

Product Information

Product Description	A traditional English Muffin generously coated in semolina		
Product Weight:	72g +/- 5g per unit	Product Dimensions	Height: 26mm+/-5mm Diameter: 95mm +/- 5mm
Units per Pack:	6	Packs per Case:	8
Inner Barcode:	n/a	Outer Barcode:	05010066109765
Net Case Weight:	3.456Kg	Gross Case Weight:	3.719 Kg
Shelf Life:	12 mths at -18°C	Min Life into Depot:	3 mths at -18°C
Delivery Temp:	Max -12°C Target -18°C	Inner Pack Coding:	on film: BBE Month YY, Julian code
Storage Temp:	-18°C or below	Outer Coding:	BBE Month YY, Julian code
Defrost Instructions:	Keep frozen until use. To defrost: remove from case and leave in bag at room temperature for 1 – 2 hours, or until fully defrosted. Once defrosted, store in a sealed pack in a cool, dry place away from direct sunlight & use within 2 days. Do not refreeze once defrosted		
Baking / Heating Instructions	Once defrosted slice and place in a toaster or grill until golden brown		

Product Description

Appearance: The circular muffins have a pale creamy white outer surface with a visible coating of cream / pale yellow semolina. The internal crumb is white, soft and close. Once toasted: the crumb appears slightly aerated

Aroma: Savoury / yeasty bread aroma. Once toasted: typical of toasted bread product

Flavour: White bread flavour, slightly salty / yeasty.
No off flavours. Product to be consumed toasted

Texture: The internal crumb structure is even and slightly aerated.



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Product Ingredients

Ingredient	Country of Origin	Other Information
Wheat Flour	UK	
Water	UK	
Yeast	UK / Belgium	
Vinegar	UK	
Salt	UK	
Sugar	UK	
Vegetable Fat	Benin, Brazil, Cameroon, Colombia, Costa Rica, Ecuador, Honduras, Indonesia, Ivory Coast (Côte d'Ivoire), Malaysia, Papua New Guinea, Solomon Islands	Palm Oil - Sustainable
Improver: 1	UK	
Improver: 2	UK	

Ingredient Declaration

Wheat Flour, Water, Semolina, Salt, Soya Flour, Yeast, Sugar, Vegetable Fat, Spirit Vinegar, Preservative (Calcium Propionate), Emulsifier (Mono- and Di-Acetyltartaric Esters of Mono- and Di-Glycerides of Fatty Acids), Flour Treatment Agent (Ascorbic Acid).

Allergen Declarations

Contains: Wheat, Gluten, Soya

May Contain: traces of Sesame as made in a factory that handles sesame seeds

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Product Information

Suitable for Vegetarians	Yes	Suitable for Kosher?	No
Suitable for Vegans	No	Suitable for Halal?	No
Is product Organic?	No	Does product contain GM ingredients?	No
Does Product contain Nuts?	No*	Is the product irradiated?	No

Product Disclaimers

***Recipe:** nut free, **Production site:** nut free, **Ingredients:** Although every reasonable precaution is taken we cannot 100% guarantee ingredients are free from nuts

Food Intolerance Data

Is the product free from the following:	Yes/No	(If no, please state the source and function)
Cereals containing Gluten	No	Wheat Flour
Crustaceans	Yes	
Molluscs	Yes	
Egg and derivatives	Yes	
Fish / Shellfish	Yes	
Peanuts and derivatives (including oils)	Yes	
Nuts and derivatives (including oils) – other than peanut	Yes	
Soya and derivatives	No	Soya Flour
Milk, Lactose and derivatives	Yes	
Celery	Yes	
Mustard	Yes	
Sesame Seeds and derivatives	No	Sesame Seeds used on site
Lupin	Yes	
Sulphur Dioxide / Sulphites above 10mg/kg	Yes	
Preservatives – natural and artificial	No	Preservative: Calcium Propionate
Colours – natural and artificial	Yes	
Flavours – natural and artificial	Yes	
Benzoates	Yes	
BHA / BHT	Yes	
Pine Nuts / Pine Kernels	Yes	
Seeds and derivatives (including oils)	No	Sesame Seed
Hydrogenated Vegetable Oil	Yes	
Alcohol	Yes	

