



## Product Description

A golden brown baked thick sliced wholemeal loaf, great for toasting and served as part of breakfast menus.

## Storage/Handling/Baking Instructions

**Store Frozen at -18°C or below.**

**To defrost:** remove from case and leave in bag at room temperature for approximately 2 hours, or until fully defrosted. Once defrosted, store in a sealed pack in a cool, dry place away from direct sunlight and use within 5 days.

**Once defrosted do not refreeze.**

## Ingredient Declaration

Wholemeal **Wheat** Flour, Water, Salt, Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Palm Oil, Yeast, Emulsifiers: E472e, E471; Preservative: E282; **Soya** Flour, Spirit Vinegar, Flour Treatment Agent: E300.

## Nutritional Information

		Per 100g	Per slice (47g)
<b>Energy</b>	kJoules	923	434
	kCal	218	102
<b>Total Fat (g)</b>		1.4	0.7
	of which saturates (g)	0.4	0.2
	of which mono-unsaturates (g)	0.53	0.25
	of which polyunsaturates (g)	0.38	0.18
<b>Available Carbohydrate (g)</b>		38.2	18.0
	of which sugars (g)	2.4	1.1
<b>Dietary Fibre (g)</b>		7.1	3.3
<b>Protein (g)</b>		9.7	4.6
<b>Salt (g)</b>		0.85	0.40
	of which sodium (mg)	0.338	0.159

## Allergen Disclaimer

For allergens (including cereals containing gluten), see ingredients in **bold**.

## Suitable For

Vegetarians	✓	Halal	✗
Vegans	✓	Kosher	✗

## Product is free from:

GM ingredients, Hydrogenated Fats

## Shelf Life

<b>Frozen Life of Product</b>	12 months
<b>Wrapped life once defrosted</b>	5 days

## Product Data

<b>Product Weight:</b>	800g +/- 5g	<b>Case Net Weight:</b>	6.40Kg	<b>Case Dimensions</b>
<b>Product Dimensions:</b>	Width 110mm +/- 5mm,	<b>Case Gross Weight:</b>	6.89Kg	<b>Length:</b> 474mm
	Height 125mm +/- 5mm	<b>Cases per Layer:</b>	10	<b>Depth:</b> 245mm
		<b>Cases per Pallet:</b>	60	<b>Height:</b> 278mm
<b>No. in a Pack:</b>	1 units per pack, (15 Slices plus two crust)	<b>Pallet Height:</b>	1.83m	
<b>Packs in a Case:</b>	8 packs per box	<b>Barcode / EAN:</b>	05010066000703	
<b>Traceability Code:</b>	Best Before DD, MMM,YY, Day of Year, Time (24hr) eg 10 MAR 09 L8086 19:28			

## Information Issued By

<b>Name:</b>	Katharine Gratton	<b>Position:</b>	Specification Technologist
<b>Date Issued:</b>	19/05/21	<b>Issue No:</b>	9