

LUUK PRODUCT SPECIFICATION					
Product Code	7103-215083	Product White Grill Marked Large Panini			
		Name	_		
Date	09.05.2023	Version No.	V7.0		
Changes Since last	Changes Since last version V6.0 Spec review				
	V7.0 Three		ar review, packaging weights amended		

Manufacturer Information				
Manufacturer Name	Lantmannen Unibake UK Ltd			
Manufacturer Address	Maidstone Road			
	Kingston			
	Milton Keynes			
	MK10 0BD			
Phone	01908 281999	Email	unibakeuk.technicalservices@lantmannen.com	

<u>Product Information</u>				
Product Description	A pre sliced white panini baguette approx. 270mm in length supplied frozen with Grill Marks applied to the top surface.			
Country of Origin	United Kingdom	pplied to the top surface.		
Preparation instructions	To defrost: Remove the required number of products from the box and lie flat. Defrost for approx. 1 hour at room temperature.			
	Baking Instructions : Warm oven to 200°C. Fill pre-sliced Panini with required ingredients. Carefully place in pre-heated oven & warm for 4-5 minutes to give a slightly crusty top or until filling is hot. Baking guidelines will vary according to the equipment used.			
Storage instructions	Can be stored until the best before date of stored at –18°C or below. DO NOT REFREEZE ONCE THAWED. Once the panini have been filled and grilled, we recommend that they are consumed immediately.			
Shelf life from manufacture	12 months	Shelf life once defrosted	N/A	
Shelf life minimum at delivery	3 months	Storage Temperature	<-18°C	

<u>Ingredient Information</u>						
Raw Material	Compound Ingredients	Amount in product (%)	Country of origin			
Wheat Flour (with Iron,			France, UK			
Thiamin, Niacin,		71.82				
Calcium)						
	Wheat Flour	99.638%	France, UK			
	Calcium Carbonate E170	0.34%	UK			
	Iron	Trace	USA, Sweden			
	Niacin	Trace	China, India, USA			
	Thiamin	Trace	China			
Improver		0.23	UK			

Title: TECH.PD.306 - LUUK MK Product Specification

Version: 7.0

Doc Type: Form

Doc No: DMSDOC-1775486516-2845

Owner: Inesa Jegoroviene

Approved date: 31/03/2023

Approved By: Inesa Jegoroviene

Page: 1(6)



<u>Ingredient Information</u>							
Raw Material	Compound Ingredients	Amount in product (%)	Country of origin				
	Wheat Flour (with Iron, Thiamin,	0.21	UK, China, India,				
	Niacin, Calcium)		Sweden, USA				
	Ascorbic Acid (E300)	0.019	China				
	Enzyme (Processing Aid) DND		Denmark, Finland, France, Germany,				
		0.001	Liechtenstein,				
			Netherlands, Sweden				
Water		24.50	UK				
Extra Virgin Olive Oil		1.08	Spain				
Yeast		1.44	UK				
Salt		0.93	UK				

<u>Ingredient Declaration</u>					
Ingredient declaration	WHEAT Flour (with Calcium, Iron, Niacin, Thiamin), Water, Yeast, Extra Virgin Olive Oil, Salt, Flour Treatment Agent (E300).				
Allergen Statement	For allergens, including cereals containing gluten, see ingredients in CAPITALS. May also contain traces of sesame seeds.				

Product Suitability				
Criteria	Contains (Y/N)			
Contains Artificial Colours	N			
Contains Natural Flavourings	N			
Contains Artificial Flavours	N			
Contains Flavour Enhancers	N			
Contains Artificial Preservatives	N			
Contains Artificial Sweeteners	N			
Contains Palm Oil (If yes, describe status e.g. SG, MB)	N			
Suitable for Vegetarians	Υ			
Suitable for Vegans	Υ			
Suitable for Lactose Intolerants	Υ			
Suitable for Coeliac	N, contains wheat flour			
Suitable for Kosher Diet	N			
Suitable for Halal Diet	Y, certified			
Organically Produced	N			

