

# CONFIDENTIAL PRODUCT SPECIFICATION SOFT R SOFT ROLL 2010 12.5Kg

PRODUCT DESCRIPTION Powdered concentrate for the production of soft roll doughs.

PRODUCT CODE	00703660011A	.11		EAN CODE	5410687084883
PACK SIZE	12.5Kg	Minimum Weigl	ht		
Manufacturer name Address	Puratos Ltd Buckingham Ind Buckingham MK18 1XT	dustrial Park			
Telephone	01280 822860		Fax	01280 822857	
Email	info_uk@purate	os.com	Website	www.puratos.co	<u>o.uk</u>

Accreditation Status: BRC certified by EFSIS

	Name	Tel	Email
Sales contact	Customer Services	01280 822860	orders_uk@puratos.com
Technical contact	Fiona Baird	01280 827225	fbaird@puratos.com

PHYSICAL STATE: Ivory coloured powder, no aroma / flavour

#### SHELF LIFE FROM DATE OF MANUFACTURE: 9 Months

STORAGE CONDITIONS: Ambient - cool dry area <25°C, below 50% RH, free from infestation.

SHELF LIFE ON OPENING (and storage conditions): Until best before if closed tightly stored as per instructions.

### **INGREDIENT DECLARATION** (in accordance with UK legislation)

Wheat Flour, Sugar, Salt, Emulsifiers (E471, E481), Soya Flour, Vegetable Oil (Palm & Rapeseed), Deactivated Yeast, Flour Treatment Agent (E300).

## FORMULATION

COMPONENT	%	SOURCE / GRADE	COUNTRY OF MANUFACTURE	COUNTRY OF ORIGIN
Wheat Flour	40-50		UK	UK
Sugar	20-30	Beet	UK	UK
Salt***	10-20		UK	UK
Emulsifiers (E471, E481)	5-10	Palm oil**	Belgium	Belgium
Soya Flour	<5	Non-GM – IP	Austria	Austria
Vegetable Oil	<5	Palm & Rapeseed, non-hydro	Belgium	Malaysia / Indonesia, EU*
Deactivated Yeast	<5		Belgium	Belgium
Flour Treatment Agent (E300)	<1	From IP maize	China	China
Enzymes****	<1	Microorganisms	Belgium	Belgium



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\* (all EU countries are potential sources) Austria, Belgium, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Slovakia, Slovenia, Spain, Ireland, Sweden, UK.

\*\*RSPO certified mass balance palm oil

\*\*\* Contains anti caking agent E535 (undeclared processing aid)

\*\*\*\* Undeclared processing aid

ADDITIVES E NUMBER	NAME		FUNCTION
E471 E481 E300	Mono- and di-glycerides o Sodium stearoyl-2 lacty Ascorbic Acid		Emulsifier Emulsifier Flour Treatment Agent
ALLERGENS		CONTAINS	RISK OF CROSS CONTAMINATION
Cereals contain Milk and deriva Egg and deriva Soya and deriva Sesame and deriva Shellfish / Crus Molluscs and deriva Mustard and deriva Celery and deriva Sulphur Dioxid Peanuts and deriva	atives atives vatives erivatives atives staceans and derivatives vatives vatives erivatives ivatives e >10mg / Kg erivatives	Yes No No Yes No No No No No No No No No No	Yes Yes Yes No No No No No No No No No No No No No

#### Allergen policy / procedure is available on request

Suitable for Vagatarians	ARY SUITABILITY	YES / NO	REASON (if no)
Suitable for VegetariansYesSuitable for VegansYesSuitable for CoeliacsNoSuitable for Nut / Seed allergy sufferersYesSuitable for Ovo Lacto VegetariansYesSuitable for Muslims / HalalNoSuitable for Jewish / KosherNo	ble for Vegans N   ble for Coeliacs N   ble for Nut / Seed allergy sufferers N   ble for Ovo Lacto Vegetarians N   ble for Muslims / Halal N	No Yes Yes No	Not certified

Free from materials of animal / fish / poultry origin (excluding egg / dairy)? Yes (eg animal rennet, L-cysteine, cochineal, gelatin)

Free from added soya and soya derivatives	No	Contains IP Soya
Free from maize and maize derivatives	No	Contains IP Maize
Free from enzymes derived from GM organisms	No	(No GM labelling required)
Free from other genetically modified foods	Yes	

No Genetic Modification labelling is required, and the product complies with relevant GM legislation. GM policy is available on request



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NUTRITION	SOURCE OF DATA: Calculated g per 100g (as sold)
Energy kcal	354
Energy kJ	1500
Protein	6.5g
Carbohydrate	60.1g
of which Sugars	21.4g
of which Starch	38.0g
Fat	10.7g
of which Saturated	7.7g
of which Mono unsaturated	1.6g
of which Poly unsaturated	1.1g
of which Trans	Og
Fibre	1.9g
Sodium	6.3g
Salt Equivalent	15.75g
Added Salt	16g
Added Sugar	20g

### **CONTAMINATION DETECTION:** Metal Detection on every sack

	Metal Detector test pieces used:	3.5mm FE, 4.5mm non-FE, 5mm SS	Tested every hour
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#### MICROBIOLOGY

TYPICAL

TVC	<200,000 cfu/g
Coliforms	<1000 cfu/g
Yeasts and Moulds	<1000 cfu/g
E coli	<10 cfu/g
Salmonella	Absent in 25g

We consider the product to be low risk microbiologically. The water activity of the product prevents bacterial growth. The product should pass through a heat treatment process i.e. cooking, before final consumption

FINISHED PRODUCT TESTING	PARAMETERS	FREQUENCY
Salt Titration	16% +/- 10%	Every batch
Ascorbic Acid dip test	100-200ppm	Every batch

## BRC certificate, MSDS, HACCP and flow chart can be supplied upon request

Certificates of analysis / conformance supplied for deliveries: Statement of conformance is on delivery note



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### PACKAGING

Description: printed tri walled paper sack with plastic liner

TYPE	MATERIAL	COLOUR	DIMENSIONS	WEIGHT	CLOSURE
Sack	Paper	Printed	620 x 320 x 130mm	120g	Stitched
Sack liner	Polyethylene	Blue	620 x 320 x 130mm	27g (40m)	Stitched
Layer card	Cardboard	Buff	1.2 x 1m	401g	N/A
Pallet	Wood	Blue	1.2 x 1m	25Kg approx	N/A
Pallet wrap	LDPE	Clear and colourless	N/A	N/A	N/A

Inner packaging is certified suitable for contact with food, and complies with relevant legislation.

Pallet configuration:	7 sacks per layer, 9 lay	ers per pallet, 63 sacks p	per pallet
Gross pack weight	12.647Kg		
Net pallet weight	787.5Kg	Gross pallet weight	Approx 822.2Kg

#### PACK CODING

Labelling: Product name, description, weight, ingredients, allergens, usage instructions, EAN code, contact address

Traceability coding:	Lot number
	Date produced
	Best before date

### **RECIPE SUGGESTION**

Usage rate: 10% on flour weight

Completed by	Fiona Baird
Signature	FBand
Specification version	1
Reason for issue	New pack size
Date of issue	15.03.13

We shall ensure that the product is manufactured and packed in accordance with accepted good manufacturing and hygiene practices, and conforms to specification. Product complies with current UK/EC food legislation and any other relevant statutory requirements, including all acts, regulations, orders, EC directives and EC decisions.