

# SPECIALITY BREADS



Speciality Breads Ltd  
Unit J2 Channel Road  
Westwood Industrial Estate  
Margate, Kent CT9 4JS  
Telephone: 01843 209442  
Facsimile: 01843 231378  
Email info@specialitybreads.co.uk  
www.specialitybreads.co.uk

**PRODUCT CODE** FB687  
**PRODUCT NAME** Olive & oregano focaccia roll  
**PRODUCT DESCRIPTION** Frozen, fully baked, open textured, hand finished roll with black olive wedges, dipped in oregano infused olive oil before baking.  
**WEIGHT (g) e** 100g  
**AMOUNT PER CASE** 40  
**PREPARATION** Dough prepared to exact recipe, baked, chilled and blast frozen at <-26°C and then packed in temperature controlled packing area (<+15°C).  
**PACKAGING** Packed in food safe blue polythene bag and cardboard box, sealed and labelled.  
 Batch coded with best before date and date of production printed on label.  
 Box size - 595 x 235 x 268mm  
 Cases per layer/pallet - 8/48  
 Box weight - 402g  
 Bag weight - 17g  
 Label wrapped around one end and side of box  
**PRODUCT LIFE** 12 months from production date if storage conditions are correct and unbroken <-18°C. Once defrosted do not re-freeze.

**DEFROST** Defrost inside plastic bag at room temperature for approximately one hour.

**QUALITY CONTROL STANDARDS**

Total traceability maintained, quality checks undertaken to the BRC Global Standard.  
 This product and it's constituent parts, meets all relevant UK and EEC Regulations and to the best of our knowledge is made from GM free ingredients.



**Ingredient Declaration**  
 White flour (**wheat** flour, calcium, iron, niacin, thiamin), Water, Extra Virgin Olive oil, Light **Rye** flour, Sliced black olives 2% (black olives (stones may be present), water, salt, lactic acid, ferrous gluconate), Dried oregano 1%, Salt, Frozen yeast (bakers' yeast, rehydrating agent: E491), Dough Conditioner (**wheat** flour, flour treatment agent E300), **Barley** malt flour.

For allergens, see ingredients in **bold**

NUTRITIONAL VALUES PER 100g			
			100g/ml
<b>Energy</b>		<b>KJ</b>	<b>1317</b>
		<b>Kcals</b>	<b>313</b>
<b>Fat</b>		<b>g</b>	<b>9.8</b>
	<i>of which saturates</i>	<b>g</b>	<b>1.4</b>
	<i>of which monounsaturates</i>	<b>g</b>	<b>6.0</b>
	<i>of which polyunsaturates</i>	<b>g</b>	<b>1.1</b>
<b>Carbohydrate</b>		<b>g</b>	<b>51.3</b>
	<i>of which sugars</i>	<b>g</b>	<b>1.0</b>
<b>Protein</b>		<b>g</b>	<b>8.1</b>
<b>Salt</b>		<b>g</b>	<b>1.3</b>

Values derived by: McCance & Widdowson - The Composition of Foods - pub. MAFF

ISSUE NO 12 AUTHORIZED BY.....  
**P MILLEN, MANAGING DIRECTOR**

Date 05 August 2014

CUSTOMER COMPANY NAME.....

SIGNED ON BEHALF OF CUSTOMER.....

POSITION HELD..... DATE.....

This specification shall be considered to be acceptable to all parties in the event that no issues are raised within 14 days of submission.

SPECIALITY BREADS LIMITED

ALLERGEN DATA SHEET

PRODUCT **Olive & oregano focaccia roll**  
 CODE **FB687**

	VOLUNTARY PRESENCE	INVOLUNTARY PRESENCE	COMMENT
MAIN ALLERGENS	USED IN THE PRODUCT	PRESENCE IN THE PRODUCTION LINE	
	Y/N	Y/N	
Cereals containing gluten	Y	Y	wheat, barley, rye
Crustaceans	N	N	
Eggs	N	Y	
Fish	N	N	
Peanuts	N	N	
Soybeans	N	Y	
Milk and products thereof (including lactose)	N	Y	
Nuts	N	Y	hazelnuts, pecans, walnuts
Celery	N	N	
Mustard	N	N	
Sesame seeds	N	Y	
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg	N	N	
Lupin	N	N	
Molluscs	N	N	

SUITABLE FOR LACTO-OVO-VEGETARIANS YES