# SPECIALITY BREADS



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PRODUCT CODE FB681

**PRODUCT NAME** Large Ciabatta Roll

**PRODUCT DESCRIPTION** Frozen, fully-baked hand moulded slipper shaped bread with open-textured crumb.

WEIGHT (g) e 130g
AMOUNT PER CASE 35

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 52.19% (wheat flour, calcium, iron, niacin, thiamin), Water, Rye flour, light, Salt, Gluten, Extra Virgin Olive oil, Frozen yeast (bakers' yeast, rehydrating agent: E491), Barley malt flour, Dough Conditioner (wheat flour, flour treatment agent E300)

For allergens, see ingredients in **bold** 

NUTRITIONAL VALUES PER 100g			
			100g/ml
nergy		KJ	1106
		Kcals	261
Fat		g	2.1
of which saturates		g	0.2
of which monounsaturates		g	0.9
of which	g	0.5	
Carbohydrate		g	54.4
of which sugars		g	1.0
Protein		g	9.3
Salt		g	1.4

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

ISSUE NO 7 AUTHORISED BY.....

P MILLEN, MANAGING DIRECTOR

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 Large Ciabatta Roll CODE FB681

CODE	LD09 I			
	VOLUNTARY PRESENCE	INVOLUNTARY PRESENCE		
	USED IN THE PRODUCT	PRESENCE IN THE PRODUCTION		
MAIN ALLERGENS	Y/N	LINE Y/N	COMMENT	
Cereals containing gluten	Y	Y	wheat, barley, rye	
Crustaceans	N	N		
Eggs	N	Υ		
Fish	N	N		
Peanuts	N	N		
Soybeans	N	Y		
Milk and products thereof (including lactose)	N	Υ		
Nuts	N	Υ	hazelnuts, pecans, walnuts	
Celery	N	N		
Mustard	N	N		
Sesame seeds	N	Υ		
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