

LUUK PRODUCT SPECIFICATION			
<b>Product Code</b>	222926/222927/222928/222929	<b>Product Name</b>	6.5" Hotdog Roll Side Sliced
<b>Date</b>	08.06.2022	<b>Version No.</b>	1.0
<b>Changes Since last version</b>		Moving to 72 per case instead of 48, replacing code 3001 on different type of pallets	

Manufacturer Information			
<b>Manufacturer Name</b>	Lantmannen Unibake UK Ltd		
<b>Manufacturer Address</b>	Maidstone Road Kingston Milton Keynes MK10 0BD		
<b>Phone</b>	01908 281999	<b>Email</b>	<a href="mailto:unibakeuk.technicalservices@lantmannen.com">unibakeuk.technicalservices@lantmannen.com</a>

Product Information			
<b>Product Description</b>	A fully baked, small, white hot dog roll. The rolls are side sliced and are supplied frozen.		
<b>Country of Origin</b>	United Kingdom		
<b>Preparation instructions</b>	To defrost: Remove the packs required from the box and lie flat. Allow to defrost at room temperature for approximately 1 hour.		
<b>Storage instructions</b>	Can be stored until the best before date if stored at -18°C or below. Once defrosted, store in a cool dry place in a sealed bag and use within 4 days. Do not store defrosted products at chilled temperatures as this will accelerate staling. DO NOT REFREEZE ONCE DEFROSTED.		
<b>Shelf life from manufacture</b>	12 months	<b>Shelf life once defrosted</b>	4 days
<b>Shelf life minimum at delivery</b>	3 months	<b>Storage Temperature</b>	<-18°C

Ingredient Information			
Raw Material	Compound Ingredients	Amount in product (%)	Country of origin
WHEAT Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)		61.38	UK
	<i>Wheat Flour</i>	99.638%	UK, Germany
	<i>Calcium Carbonate E170</i>	0.34%	France, UK
	<i>Iron</i>	Trace	USA
	<i>Niacin</i>	Trace	China, India
	<i>Thiamine</i>	Trace	China
Water		28.44	UK
Sugar		3.39	UK
Yeast		2.94	UK
All vegetable shortening		2.18	UK

<b>Ingredient Information</b>			
<b>Raw Material</b>	<b>Compound Ingredients</b>	<b>Amount in product (%)</b>	<b>Country of origin</b>
	<i>Palm oil</i>	1.635	Malaysia, Indonesia, Colombia, Guatemala, Costa Rica, Honduras, Peru, Ecuador.
	<i>Rapeseed oil</i>	0.545	UK, France, Germany, Netherlands, Ukraine, Australia.
Improver		0.93	UK
	<i>WHEAT Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)</i>	0.42	UK
	<i>Carrier (Calcium Sulphate E516)</i>	0.19 <i>(Not declared in final ingredients list)</i>	UK
	<i>Emulsifier (mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids E472e)</i>	0.14	Austria; Belgium; Bulgaria; Croatia; Cyprus; Czech Republic; Denmark; Estonia; Finland; France; Germany; Greece; Hungary; Ireland; Italy; Latvia; Lithuania; Luxembourg; Malta; Netherlands; Poland; Portugal; Romania; Slovakia; Slovenia; Spain; Sweden; United Kingdom
	<i>Emulsifier (mono- and diglycerides of fatty acids E471)</i>	0.11	Malaysia, Indonesia, Papua New Guinea
	<i>Preservative (calcium propionate E282)</i>	0.03	Netherlands, USA
	<i>Rapeseed Oil</i>	0.01	Australia; Austria; Belgium; Bulgaria; Croatia; Cyprus; Czech Republic; Denmark; Estonia; Finland; France; Germany; Greece; Hungary; Ireland; Italy; Kazakhstan; Latvia; Lithuania; Luxembourg; Malta; Netherlands; Poland; Portugal; Romania; Slovakia;

<b><u>Ingredient Information</u></b>			
<b>Raw Material</b>	<b>Compound Ingredients</b>	<b>Amount in product (%)</b>	<b>Country of origin</b>
			Slovenia; Spain; Sweden; Ukraine; United Kingdom
	<i>Processing aid (calcium carbonate E170)</i>	<i>0.02 (Not declared in final ingredients list)</i>	France, Spain
	<i>Flour Treatment Agent (Ascorbic Acid E300)</i>	<i>0.01</i>	China
	<i>Processing Aid (Enzymes)</i>	<i>0.00 (Not declared in final ingredients list)</i>	Denmark; Finland; France; Germany; Liechtenstein; Netherlands; Sweden
Salt		0.74	UK

<b><u>Ingredient Declaration</u></b>	
<b>Ingredient declaration</b>	WHEAT Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Water, Sugar, Yeast, Vegetable Oils (Palm and Rapeseed), Salt, Emulsifiers (E472e, E471), Preservative (E282), Flour Treatment Agent (E300).
<b>Allergen Statement</b>	For allergens, including cereals containing gluten, see ingredients in CAPITALS. May also contain sesame seeds.

