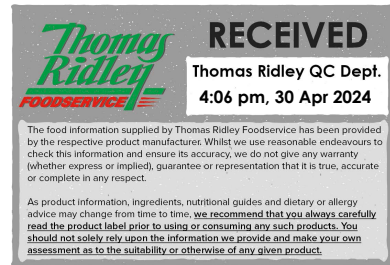


Changed Apr 30, 2024 12:37

Reviewed Apr 30, 2024 12:37

Erudus ID 4bcbf9d28dc248b09300f98a1d8e4c63

Version 2.1



00609

# Hovis Best of Both Bread & Roll Mix 3.5kg

White Bread And Roll Mix With Added Wholemeal Flour, Wheatgerm And Calcium. 4x3.5kg

## PRODUCT DESCRIPTION

White bread and roll mix with added wholemeal flour, wheatgerm and calcium. Makes 105 x 57g portions

Brand	Hovis
Manufacturer Product Code	1009209
Product Type	Food
Product Category	Baking Mixes and Bakery Ingredients
Storage Type	Ambient
Erudus ID	4bcbf9d28dc248b09300f98a1d8e4c63
Specification Type	Generic
Inner Component GTIN	5000354904059
Outer Case GTIN	05000117803964



## INGREDIENTS

### Ingredient Declaration

**WHEAT** Flour (with added Calcium, Iron, Niacin, Thiamin), Wholemeal Flour (**WHEAT**), Dried Yeast, **WHEATGERM** (1.5%), Dextrose, **WHEAT** Fibre, Vegetable Oils (Palm, Rapeseed), Calcium Carbonate, Salt, **SOYA** Flour, Emulsifier (Sorbitan Monostearate), Flour Treatment Agents (Ascorbic Acid, Alpha Amylase, Glucose Oxidase, Lipase, Xylanase), **WHEAT** Starch.

## ALLERGENS

Product Contains:

<b>Celery/Celeriac</b>	No
<b>Cereals Containing Gluten</b>	Yes
<b>Barley</b>	No
<b>Oats</b>	No
<b>Rye</b>	No
<b>Wheat (including Spelt and Khorasan)</b>	Yes
<b>Crustacea</b>	No
<b>Eggs</b>	May Contain
<b>Fish</b>	No
<b>Lupin</b>	No
<b>Milk</b>	May Contain
<b>Molluscs</b>	No
<b>Mustard</b>	No
<b>Nuts (Tree)</b>	No
<b>Almond nuts</b>	No
<b>Brazil nuts</b>	No
<b>Cashew nuts</b>	No
<b>Hazelnuts</b>	No
<b>Macadamia (Queensland) nuts</b>	No
<b>Pecan nuts</b>	No
<b>Pistachio nuts</b>	No
<b>Walnuts</b>	No
<b>Peanuts</b>	No
<b>Sesame Seeds</b>	No
<b>Soybeans</b>	Yes
<b>Sulphur Dioxide and Sulphites</b>	No

Risk Source:

<b>Eggs (Risk Source)</b>	Factory
<b>Milk (Risk Source)</b>	Factory

**Allergen Statement On Pack**

For allergens, including cereals containing gluten, see ingredients in bold. May also contain egg and milk.

SUPPLEMENTARY INGREDIENT INFORMATION

<b>Palm Oil</b>	Yes
<b>Hydrogenated Vegetable Oil/Fat</b>	No
<b>GM Protein/DNA</b>	No

ADDITIVES

Product Contains:

<b>Artificial Antioxidants</b>	No
<b>Artificial Colours</b>	No
<b>Artificial Flavour Enhancers</b>	No
<b>Artificial Flavourings</b>	No
<b>Artificial Preservatives</b>	No
<b>Artificial Sweeteners</b>	No

DIET SUITABILITY

<b>Vegan Diet</b>	No	<b>Vegetarian Diet</b>	Suitable for
<b>Halal Diet</b>	No	<b>Kosher Diet</b>	No

NUTRITIONAL INFORMATION

Nutrient	per 100g	RI per 100g	per 100g of prepared product
Energy (kJ)	1548 kJ	18%	989 kJ
Energy (kcal)	366 kcal	18%	234 kcal
Fat	2.7 g	4%	1.7 g
of which Saturates	0.8 g	4%	0.5 g
Carbohydrate	70.3 g	27%	44.9 g
of which Sugars	2.8 g	3%	1.8 g
Fibre	8.2 g		5.3 g
Protein	11 g	22%	7.1 g
Salt	1.02 g	17%	0.65 g

