


Country Style KITCHEN

PRODUCT NAME	CSK 80 Large Ring Doughnut	PRODUCT CODE	DOR80	TOTAL SHELF LIFE	12 Months
STORAGE	FROZEN (<18°C)	MESURING CODE	7101	COMMODITY CODE	1905 9070 00

PRODUCT DESCRIPTION
<p>A case of 80 loose large ring doughnuts. The doughnuts are sold unsugared</p> 

INGREDIENT DECLARATION
<p>Fortified Wheat Flour (Wheat Flour, Iron, Calcium Carbonate, Niacin, Thiamin), Water, Sugar, Vegetable Oils (Palm, Rapeseed), Yeast, Egg, Glucose, Wheat Gluten, Salt, Raising Agents (Disodium Diphosphate, Sodium Carbonates, Monocalcium Phosphate), Emulsifiers (Mono- & Diglycerides of Fatty Acids, Mono & Diacetyltartaric Acid Esters of Mono- & Diglycerides of Fatty Acids), Flour Treatment Agent (Ascorbic Acid).</p>

ALLERGEN INFORMATION
<p>Allergy Advice: For allergens including cereals containing gluten, see ingredients above in bold. May also contain nuts, milk, soya, barley, rye, oats, spelt (wheat) and Kamut (wheat).</p>

PRODUCT DIMENSIONS			
UNIT WEIGHT (g)	63g (+/- 5g)	UNIT DIAMETER (mm)	90mm (+/- 6mm)
UNIT WIDTH (mm)	90mm (+/- 6mm)	UNIT HEIGHT (mm)	40mm (+/- 6mm)

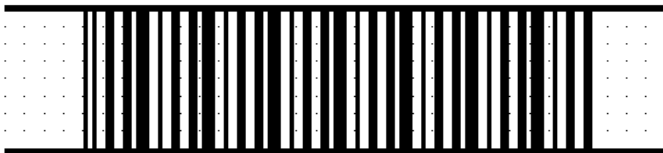
NUTRITIONAL INFORMATION - CALCULATED			
TYPICAL VALUES	Per 100g	Per Serving	Reference Intake
Energy (kJ)	1092	688	8400kJ
Energy (kcal)	262	165	2000kcal
Fat	5.8	3.7	70g
of which Saturates	2.4	1.5	20g
Carbohydrates	47	29.6	260g
of which Sugars	5.2	3.3	90g
Fibre	1.8	1.1	
Protein	7	4.4	50g
Salt	0.56	0.4	6g

PREPARATION INSTRUCTIONS			
<p>Remove required quantity from the packaging and defrost at room temperature for 1 - 1 1/2 hours</p>			
STORAGE POST PREPARATION	Ambient	SHELF LIFE POST PREPARATION	1 Day
SUITABLE FOR	Vegetarians		

MICROBIOLOGICAL STANDARDS

TEST		TARGET	REPORT LIMIT
Total Viable Count (TVC)	/g	<1000	>5000
Enterobacteriaceae	/g	<10	>100
Esherisha Coli	/g	<10	>100
Staphylococcus aureus	/g		
Bacillus Cereus	/g		
Clostridium perfringens	/g		
Salmonella	/25g	ND	Detected
Listeria sp.	/25g	ND	Detected
Yeasts	/g	<20	>100
Moulds	/g	<20	>100

PACKING INFORMATION

OUTER CASE LABEL	PACKING INFORMATION
<p>CSK 80 UNSUGARED LARGE RING DOUGHNUTS</p> <p>DOR80</p> <p>JULIAN CODE: L 22154</p> <p>BEST BEFORE: 03-JUN-23</p> <p>BATCH No: ????????</p> <p><small>Fortified Wheat Flour (Wheat Flour, Iron, Calcium Carbonate, Niacin, Thiamin), Water, Sugar, Vegetable Oils (Palm, Rapeseed), Yeast, Egg, Glucose, Wheat Gluten, Salt, Raising Agents (Disodium Diphosphate, Sodium Carbonates, Monocalcium Phosphate), Emulsifiers (Mono- & Diglycerides of Fatty Acids, Mono & Diacetyl tartaric Acid Esters of Mono- & Diglycerides of Fatty Acids), Flour Treatment Agent (Ascorbic Acid).</small></p> <p><small>Allergen Advice! For allergens including cereals containing gluten, see ingredients in bold. May also contain traces of nuts, milk, soya, rye, barley, oat, spelt (wheat) and kamut (wheat).</small></p> <p><small>Store at -18°C or Below. Once defrosted do not refreeze.</small></p> <p><small>Finish From Frozen: Remove the required number of doughnuts from the outer case and defrost at room temperature for 60 to 90 minutes.</small></p> <p><small>Produced in the UK by Country Style Foods, 50 Pontefract Lane, Leeds, LS9 8HY</small></p> <p>Nett Wgt: 5.04Kg Gross Wgt: 5.63Kg</p>  <p>(01)05017221441449</p>	<p align="center">CASE DIMENSIONS</p> <p>Width 600 mm Length 400 mm Height 210 mm</p> <p>Units Per Case 80 Cases Per Layer 5 Layers Per Pallet 8 Total Number Of Cases 40 Units Per Pallet 3200</p> <p>Case Gross Weight (Kg) 5.04 Case Nett Weight (Kg) 5.63</p> <p>Pallet Type: CHEP Total Pallet Height (m) 1.842 Total Pallet Weight (Kg) 253.59</p> <p>Paper Waste Per Outer (g) 451.5 Plastic Waste Per Outer (g) 152.5</p> <p align="center">BATCH CODING</p> <p>JULIAN DATE CODE OF MANUFACTURE - PRINTED ON OUTER CASE LABEL</p> <p>BEST BEFORE DATE - PRINTED ON OUTER CASE LABEL</p> <p>SPECIFIC PALLET BATCH NUMBER - PRINTED ON OUTER CASE LABEL</p>

PRODUCTION SITE INFORMATION

PRODUCED AND PACKED IN THE UK BY COUNTRY STYLE FOODS, 50 PONTEFRAC T LANE, LEEDS, LS9 8HY
BRC ACCREDITED - SITE NUMBER - 1897307
RSPO ACCREDITED - CU-RSPO SCC-832872

SPECIFICATION REVISION DATE:	11/05/2022	SPECIFICATION REVISION NUMBER	6
AUTHORISED BY:	Jonathan Wilman		