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Nutritional Information

	Per 100g	Per serving 72g	%GDA	GDA for a typical adult
Energy – k Joules	929	669		
Energy - K cals	219	158	8%	2000
Protein	8.4	6.0		
Available Carbohydrate	41.7	30.0		
of which sugars	4.4	3.2	4%	90
Fat	1.5	1.1	2%	70
of which saturates	0.5	0.4	2%	20
mono -unsaturates	0.4	0.3		
polyunsaturates	0.5	0.4		
Dietary Fibre	2.7	1.9		
Salt	1.0	0.7	12%	6
of which sodium mg	0.4	0.3		

Nutritional Claims

Product meets FSA Salt targets 2012

Micro Standards

Test	Frequency	Target	Acceptable	Reject
Enterobacteria	Annually	<10 cfu/g	10 – 1000 cfu/g	>1000 cfu/g
E. coli	Annually	<10 cfu/g	10 – 100 cfu/g	>100 cfu/g
Staphylococcus Aureus	Annually	<20 cfu/g	20 – 100 cfu/g	>100 cfu/g
Bacillus Cereus	Annually	<10 cfu/g	10 – 100 cfu/g	>100 cfu/g
Yeast & Moulds	Annually	<100 cfu/g	100 – 10,000 cfu/g	>10,000 cfu/g

Laboratory used & Accreditation

Alcontrol Laboratory
NAMAS accredited (UKAS)

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Packaging Information

Primary Packaging	
Description	Clear flow wrap, heat sealed on reverse and both edges
Dimensions	375mm film width, 20 micron
Weight	2g
Material	LDPE
Recycled content	0%
Recyclable	100%



Secondary Packaging	
Description	Cardboard Outer
Dimensions Int:	mm
Ext:	304 x 216 x 264mm
Weight	247g
Material	Corrugated cardboard
Recycled content	Min 65%
Recyclable	100%



Pallet information

Type of Pallet:	UK Chep
Pallet Dimensions:	1000mm x 1200mm
Pallet Weight:	28.2Kg
No. of Cases on a Layer:	16
No. of Layers on a Pallet:	7
No. of Cases on a Pallet:	112
Pallet Height:	2.010m
Case Gross Weight:	3.719Kg
Pallet Gross Weight:	444.528kg
Pallets are returnable	

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Kara Information		Contacts	
Head Office Kara Foodservice Park Seventeen Moss Lane Whitefield Manchester M45 8FJ	Customer Care / Commercial		
	Tel:	0161 3512399	
	Fax:	0161 3512398	
	E-Mail:	customercaregroup@karafs.co.uk	
	Technical		
	Name:	Tracey Whitehead	
Manufacturing Site: Fletchers	Position:	Technical Manager	
Site has full HACCP in place	Tel:	0161 7667471	
Site has BRC accreditation – Grade A	E-Mail:	tracey.whitehead@karafs.co.uk	

Warranty

It is warranted that: the Foodstuff, Packaging and Label (here in after called "The Product") conforms with all relevant U.K. Legal Requirements, and all relevant E.E.C Legislation including Weights and Measures Act, Food Acts, Food Safety Acts and Pesticide Maximum Levels in Food Regulations.

Any major deviations from this specification will be notified to the customer, minor changes which will not affect product quality or legality may be made without prior consent of the customer. The product will be supplied free from all foreign bodies, taints, off odours and will be fit for human consumption.

EEC mark: N/A

For and on behalf of Kara


	Tracey Whitehead	Technical Manager	Date: 8 th Aug 2012
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Table of Amendments

Date	Issue No.	Issued by	Reason for Issue / Amend
08/08/12	002	Kelda Rowe	Upgrade to new format

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