



Full Product Title:	Caterers Choice White Bread with Added Wholemeal Mix	Spec Version:	QAF-9 V5
Product code:	BM0030	Date Issued:	05/04/2018
Legal Name:	White Bread with Added Wholemeal Mix	Supplier Name:	Caterers Choice Ltd
Brand:	Caterers Choice	Product Size:	4 x 3.5kg

Mini Specification

Product Information			
Product Title	Caterers Choice White Bread with Added Wholemeal Mix	Net Weight	3.5kg
Caterers Choice Product Code	BM0030	Drained Weight	N/A
Brand	Caterers Choice	Case Size	4 x 3.5kg
Supplier Name	Caterers Choice Ltd	Country of Origin	UK
Barcodes	Inner	5028081005719	
	Outer	5028081005634	

Legal name

White Bread with Added Wholemeal Mix

Ingredients Declaration (Allergens Highlighted in Bold)

WHEAT Flour (Contains: Calcium, Iron, Niacin, Thiamin), Wholemeal **WHEAT** Flour (Contains: Calcium, Iron, Niacin, Thiamin) (20%), **SOYA** Flour, Dried Yeast, Salt, Whey Powder (**MILK**), Vegetable Oil Blend (Palm & Rapeseed Oil), Skimmed **MILK** Powder, Dextrose, Emulsifier (**WHEAT** Flour (Contains: Calcium, Iron, Niacin, Thiamin), E472e, E516, E300)), Whey Powder (**MILK**), Acid Casein (**MILK**), Sodium Carbonate, Disodium Phosphate.

Ingredients Information		Allergen information		
Recipe Ingredients	% in Final Product	Allergen	Contains (Y/N)	Is There a Risk of Cross Contamination? (May Contain) (Y/N)
WHEAT Flour	70-80%	Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) or their derivatives	Yes	N/A
Calcium Carbonate		Crustaceans or its derivatives	No	N/A
Iron		Eggs or its derivatives	No	Yes
Niacin		Fish or its derivatives	No	N/A
Thiamin		Peanuts or its derivatives	No	N/A
Wholemeal WHEAT Flour	20%	Soybeans or its derivatives	Yes	N/A
Calcium Carbonate		Milk or its derivatives	Yes	N/A
Iron		Nuts(Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) or their derivatives	No	N/A
Niacin		Celery or its derivatives	No	N/A
Thiamin		Mustard or its derivatives	No	N/A
SOYA Flour	>5%	Sesame seeds or its derivatives	No	N/A
Dried Yeast	>5%	Sulphur dioxide and sulphites at concentrations of >10mg/kg or 10mg/litre expressed as SO2	No	N/A
Salt	>5%	Lupin or derivatives of	No	N/A
Whey Powder (MILK)	<1%	Molluscs or derivatives of	No	N/A
Palm Oil	<1%			
Rapeseed Oil	<1%			
Skimmed MILK Powder	<1%			
Dextrose	<1%			
WHEAT Flour (Contains: Calcium, Iron, Niacin, Thiamin)	<1%			
Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids (E472e)				
Calcium Sulphate (E516)				
Ascorbic Acid (E300)				
Whey Powder (MILK)				
Acid Casein (MILK)	<1%			
Sodium Carbonate				
Disodium Phosphate				

Nutritional Information		
Nutrient	Typical Values per 100g/ml	Source of Data
Energy (Kj)	1444	Calculated
Energy (Kcal)	340	Calculated
Fat	3.1	Calculated
of which saturates	0.6	Calculated
Carbohydrate	68.8	Calculated
of which sugars	2.9	Calculated
Fibre	4.6	Calculated
Protein	12.6	Calculated
Salt	1.13	Calculated

Food Information - Suitable For	
Is the Product Suitable For	Yes/No
Ovo-Lacto Vegetarians	No
Vegans	No
Vegetarians	Yes
Halal (Certified)	No
Kosher (Certified)	No
Coeliacs (Gluten Free)	No
Lactose Intolerants	No
Nuts & Sesame allergy sufferers	Yes

Finished Product Standards			
	Target	Minimum	Maximum
pH	N/A	N/A	N/A
Brix	N/A	N/A	N/A
Histamine	N/A	N/A	N/A

Microbiological Standards	
Organism	Target
APC cfu/g	NA
Coliforms cfu/g	NA
Enterobacteriaceae cfu/g	NA
E.coli cfu/g	Not detected in 25g
Bacillus spp cfu/g	NA
Bacillus cereus cfu/g	NA
Staphylococcus aureus cfu/g	<100
C.perfringens cfu/g	NA
Pseudomonas spp cfu/g	0
Yeasts & Mould cfu/g	<100
Listeria spp.	0
Salmonella spp.	Not detected in 25g
Vibrio spp.	NA

Packaging				
Component	Dimensions (mm)			Weight (g)
	Length	Width	Height	
Bag	152	100	400	47
Case	333	242	280	280
Number per case				4
Number of cases per layer				14
Number of layers per pallet				5
Number of cases per pallet				70

Storage Instructions

Total shelf life from date of manufacture

6 months

Store in a cool dry place. Store off the ground, away from direct sunlight and strong odours.

Storage Temperature	ambient
Shelf life once opened	1 month. Reseal tightly.
Temperature once opened	Ambient

Authorised on behalf of Caterers Choice

Name	Keith Smith
Job Title	Technical Manager
Signature	0
Date	12/06/2018