

SPECIALITY BREADS



Speciality Breads Ltd
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PRODUCT CODE FB409
PRODUCT NAME Kentish Huffkin
PRODUCT DESCRIPTION Frozen, fully-baked moulded individual bread piece, made to a traditional recipe with stoneground flour .
WEIGHT (g) e 120g
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
 Stoneground **Wheat** Flour 58%, Water, Unsalted butter (**milk**), Sugar, Sourdough culture (Levain bacteria, Levain yeast, organic **wheat** flour), Salt, Frozen yeast (bakers' yeast, rehydrating agent: E491), Free range **egg** powder, Dried skimmed **milk**, Dough Conditioner (**wheat** flour, flour treatment agent E300).

For allergens, see ingredients in **bold**

NUTRITIONAL VALUES PER 100g			
			100g/ml
Energy		KJ	1333
		Kcals	319
Fat		g	6.6
	<i>of which saturates</i>	g	3.6
	<i>of which monounsaturates</i>	g	1.5
	<i>of which polyunsaturates</i>	g	0.1
Carbohydrate		g	58.0
	<i>of which sugars</i>	g	5.0
Protein		g	10.4
Salt		g	1.5

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

ISSUE NO 9 AUTHORIZED BY.....
P MILLEN, MANAGING DIRECTOR

Date 14 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 **Kentish Huffkin**
 CODE **FB409**

	VOLUNTARY PRESENCE	INVOLUNTARY PRESENCE	
MAIN ALLERGENS	USED IN THE PRODUCT	PRESENCE IN THE PRODUCTION LINE	COMMENT
	Y/N	Y/N	
Cereals containing gluten	Y	Y	wheat
Crustaceans	N	N	
Eggs	Y	Y	
Fish	N	N	
Peanuts	N	N	
Soybeans	N	Y	
Milk and products thereof (including lactose)	Y	Y	butter and milk
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