

PRODUCT SPECIFICATION

ORIGINAL SCIOCHE

FBSC01

Frozen, fully baked individual, glazed, rich, sweetened, fruited bread. Suitable for splitting and filling.

PRODUCT DETAILS

Weight	el40g		
Amount per case	20		
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 306 x 236 x 244mm Box weight 231g Bag weight 26g Cases per layer/pallet 6/II2 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, Sultanas, Concentrated Butter (from milk), Sugar white, Glaze (skimmed milk, water, sunflower oil, milk protein, modified starch El442, emulsifier E47I (from palm oil), stabilizer E407, acidity regulator E339, colour E160a), Buttermilk Powder, Baking powder (Sodium diphosphate E450, Raising Agent E500, Wheat Flour (with calcium, iron, niacin, Thiamin)), Free range egg powder (hen egg 99%, anti caking agent E34l:l%), Ground turmeric.

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 I4 days of submission.

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SPECIALITY BREADS

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NUTRITIONAL VALUES PER 100g

Energy (kJ)	1443
Energy (kcal)	342
Fat(g)	10.8
of which saturates (g)	6.0
of which monounsaturates (g)	0.0
of which polyunsaturates (g)	0.2
Carbohydrate (g)	55.4
of which sugars (g)	21.2
Protein (g)	7.9
Salt (g)	0.7
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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	V	v	wheat
Crustaceans	×	×	
Eggs	V	v	eggs
Fish	×	×	
Peanuts	×	×	
Soybeans	×	×	
Milk and products thereof (including lactose)	v	V	butter, glaze, buttermilk
Nuts	×	v	walnuts
Celery	×	×	
Mustard	×	×	
Sesame seeds	×	✓	
Sulphur dioxide and sulphites at concentrations of more than IOmg/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

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