#### Serving Size Description

per 100g as per make-up instructions

#### VITAMINS AND MINERALS

Nutrient	per 100g	RI per 100g	per 100g of prepared product
Calcium	376 mg	47%	240 mg

#### SUPPLEMENTARY NUTRITIONAL INFORMATION

##### HFSS (HIGH IN FAT, SALT AND SUGAR)

**HFSS Status** No

#### HANDLING & STORAGE INFORMATION

##### Directions For Use

Yield Guide Dry Mix - 1kg / Whole Bag 3.5kg Approx water - 740ml / 2.59L Approx portions 57g - 30 / 105 Approx portions (Loaves 450g) - 3 / 13 Make-Up Instructions 1. Place the Hovis "Best of Both®" Bread & Roll Mix into a bowl fitted with a dough hook attachment. 2. Blend in nearly all of warm (30°C/86°F) water. Using a dough hook mix on a SLOW speed for 1 minute. Continue to mix for 6 minutes on MEDIUM speed adding the remaining water a little at a time ensuring the dough is kneaded and stretched thoroughly during mixing (you may not need to add all of the water). 3. Cut and shape as required. Leave to prove in a warm place until the dough has risen and doubled in size (see notes, hints and tips). Bake rolls for 10-15 minutes in a pre-heated oven at 220°C/425°C/Gas Mark 7. Loaves will take 25-35 minutes. For fan assisted ovens, bake at 200°C/400°F.

##### Storage Instructions

Store in a cool, dry place.

##### Storage Instructions After Opening

Store in a cool, dry place. Keep bag tightly closed and use within 2 months.

##### Shelf Life from Time of Production

180 Days

##### Shelf Life From Opening

60 Days

##### Exempt From Shelf Life Labelling

No

#### ACCREDITATIONS/ CERTIFICATIONS/ ASSURANCE SCHEMES

##### BRCGS Certified

##### Roundtable of Sustainable Palm Oil (RSPO)

##### School Approved (The Requirement for School Food Regulation 2014)

##### Other Accreditation

#### ORIGIN

**Product Country of Origin/Place of** United Kingdom

##### Provenance

##### Additional Origin Details

N/A

#### PRODUCT CHARACTERISTICS

##### Standards Testing

**Do you undertake trend analysis of microbiological results?**

No

**Is shelf life testing undertaken?**

Yes

CONFIGURATION  
Case Configuration

**Total Quantity of Inner Components in Outer Case** 4 Units

**Is the Outer Case Splittable?** Yes

Inner Pack Configuration

PRODUCT WEIGHTS  
Inner Component

**Variable Weight Consumer Item** No

**Inner Component Weight** 3.5 kg

**e mark** Yes

Outer Case

**Outer Case Gross Weight** 14.39 kg

**Outer Case Net Weight** 14 kg

PRODUCT DIMENSIONS  
Inner Component

**Inner Component Depth** 102 mm

**Inner Component Width** 152 mm

**Inner Component Height** 262 mm

Outer Case

**Outer Case Depth** 240 mm

**Outer Case Width** 330 mm

**Outer Case Height** 264 mm

PALLET INFORMATION

**Quantity of Cases Per Pallet Layer** 14 Cases

**Quantity of Layers Per Pallet** 5 Layers

**Quantity of Cases Per Pallet** 70 Cases

**Pallet Height** 1.5 MTR

**Pallet Gross Weight** 1037.38 kg

PACKAGING

Inner Component Packaging

Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Bag	Paper/Cardboard	31.8 g	- %			

Outer Case Packaging

Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Case	Paper/Cardboard	264 g	- %			

Transport Packaging

Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Pallet Wrap	Plastic / LDPE (Low Density Polyethylene)	150 g	- %			

OTHER INFORMATION

## CONTACT INFORMATION

### Address

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Centrium Business Park, Griffiths Way  
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England

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nicola.ratcliffe@premierfoods.co.uk

### Complaints Contact

Consumer Relations Team  
Customer Care  
LCescalations@premierfoods.co.uk

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