<b><u>Product Suitability</u></b>	
<b>Criteria</b>	<b>Contains (Y/N)</b>
Contains Artificial Colours	<b>N</b>
Contains Natural Flavourings	<b>N</b>
Contains Artificial Flavours	<b>N</b>
Contains Flavour Enhancers	<b>N</b>
Contains Artificial Preservatives	<b>Y, E282</b>
Contains Artificial Sweeteners	<b>N</b>
Contains Palm Oil ( <i>If yes, describe status e.g. SG, MB</i> )	<b>Y, Segregated (SG)</b>
Suitable for Vegetarians	<b>Y</b>
Suitable for Vegans	<b>Y</b>
Suitable for Lactose Intolerants	<b>Y</b>
Suitable for Coeliac	<b>N, Contains wheat flour</b>
Suitable for Kosher Diet	<b>N</b>
Suitable for Halal Diet	<b>Y, Halal Certified</b>
Organically Produced	<b>N</b>

Intolerance Data				
Allergen	Contains (Y/N)	Used on Line (Y/N)	Used on Site (Y/N)	Risk of cross-contamination?
Fish or Fish Products	N	N	N	N
Crustaceans	N	N	N	N
Shellfish	N	N	N	N
Molluscs	N	N	N	N
Milk or Milk Products	N	Y	Y	No, used on line and site, controlled cross-contamination risk through production planning, cleaning schedules.
Tree Nuts or Nut Trace	N	N	N	N
<i>Almonds</i>	N	N	N	N
<i>Brazil Nut</i>	N	N	N	N
<i>Cashew Nut</i>	N	N	N	N
<i>Hazelnut</i>	N	N	N	N
<i>Macadamia</i>	N	N	N	N
<i>Pecan Nut</i>	N	N	N	N
<i>Pistachio</i>	N	N	N	N
<i>Walnut</i>	N	N	N	N
Peanuts or Peanut Trace	N	N	N	N
Sesame Seeds or Sesame Seed Products	N	Y	Y	Yes, may contain sesame seeds.
Celery or Celeriac Products	N	N	N	N
Mustard or Mustard Products	N	N	N	N
Egg or Egg Products	N	Y	Y	No, used on line and site, controlled cross-contamination risk through production planning, cleaning schedules.
Lupin or Lupin Products	N	N	N	N
Garlic / Onion Products	N	N	N	N
Cereals that contain Gluten	Y	Y	Y	Contains Wheat flour.
<i>Wheat</i>	Y	Y	Y	Contains Wheat flour.
<i>Spelt</i>	N	N	N	N
<i>Kamut</i>	N	N	N	N
<i>Rye</i>	N	N	Y	No, used on site, controlled cross-contamination risk through production planning, cleaning schedules.
<i>Barley</i>	N	N	Y	No, used on site, controlled cross-contamination risk through production planning, cleaning schedules.
<i>Oats</i>	N	Y	Y	No, used on line and site, controlled cross-contamination risk through production planning, cleaning schedules.
Soya	N	N	N	N

<b>Intolerance Data</b>				
<b>Allergen</b>	<b>Contains (Y/N)</b>	<b>Used on Line (Y/N)</b>	<b>Used on Site (Y/N)</b>	<b>Risk of cross-contamination?</b>
Sulphur Dioxide (>10mg/kg)	N	N	N	N
Sulphites	N	N	N	N
Alcohol or Alcohol based products	N	N	N	N
Maize or Maize derivatives	Y	Y	Y	Contains E300 which is derived from maize.
Added Trans Fats	N	N	N	N
GM Material	N	N	N	N
MSG	N	N	N	N
Irradiated Food	N	N	N	N

