

LUUK PRODUCT SPECIFICATION			
Product Code	7002	Product Name	T&S White Small Baguette
Date	13.07.2023	Version No.	V5.0
Changes Since last version		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			
Manufacturer Name	Lantmannen Unibake UK Ltd		
Manufacturer Address	Maidstone Road Kingston Milton Keynes MK10 0BD		
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Product Information			
Product Description	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.		
Country of Origin	UK		
Preparation instructions	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>		
Storage instructions	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.		
Shelf life from manufacture	12 Months	Shelf life once defrosted	24 hours
Shelf life minimum at delivery	3 Months	Storage Temperature	<-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>	<i>99.638%</i>	France, UK
	<i>Calcium Carbonate E170</i>	<i>0.34%</i>	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

<b><u>Ingredient Information</u></b>			
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

<b><u>Ingredient Declaration</u></b>	
<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.

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

Intolerance Data				
Allergen	Contains (Y/N)	Used on Line (Y/N)	Used on Site (Y/N)	Risk of cross-contamination?
Soya	N	N	N	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	Y	Y	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

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

Packaging Information			
Pack size	30 baguette per bag	Case Size	1 bag x 30 baguette=30
Nett Weight (KG)	4.05	Gross Weight (KG)	4.3412
Food Contact Packaging			
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

Packaging Information							
Batch Code / Date Mark format	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.						
	Outer Case						
	External Case Dimensions (mm)	(L) 431 x (W) 331 x (H) 232		Material / Colour	Brown cardboard		
	Weight of Case (g)	267		Barcode	05037173100201		
	Batch Code / Date Mark format	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							
Chep	Boxes per layer	8	Layers per pallet	7	Boxes per Pallet	56	
White	Boxes per layer	N/A	Layers per pallet	N/A	Boxes per Pallet	N/A	
Euro	Boxes per layer	N/A	Layers per pallet	N/A	Boxes per Pallet	N/A	
Pallet Height (m)	1.774						

Nutritional Information			
Method of calculation	Analysis	Product State (cooked, raw etc.)	Baked
		Per 100g	Per Portion (135g)
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
DoH 2017 Salt Target Category	2.1 Bread & Rolls	
Achieving 2017 Salt Targets (Y/N)	Yes	

Microbiological Standards			
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
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Authorised by (Print Name):	Viktorija I
Position:	Technical Supplier & Specifications Coordinator
Date:	13.07.2023