

LUUK PRODUCT SPECIFICATION			
<b>Product Code</b>	7002	<b>Product Name</b>	T&S White Small Baguette
<b>Date</b>	13.07.2023	<b>Version No.</b>	V5.0
<b>Changes Since last version</b>		V4.0 Three-year spec review, packaging weights changed	
		V5.0 Meca 3 simplify project, product height amended, length and weight tolerances amended, box size and pallet height changed	

Manufacturer Information			
<b>Manufacturer Name</b>	Lantmannen Unibake UK Ltd		
<b>Manufacturer Address</b>	Maidstone Road Kingston Milton Keynes MK10 0BD		
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Product Information			
<b>Product Description</b>	A white, ready to serve baguette on average 280mm in length. The product has 2 decorative top cuts and is supplied frozen for thaw & serve by the customer.		
<b>Country of Origin</b>	UK		
<b>Preparation instructions</b>	Remove the required number of products from the box and lie flat. Allow to thaw at room temperature for approximately 1 hour. For a crisp crust, defrosted products can be baked in a pre-heated oven at 200°C (Gas Mark 6) for approximately 3 minutes. <b>DO NOT REFREEZE ONCE THAWED</b>		
<b>Storage instructions</b>	Can be stored until the best before date if stored at -18°C or below. Do not store defrosted products at chilled temperatures, as this will accelerate staling. If the baguettes have been baked, we recommend consumption within 4 hours.		
<b>Shelf life from manufacture</b>	12 Months	<b>Shelf life once defrosted</b>	24 hours
<b>Shelf life minimum at delivery</b>	3 Months	<b>Storage Temperature</b>	<-18°C

Ingredient Information			
Raw Material	Compound Ingredients	Amount in product (%)	Country of origin
WHEAT Flour (with Iron, Thiamin, Niacin, Calcium)		76.07	UK, Germany, Canada
	<i>Wheat Flour</i>	99.638%	France, UK
	<i>Calcium Carbonate E170</i>	0.34%	UK
	<i>Iron</i>	<i>Trace</i>	USA, Sweden
	<i>Niacin</i>	<i>Trace</i>	China, India, USA
	<i>Thiamin</i>	<i>Trace</i>	China

Ingredient Information			
Raw Material	Compound Ingredients	Amount in product (%)	Country of origin
Improver		0.914	UK
	<i>Dextrose</i>	0.55	Belgium, Bulgaria, France, Hungary, Spain
	<i>WHEAT Flour (with Iron, Thiamin, Niacin, Calcium)</i>	0.34	UK, China, India, Sweden, USA
	<i>Flour Treatment Agent-Ascorbic Acid (E300)</i>	0.02	China
	<i>Enzyme (Processing Aid) DND</i>	0.004	Denmark, Germany, Netherlands, France, Finland, Liechtenstein, Sweden
Salt		0.99	UK
Water		20.276	UK
Yeast		1.75	UK

Ingredient Declaration	
<b>Ingredient declaration</b>	WHEAT Flour (with Calcium, Iron, Niacin, Thiamin), Water, Yeast, Salt, Dextrose, Flour Treatment Agent (E300).
<b>Allergen Statement</b>	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 ( <i>If yes, describe status e.g. SG, MB</i> )	N
Suitable for Vegetarians	Y
Suitable for Vegans	Y
Suitable for Lactose Intolerants	Y
Suitable for Coeliac	N, contains wheat flour
Suitable for Kosher Diet	N
Suitable for Halal Diet	Y, certified
Organically Produced	N

