

Fletchers Thick Sliced Half and Half Sandwich Bread F01504



Product Description

Thick sliced sandwich bread made with half wholemeal flour and half white flour.

Storage/Handling/Baking Instructions

Store Frozen at -18°C or below.

To defrost: remove from case and leave in bag at room temperature for approximately 3 hours, or until fully defrosted. Once defrosted, store in a sealed pack in a cool, dry place away from direct sunlight and use within 5 days.

Once defrosted do not refreeze.

Ingredient Declaration

Wheat Flour (**Wheat** Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Wholemeal **Wheat** Flour, Water, Salt, Palm Oil, Emulsifiers: E472e, E471; Yeast, Preservative: E282; **Soya** Flour, Spirit Vinegar, Flour Treatment Agent: E300.

Nutritional Information

	Per 100g	Per slice (38g)
Energy	kJoules	1002
	kcal	237
Total Fat (g)	1.3	0.5
of which saturates (g)	0.5	0.2
of which mono-unsaturates (g)	0.4	0.2
of which polyunsaturates (g)	0.3	0.1
Available Carbohydrate (g)	43.9	16.7
of which sugars (g)	3.0	1.1
Dietary Fibre (g)	5.7	2.1
Protein (g)	9.5	3.6
Salt (g)	0.84	0.32
of which sodium (mg)	336	128

Allergens

For allergens (including cereals containing gluten), see ingredients in **bold**.

Suitable For

Vegetarians	✓	Halal	✗
Vegans	✓	Kosher	✗

Product is free from:

GM ingredients, Hydrogenated Fats

Shelf Life

Frozen Life of Product	12 months
Wrapped life once defrosted	5 days

Product Data

Product Weight:	750g e	Case Net Weight:	6.0Kg	Case Dimensions
Product Dimensions:	Width 110mm +/- 5mm,	Case Gross Weight:	6.5Kg	Length: 495mm
	Height 115mm +/- 5mm	Declared Weight:	8 x 750g e	Depth: 297mm
No. in a Pack:	1 units per pack, (18 Slices plus two crust)	Cases per Layer:	8	Height: 253mm
		Cases per Pallet:	56	Pallet Height: 1.933m
Packs in a Case:	8 packs per box	Barcode / EAN:	05010066115049	

Traceability Code: Best Before End DDMMYYYY Julien date code, FF (frozen), Time eg BBE 13JUN2020 L9164FF07:09

Information Issued By

Name:	Kelda Wall	Position:	Specifications & Packaging Technologist
Date Issued:	21/02/22	Issue No:	4