

SALES SPECIFICATION

PRODUCT NAME	80 Finger Doughnuts				
PRODUCT CODE	DOF80L	Barcode	05017221441425	REVISION	5

PRODUCT DESCRIPTION

A case containing 80 loose finger doughnuts. The doughnuts are supplied unsugared for decoration, filling or finishing at point of

Units Per Case	80	Case Dimensions LxWxH (mm)	411 x 276 x 260	Cases Per Layer	9
Approx. Unit Weight (g)	47	Case Net Weight (kg)	3.76	Layers Per Pallet	6
Approx. Unit Diameter (mm)	125	Case Gross Weight (kg)	4.176	Gross Pallet Weight (kg)	275
Approx. Unit Height (mm)	35	Cases Per Pallet	54	Pallet Height (m)	1.72

Preparation Instructions			
Remove doughnuts from	packaging and defrost at	room temperature for 1 - $1\frac{1}{2}$ hours. Finish as required	
Once thawed store at ambient and consume within1 day			
Storage on defrost	Ambient	Shelf Life on defrost	day of defrost + 1 day

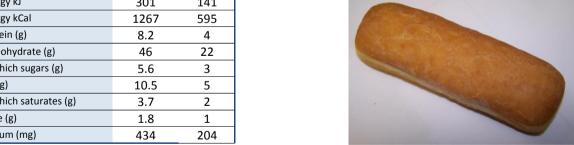
Ingredient Declaration

Fortified Wheat Flour (Wheat Flour, Iron, Calcium Carbonate, Niacin, Thiamin), Water, Vegetable Oils (Palm Oil, Rapeseed Oil), Egg, Yeast, Sugar, Waxy Maize Starch, Salt, Emulsifiers (Mono & Diglycerides of Fatty Acids, Sodium Stearoyl Lactate, Mono & Diacetyltartaric Acid Esters of Mono & Diglycerides of Fatty Acids, Carboxymethyllulose), Raising Agents (Disodium Diphosphate, Sodium Carbonates, Monocalcium Phosphate), Soya Flour, Firming Agent (Calcium Sulphate), Flour Treatment Agent (Ascorbic Acid).

ALLERGENS	Allergen Advice! For allergens, including cereals containing gluten, see ingredients in bold . May also
ALLERGENS	contain traces of Nuts and Milk.

Nutrition		
CALCULATED	per 100g	Per Doughnu
Energy kJ	301	141
Energy kCal	1267	595
Protein (g)	8.2	4
Carbohydrate (g)	46	22
of which sugars (g)	5.6	3
Fat (g)	10.5	5
of which saturates (g)	3.7	2
Fibre (g)	1.8	1
Sodium (mg)	434	204

SUITABLE FOR	VEGETARIANS



Originated	Approved	Revision Date
See Master Copy	See Master copy	22/03/2022