC), cfu/g	<103	<104	>104	
Yeast and Moulds cfu/g	<102	<103	>103	
INDICATORS				
Enterobacteriaceae(cfu/g)	<102	<104	>104	
E.coli(cfu/g)	<20	20-<102	>102	
PATHOGENS AND MICROBIAL TOXINS				
Bacillus cereus (cfu/g)	<103	<104	>104	
Coagulase -positive staphlococci (cfu/g)	<20	20-<104	>104	

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SPECIALITY BREADS

RUSTIC BAGUETTE

FB100

NUTRITIONAL VALUES PER 100g

Energy (kJ)	1055
Energy (kcal)	254
Fat (g)	1.9
of which saturates (g)	0.1
of which monounsaturates (g)	0.6
of which polyunsaturates (g)	0.2
Carbohydrate (g)	50
of which sugars (g)	1.8
Fibre (g)	3.1
Protein (g)	9.5
Salt (g)	1.30
7/1	

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

ALLERGEN INFORMATION

Main allergens	Contained within product	May contain (present on site)	Comment
Cereals containing gluten	✓ wheat, rye, barley	<i>V</i>	
Crustaceans	×	×	
Eggs	×	V	
Fish	×	×	
Peanuts	×	×	
Soybeans	×	×	
Milk and products thereof (including lactose)	×	V	
Tree Nuts	×	×	
Celery	×	×	
Mustard	×	×	
Sesame seeds	×	×	
Sulphur dioxide and sulphites at concentrations of more than IOmg/kg	×	×	
Lupin	×	×	
Molluscs	×	x	

- ✔ Suitable for lacto-ovo vegetarians✔ Suitable for vegans
- **✗** Suitable for coeliacs

Authorised on behalf of Speciality Breads by				
Customer company name				
Signed on behalf of customer				
Position held	Date			

This specification shall be considered acceptable to all parties in the event that no issues are raised within I4 days of submission.

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