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PRODUCT NAME AND DESCRIPTION

FD1	FD14 White Soft Roll			
	Frozen, unproved, unbaked, white round dough piece.			
WEIGHT(g) e / AMOUNT PER CASE	70g x 200	x		
PREPARATION	Dough prepared to exact recipe, shaped 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 – 392 x 290 x 258mm Cases per layer/pallet – 10/60 Box weight – 470g 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 RECOMMENDATIONS	Defrost, prove and bake			

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 wheat flour 58% (Gluten), Water, Soft roll concentrate (glucose, salt, vegetable oil, Emulsifiers (mono and diacetyl tartaric acid esters of mono and diglycerides of fatty acids (E472e), Mono and diglycerides of fatty acids E471)), Flour treatment agent (E300), Enzymes) (Gluten), Frozen yeast (bakers' yeast, rehydrating agent: E491). ALLERGY ADVICE: CONTAINS GLUTEN

NUTRITIONAL VALUES PER 100g		
		100g/ml
Energy	КJ	1012.9
	Kcals	239.1
Fat	g	1.9
of which saturates	g	0.5
of which monounsaturates	g	0.1
of which polyunsaturates	g	0.4
Carbohydrate	g	47.2
of which sugars	g	3.4
Protein	g	7.4
Salt	g	1.0

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

ISSUE NO	8	AUTHORISED BY P MILLEN, MANAGING DIRECTOR					
		Date	06 May 2014				
CUSTOMER COMPANY NAME							
SIGNED ON BE	HALF OF CUSTOMER						
POSITION HELE)	DATE					

SPECIALITY BREADS LIMITED

ALLERGEN DATA SHEET

PRODUCT CODE	White Soft Roll FD14		
	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	N	Y	
Fish	N	N	
Peanuts	N	N	
Soybeans	N	Y	
Milk and products thereof (including lactose)	N	Y	
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