<u>Intolerance Data</u>				
Allergen	Contains (Y/N)	Used on Line (Y/N)	Used on Site (Y/N)	Risk of cross- contamination?
Fish or Fish Products	N	N	N	N

Title: TECH.PD.306 - LUUK MK Product Specification

Owner: Inesa Jegoroviene

Version: 7.0

Doc Type: Form

Doc No: DMSDOC-1775486516-2845

Approved date: 31/03/2023 Approved By: Inesa Jegoroviene Page: 2(6)



Intolerance Data				
Allergen	Contains	Used on	Used on	Risk of cross-
	(Y/N)	Line	Site	contamination?
		(Y/N)	(Y/N)	
Crustaceans	N	N	N	N
Shellfish	N	N	N	N
Molluscs	N	N	N	N
	N	N	Υ	No, used on site, controlled
				cross-contamination risk
Milk or Milk Products				through production
				planning, cleaning
				schedules.
Tree Nuts or Nut Trace	N	N	N	N
Almonds	N	N	N	N
Brazil Nut	N	N	N	N
Cashew Nut	N	N	N	N
Hazelnut	N	N	N	N
Macadamia	N	N	N	N
Pecan Nut	N	N	N	N
Pistachio	N	N	N	N
Walnut	N	N	N	N
Peanuts or Peanut Trace	N	N	N	N
Sesame Seeds or Sesame Seed	N	Υ	Υ	Yes, possible cross-
Products				contamination
Celery or Celeriac Products	N	N	N	N
Mustard or Mustard Products	N	N	N	N
	N	N	Y	No, used on site, controlled
				cross-contamination risk
Egg or Egg Products				through production
				planning, cleaning
				schedules.
Lupin or Lupin Products	N	N	N	N
Garlic / Onion Products	N	N	N	N
Cereals that contain Gluten	Υ	Υ	Υ	Contains Wheat Flour
Wheat	Υ	Υ	Υ	Contains Wheat Flour
Spelt	N	N	N	N
Kamut	N	N	N	N
	N	Υ	Υ	No, used on line and site,
				controlled cross-
Rye				contamination risk through
				production planning,
				cleaning schedules.
	N	Y	Υ	No, used on line and site,
				controlled cross-
Barley				contamination risk through
				production planning,
				cleaning schedules.
	N	N	Υ	No, used on site, controlled
				cross-contamination risk
Oats				through production
				planning, cleaning
				schedules.
Soya	N	N	N	N

Title: TECH.PD.306 - LUUK MK **Product Specification**

Owner: Inesa Jegoroviene

Version: 7.0 Doc Type: Form Doc No: DMSDOC-1775486516-2845

Approved date: 31/03/2023 Approved By: Inesa Jegoroviene Page: 3(6)



<u>Intolerance Data</u>					
Allergen	Contains (Y/N)	Used on Line	Used on Site	Risk of cross- contamination?	
		(Y/N)	(Y/N)		
Sulphur Dioxide (>10mg/kg)	N	N	N	N	
Sulphites	N	N	N	N	
Alcohol or Alcohol based products	N	N	N	N	
Maize or Maize derivatives	Y	Υ	Υ	E300 derived from maize	
Added Trans Fats	N	N	N	N	
GM Material	N	N	N	N	
MSG	N	N	N	N	
Irradiated Food	N	N	N	N	

<u>Product Quality Attributes</u>						
Attributes – as sold	Target	Tolerance				
Weight (g)	135	130-140				
Diameter (mm)	270	260-280				
Height (mm)	50	45-55				
Slice Height (mm)	40	35-45				
Organoleptic Standards – As sold	Target	Reject				
Appearance (External)	A sliced white panini with Grill	Tapered shape and excessive				
	Marks applied to the top	top/side splits and no grill				
	surface only.	marks				
Appearance (Internal)	Pale cream slightly open soft	Cell structure too coarse,				
	crumb	dense, claggy crumb or dry.				
		Off colour, grey or yellow				
		crumb colour.				
Flavour	Rich flavour with notes of	Bland with no flavour coming				
	olive oil	through				
Aroma	A yeasty aroma with a light	No aroma at all				
	hint of olive oil					
Texture	Open texture slightly chewy	Very chewy and very close				
	and disappears in the mouth	crumb				