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

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

<u>Product Quality Attributes</u>		
Attributes – as sold	Target	Tolerance
<b>Weight (g)</b>	135	125-145
<b>Height (mm)</b>	45	38-52
<b>Length (mm)</b>	280	265-295
<b>Pre-Sliced Depth (mm)</b>	n/a	n/a
Organoleptic Standards – As sold	Target	Reject
<b>Appearance (External)</b>	White, ready to serve baguette with 2 decorative top cuts	Tapered shape and very excessive or no burst on top cuts
<b>Appearance (Internal)</b>	Pale cream slightly open soft crumb	Cell structure too coarse, dense, claggy crumb or dry. Off colour, grey or yellow crumb colour
<b>Flavour</b>	Bready with a nice baked crusty flavour	Bland with no flavour coming through, excessive salt or taints
<b>Aroma</b>	Bready with a nice baked crust aroma	No aroma at all
<b>Texture</b>	Light crust with an open crumb texture	Heavy, very chewy, very close crumb, dry and stale crust

<u>Packaging Information</u>			
<b>Pack size</b>	30 baguette per bag	<b>Case Size</b>	1 bag x 30 baguette=30
<b>Nett Weight (KG)</b>	4.05	<b>Gross Weight (KG)</b>	4.3412
<u>Food Contact Packaging</u>			
<b>Bag Dimensions (mm)</b>	(L) 780 x (W) 440	<b>Material / Colour</b>	Blue HDPE
<b>Weight of Bag (g)</b>	22.2	<b>Plain or Printed?</b>	Plain
<b>Closure type</b>	none	<b>Barcode</b>	n/a

Packaging Information									
<b>Batch Code / Date Mark format</b>		Best Before End: MMM:YY LYYDDD HH:MM (LINE CODE) Meca 1 - M1 Meca 2 - M2 Meca 3 - M3 MAR 21 L20076 08:36 M2 MAR = months, 21 = year, L20 = Year, 076 = day of year, 08:36 = Time, M2 = line code.							
<b>Outer Case</b>									
<b>External Case Dimensions (mm)</b>	(L) 431 x (W) 331 x (H) 232		<b>Material / Colour</b>	Brown cardboard					
<b>Weight of Case (g)</b>	267		<b>Barcode</b>	05037173100201					
<b>Batch Code / Date Mark format</b>		Best Before End: MMM:YY LYYDDD HH:MM (LINE CODE) Meca 1 - M1 Meca 2 - M2 Meca 3 - M3 MAR 21 L20076 08:36 M2 MAR = months, 21 = year, L20 = Year, 076 = day of year, 08:36 = Time, M2 = line code.							
Pallet Configuration									
<b>Chep</b>	<b>Boxes per layer</b>	8	<b>Layers per pallet</b>	7	<b>Boxes per Pallet</b>	56			
<b>White</b>	<b>Boxes per layer</b>	N/A	<b>Layers per pallet</b>	N/A	<b>Boxes per Pallet</b>	N/A			
<b>Euro</b>	<b>Boxes per layer</b>	N/A	<b>Layers per pallet</b>	N/A	<b>Boxes per Pallet</b>	N/A			
<b>Pallet Height (m)</b>	1.774								

Nutritional Information			
<b>Method of calculation</b>	Analysis	<b>Product State (cooked, raw etc.)</b>	Baked
		<b>Per 100g</b>	<b>Per Portion (135g)</b>
Energy (kJ)		1101	1487
Energy (kcal)		260	351
Total Fat (g)		1.0	1.4
Saturated fatty acids (g)		0.2	0.3
Monounsaturated fatty acids(g)		0.2	0.3
Polyunsaturated fatty acids (g)		0.5	0.7
Carbohydrate (g)		52.1	70.3
total sugars (g)		3.9	5.3

Nutritional Information		
Protein (g)	8.9	12.0
Fibre (g)	3.4	4.6
Sodium (mg)	324	432
Salt (g)	0.81	1.1
<b>DoH 2017 Salt Target Category</b>	<b>2.1 Bread &amp; Rolls</b>	
<b>Achieving 2017 Salt Targets (Y/N)</b>	<b>Yes</b>	

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

Specification Authorisation	
Created by (Print Name):	Inesa Jegoroviene
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Position:	Technical Supplier & Specifications Coordinator
Date:	13.07.2023