

# SPECIALITY BREADS

## PRODUCT SPECIFICATION

### LUXURY CRANBERRY TEACAKE

FB532

Frozen, fully baked sweet white bread piece with cranberries, suitable for toasting

#### PRODUCT DETAILS

Weight	e110g
Amount per case	45
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 polythene bag/liner and cardboard box, sealed and labelled. Batch coded with best before date and date of production printed on label. Box size 60l x 24l x 280mm Box weight 389g Bag weight 17g Cases per layer/pallet 8/48 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.
Defrost recommendations	Defrost inside plastic bag at room temperature for approximately one hour. Once defrosted do not re-freeze.
Quality control standards	Total traceability maintained, quality checks undertaken to the BRC Global Standard. This product and its constituent parts, meets all relevant UK and EU Regulations and to the best of our knowledge is made from GM free ingredients.

#### INGREDIENTS

White flour (**wheat** flour, calcium carbonate, iron, niacin, thiamin), Water, Cranberries 13% (Cranberries, Sugar, Sunflower Oil), Sugar white, Vegetable Margarine (vegetable oils: Palm and Rapeseed), water, salt, emulsifier (E475), Flavourings, Colours (E100, E160b), Frozen yeast (bakers yeast, rehydrating agent:E491), Free range **egg** powder (hen **egg**:99%, anti caking agent E341:1%), Salt (Salt, anti-caking agent: E535), Dough Conditioner (**wheat** flour, flour treatment agent: E300).

For allergens, see ingredients in **bold**.

Country of origin: UK

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

Page N<sup>o</sup>: 1 of 2  
Issue N<sup>o</sup>: 13  
Updated: 9 June 2016  
Uncontrolled copy



# SPECIALITY BREADS

## LUXURY CRANBERRY TEACAKE

FB532

### NUTRITIONAL VALUES PER 100g

Energy (kJ)	1327
Energy (kcal)	313
Fat (g)	5.2
of which saturates (g)	1.6
of which monounsaturates (g)	0.1
of which polyunsaturates (g)	0.3
Carbohydrate (g)	61.7
of which sugars (g)	17.8
Protein (g)	7.4
Salt (g)	0.5

Values derived in accordance with the rules of McCance & Widdowson's  
The Composition of Foods integrated dataset (CoF IDS)

### ALLERGEN INFORMATION

Main allergens	Voluntary presence (used in the product)	Involuntary presence (presence in the production line)	Comment
Cereals containing gluten	✓	✓	wheat
Crustaceans	✗	✗	
Eggs	✓	✓	
Fish	✗	✗	
Peanuts	✗	✗	
Soybeans	✗	✗	
Milk and products thereof (including lactose)	✗	✓	
Nuts	✗	✓	walnuts
Celery	✗	✗	
Mustard	✗	✗	
Sesame seeds	✗	✓	
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg	✗	✗	
Lupin	✗	✗	
Molluscs	✗	✗	

- ✓ Suitable for lacto-ovo vegetarians
- ✗ Suitable for vegans
- ✗ Suitable for coeliacs

Authorised by \_\_\_\_\_  
Managing Director

Customer company name \_\_\_\_\_

Signed on behalf of customer \_\_\_\_\_

Position held \_\_\_\_\_ Date \_\_\_\_\_

Page N<sup>o</sup>: 2 of 2  
Issue N<sup>o</sup>: 13  
Updated: 9 June 2016  
Uncontrolled copy

