# Country KITCHEN

PRODUCT NAME	50 LARGE JAM DOUGHNUTS		PRODUCT CODE	DOJJ50 TOTAL SHELF LIFE		HELF LIFE	12 MONTHS
STORAGE	FROZEN (<18°C)	MESURING CODE	7101	COMMODITY CODE		190	5 9070 00

#### PRODUCT DESCRIPTION

50 large unsugared double injected jam doughnuts. The doughnuts are supplied in packed in acetate trays of 10 and flow wrapped in a clear film



#### INGREDIENT DECLARATION

Fortified Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin) Water, Mixed Fruit Jam [17%] (Glucose Syrup, Sugar, Apple Puree, Blackcurrant Puree, Plum Puree Concentrate, Elderberry Juice Concentrate, Blackcurrant Juice Concentrate, Gelling Agent [Pectin], Acidity Regulators [Citric Acid, Trisodum Citrates], Flavouring), Vegetable Oil (Palm Oil, Rapeseed Oil), Sugar, Yeast, Raising Agents (Diphosphates, Sodium Bicarbonate, Calcium Orthophosphates), Egg, Salt, Glucose, Emulsifiers (Mono- and di-glycerides of fatty acids, Mono- and di-acetyltartaric acid esters of mono- and di-glycerides of fatty acids), Flour Treatment Agent (Ascorbic Acid).

## ALLERGEN INFORMATION

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).

PRODUCT DIMENSIONS						
UNIT WEIGHT (g)	104mm (+/- 5g)	UNIT DIAMETER (mm)	95mm (+/- 6mm)			
UNIT WIDTH (mm)	95mm (+/- 6mm)	UNIT HEIGHT (mm)	45mm (+/- 6mm)			

NUTRITIONAL INFORMATION - CALCULATED						
TYPICAL VALUES	Per 100g	Per Serving	104	g	Reference Intake	
Energy (kJ)	1384	143	9		8400kJ	
Energy (kcal)	329	34	2		2000kcal	
Fat	6.9	7.2	7.2		70g	
of which Saturates	51	53.	0		20g	
Carbohydrates	20.5	21.	3		260g	
of which Sugars	10.8	11.	2		90g	
Fibre	3.7	3.8	3			
Protein	2.5	2.6	5		50g	
Salt	0.5	2.0	5		6g	

### PREPARATION INSTRUCTIONS

Remove required quantity from the packaging and defrost at room temperature for 1 - 1 1/2 hours

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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

# 50 LARGE UNSUGARED JAM **DOUGHNUTS** DOJJ50

**OUTER CASE LABEL** 

JULIAN CODE: L 22154

BEST BEFORE: 03-JUN-23



BATCH No: ???????

Fortified Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiam in) Water, Mixed Fruit Jam [17%] (Glucose Syrup, Sugar, Apple Puree, Blackcurrant Puree, Plum Puree Concentrate, Elderberry Juice Concentrate, Blackcurrant Juice Concentrate, Gelling Agent [Pectin], Acidity Regulators [Citric Acid, Trisodum Citrates], Flavouring), Vegetable Oil (Palm Oil; Rapeseed Oil); Sugar, Yeast, Raising Agents (Diphosphates; Sodium Bicarbonate, Calcium Orthophosphates), Egg, Salt, Glucose, Emulsifiers (Mono-anddi-glycerides of fatty acids; Mono- and di-acety ltartaric acid esters of mono- and di-gly cerides of fatty acids),

Flour Treatment Agent (Ascorbic Acid). Mergen: 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) Store at -18°C or Below. Once defrosted do not refreeze.

Finish From Frozen: Remove the required number of doughnuts from packaging and defrost at room temperature for 60 to 90 m inutes.

Produced in the UK by Country Style Foods, 50 Pontefract Lane, Leeds, LS9 8HY.

Nett Wgt: 5.20Kg Gross Wgt: 5.64Kg (01)05099874148050

PACKING INFORMATION					
CASE DIMENSIONS					
Width	410	mm			
Length	275	mm			
Height	260	mm			
Units Per Case		50			
Cases Per Layer		9			
Layers Per Pallet		6			
Total Number Of Cases	54				
Units Per Pallet	:	2700			
Case Gross Weight (Kg)		5.2			
Case Nett Weight (Kg)	: Weight (Kg) 5.64				
Pallet Type:	(	CHEP			
Total Pallet Height (m)	1	.722			
Total Pallet Weight (Kg)	3	33.03			
Paper Waste Per Outer (g)	3	864.4			
Plastic Waste Per Outer (g)		75			
BATCH CODING					
JULIAN DATE CODE OF MANUFACTURE -					
DD11175D 011 01175D 0165 1 4D51 0 51 011					

PRINTED ON OUTER CASE LABEL & FLOW WRAP

> **BEST BEFORE DATE - PRINTED ON OUTER CASE LABEL**

SPECIFIC PALLET BATCH NUMBER -PRINTED ON OUTER CASE LABEL

# PRODUCTION SITE INFORMATION

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

SPECIFICATION REVISION DATE:		11/05/2022	SPECIFICATION REVISION NUMBER	15	
AUTHORISED BY:		Jonathan Wilman			