<b>Product Quality Attributes</b>		
<b>Attributes – as sold</b>	<b>Target</b>	<b>Tolerance</b>
<b>Weight (g)</b>	50	45-55
<b>Diameter (mm)</b>	160	155-165
<b>Height (mm)</b>	40	37-43
<b>Slice Measurement (mm)</b>	Length of roll	N/A
<b>Organoleptic Standards – As sold</b>	<b>Target</b>	<b>Reject</b>
<b>Appearance (External)</b>	A fully baked small white hot dog roll with a side slice. Golden brown top with paler sides. Some wrinkling may be present on the top surface. Brown base with air holes on the base, refer to photo standards. White even crumb with small air holes, refer to cross section photos. White flour may be present on the base.	Badly misshapen rolls, over or under baked. Unsliced or top sliced.
<b>Appearance (Internal)</b>	Inside the rolls will be a white even crumb, small air holes will be present, refer to cross section photo.	Grey Crumb colour with large holes and uneven crumb surface.
<b>Flavour</b>	Yeasty slightly sweet flavour	Excessive salt or any off flavours or taints.
<b>Aroma</b>	Yeasty slightly sweet aroma	Any off aromas
<b>Texture</b>	Firm but not chewy crust, inner crumb should have a fine cell structure which is soft to touch and springs back when lightly pressed	Tough, dry or stale crust. Claggy crumb

Packaging Information						
Pack size	12 rolls per bag		Case Size	6 bags x 12 rolls = 72 rolls per case		
Nett Weight (KG)	3.600		Gross Weight (KG)	3.891		
Food Contact Packaging						
Bag Dimensions (mm)	(L) 432 x (W) 222		Material / Colour	LLDPE/Clear		
Weight of Bag (g)	4		Plain or Printed?	Pre-printed (3001)		
Closure type	Heat sealed		Barcode	5037173000181		
Batch Code / Date Mark format	<b>BEST BEFORE END MMM:YY LYDDDD HH:MM BL2; e.g. APR20 L19100 15:27 BL2</b> L19 = Year, 100 = day of year, 15:27 = Time, BL2= line code.					
Outer Case						
External Case Dimensions (mm)	(L) 490 x (W) 333 x (H) 165		Material / Colour	Cardboard/ Brown		
Weight of Case (g)	263		Barcode	05038910010678		
Batch Code / Date Mark format	<b>Best Before End MMM:YY LYDDDD HH:MM (LINE CODE) Bunline 1 – BL1; Bunline 2-BL2; Bunline 3 – BL3; e.g. March21 L20076 09:15 BL1</b> L20 = Year, 078 = day of year, 09:15 = Time, BL1 = line code.					
Pallet Configuration						
<b>Chep (222926)</b>	Boxes per layer	7	Layers per pallet	10	Boxes per Pallet	70
<b>Heat Treated (222927)</b>	Boxes per layer	7	Layers per pallet	10	Boxes per Pallet	70
<b>White (222929)</b>	Boxes per layer	7	Layers per pallet	10	Boxes per Pallet	70
<b>Euro (222928)</b>	Boxes per layer	4	Layers per pallet	10	Boxes per Pallet	40
Pallet Height (m)	1.800					

Nutritional Information			
Method of calculation	Analysis	Product State (cooked, raw etc.)	Baked
		Per 100g	Per Portion (50g)
Energy (kJ)		<b>1110</b>	<b>555</b>
Energy (kcal)		<b>262</b>	<b>131</b>
Total Fat (g)		<b>3.7</b>	<b>1.4</b>
saturates (g)		<b>1.3</b>	<b>0.7</b>

<b>Nutritional Information</b>		
mono-unsaturates (g)	1.9	1.0
poly-unsaturates (g)	1.0	0.5
Carbohydrate (g)	47.0	23.5
total sugars (g)	3.8	1.9
Protein (g)	8.8	4.4
Fibre (g)	2.8	1.4
Sodium (mg)	312	156
Salt (g)	0.78	0.39
<b>DoH 2017 Salt Target Category</b>	<b>2.1 Bread and Rolls</b>	
<b>Achieving 2017 Salt Targets (Y/N)</b>	<b>YES</b>	

<b>Microbiological Standards</b>			
<b>Organism</b>	<b>Target Count</b>	<b>Reject Count</b>	<b>Frequency</b>
Aerobic Plate Count	<1000 per g	>1000 per g	Annually
Enterobacteriaceae	<100 per g	>100 per g	Annually
E coli	<10 per g	>10 per g	Annually
Staphylococcus aureus	<50 per g	>50 per g	Annually
Yeasts & Moulds	<1000 per g	>1000 per g	Annually
Salmonella	Not Detected/25g	Detected/25g	Annually
<b>Laboratory Accreditation</b>	<b>UKAS</b>		

<b>Specification Authorisation</b>	
Created by (Print Name):	Inesa Jegoroviene
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Position:	Technical Account Manager
Date:	08.06.2022