<u>Packaging Information</u>					
Pack size	30 panini per bag	Case Size	1 bag x 30 panini=30		
Nett Weight (KG)	4.05	Gross Weight (KG)	4.333		
Food Contact	<u>Packaging</u>				
Bag Dimensions (mm)	(L) 780 x (W) 440	Material / Colour	Blue HDPE		
Weight of Bag (g)	22.2	Plain or Printed?	Plain		
Closure type	none	Barcode	n/a		

Title: TECH.PD.306 - LUUK MK Product Specification Owner: Inesa Jegoroviene Version: 7.0

Doc Type: Form

Doc No: DMSDOC-1775486516-2845

Page: 4(6)

Approved date: 31/03/2023 Approved By: Inesa Jegoroviene



Packaging Information						
Batch Code / Date Mark format						
Outer Case	_					
External Case Dimensions (mm)	L) 431 x (W) 331 x (H) 207		Material / Colour	Brown cardboard		
Weight of Case (g)	259		Barcode	05037173101673		
Batch Code / Date Mark format	Best Before End: DD:MMM:YY LYYDDD HH:MM (LINE CODE) Meca 1 - M1 Meca 2 - M2 Meca 3 - M3 16MAR 21 L20076 08:36 M2 16 = day, MAR = months, 21 = year, L20 = Year, 076 = day of year, 08:36 = Time, M2 = line code.					
Pallet Configuration						
Chep (7103)	Boxes per layer	8	Layers per pallet	7	Boxes per Pallet	56
White (215083)	Boxes per layer	8	Layers per pallet	7	Boxes per Pallet	56
Euro	Boxes per layer	N/A	Layers per pallet	N/A	Boxes per Pallet	N/A
Pallet Height (m)	1.609					

<u>Nutritional Information</u>				
Method of calculation	Analysis	Product State (cooked, raw etc.)	Baked	
		Per 100g	Per Portion (135g)	
Energy (kJ)		1077	1454	
Energy (kcal)		254	343	
Total Fat (g)		2.3	3.1	
Saturated fatty acids (g)		0.3	0.4	
Monounsaturated fatty acids(g)		1.1	1.5	
Polyunsaturated fatty acids (g)		0.7	0.9	
Carbohydrate (g)		49.0	66.1	
total sugars (g)		4.6	6.2	

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Approved date: 31/03/2023

Doc Type: Form

Doc No: DMSDOC-1775486516-2845

Approved By: Inesa Jegoroviene

Page: 5(6)



Nutritional Information			
Protein (g)	8.2	11,1	
Fibre (g)	2.4	3.2	
Sodium (mg)	308	416	
Salt (g)	0.77	1.04	
DoH 2017 Salt Target Category	2.1 Bread & Rolls		
Achieving 2017 Salt Targets (Y/N)	Yes		

<u>Microbiological Standards</u>				
Organism	Target Count	Reject Count	Frequency	
Total Viable Count (cfu/g)	< 1000	> 1000	Annual	
Escherichia. coli (cfu/g)	< 10	> 10	Annual	
Staphylococcus aureus (cfu/g)	< 50	> 50	Annual	
Enterobacteriaceae (cfu/g)	< 100	> 100	Annual	
Yeasts & Mould (cfu/g)	< 1000	> 1000	Annual	
Salmonella (/25g)	Not Detected	Detected	Annual	
Laboratory Accreditation	UKAS			

Specification Authorisation		
Created by (Print Name):	Inesa Jegoroviene	
Position:	Senior Specifications Technologist	
Authorised by (Print Name):	Viktorija I	
Position:	Technical Supplier & Specifications Coordinator	
Date:	09.05.2023	

Title: TECH.PD.306 - LUUK MK Version: 7.0 Doc Type: Form Doc No: DMSDOC-1775486516-2845

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Owner: Inesa Jegoroviene Approved date: 31/03/2023 Approved By: Inesa Jegoroviene Page: 6(6)