

## SALES SPECIFICATION

PRODUCT NAME	80 Plain Ball Doughnuts				
PRODUCT CODE	DO80L	Spec Revision Date	19/11/2021	Revision	6
	PRODUCT DESCRIPTIO	N			
80 loose unsugared and unfilled ball doughnuts for further preparation.					

Units Per Case	80	Case Dimensions LxWxH (mm)	411 x 276 x 260	Cases Per Layer	9
Approx Unit Weight (g)	68	Case Net Weight (kg)	5.44	Layers Per Pallet	6
Approx Unit Diameter (mm)	90	Case Gross Weight (kg)	5.843	Gross Pallet Weight (kg)	366
Approx Unit Height (mm)	45	Cases Per Pallet	54	Pallet Height (m)	1.71

Shelf Life

12 Months from manufacture

Storage Instructions Frozen -18°C or below

 Preparation Instructions

 Remove from all packaging and defrost at room temperature for 1 - 1½ hours.

 Once defrosted the doughnuts can be sold as they are or finished and decorated at point of sale.

 Storage on defrost
 Store in ambient dry conditions

 Shelf Life on defrost
 Day of defrost +1

Ingredient Declaration

Fortified Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Vegetable Oil (Palm, Sunflower), Sugar, Yeast, **Egg**, Glucose, Salt, Emulsifier (Mono and Diglycerides of fatty acids, Mono- and diacetyl tartaric acid esters of mono- and diglycerides if fatty acids, Sorbitan Monostearate), Raising Agents (Disodium Diphosphate, Sodium Bicarbonate, Mono Calcium Phosphate), Flour Treatment Agent (Ascorbic Acid).

ALLERGENS

For allergens including cereals containing gluten, see ingredients in **bold**. May also contain traces of nuts, milk, soya and other cereals containing gluten.

Nutrition*	per 100g	Per Doughnut
Energy kJ	1362	926
Energy kCal	326	222
Protein (g)	7.1	4.8
Carbohydrate (g)	46.9	31.9
of which sugars (g)	4.8	3.3
Fat (g)	11.9	8.1
of which saturates (g)	4.7	3.2
Fibre (g)	1.9	1.3
Sodium (mg)	203	138

\* Calculated using Nutricalc

SUITABLE FOR Vegetarians



Originated	Approved
See Master Copy	See Master Copy