

| LUUK PRODUCT SPECIFICATION        |            |  |                             |
|-----------------------------------|------------|--|-----------------------------|
| <b>Product Code</b>               | 222925     | <b>Product Name</b>                                      | 6.5" Hotdog Roll Top 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 3002 |                             |
|                                   |            |  |                             |
|                                   |            |  |                             |

| Manufacturer Information    |   |              |  |
|-----------------------------|---|--------------|--|
| <b>Manufacturer Name</b>    | Lantmannen Unibake UK Ltd                               |              |  |
| <b>Manufacturer Address</b> | Maidstone Road<br>Kingston<br>Milton Keynes<br>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 top 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.<br>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  |
|   | <i>Palm oil</i>               | 1.635                 | Malaysia, Indonesia, Colombia, Guatemala, Costa |

| <b>Ingredient Information</b> |  |   |   |
|-------------------------------|--|---|---|
| <b>Raw Material</b>           | <b>Compound Ingredients</b>  | <b>Amount in product (%)</b>                            | <b>Country of origin</b>  |
|                               |  |   | 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<br><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; Slovenia; Spain; Sweden; Ukraine; United Kingdom |

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

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

| Intolerance Data                     |                |                    |                    |   |
|--------------------------------------|----------------|--------------------|--------------------|---|
| Allergen                             | Contains (Y/N) | Used on Line (Y/N) | Used on Site (Y/N) | Risk of cross-contamination?  |
| 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   |
| Sulphur Dioxide (>10mg/kg)           | N              | N                  | N                  | N   |

| <b>Intolerance Data</b>           |                           |                                   |                                   |  |
|-----------------------------------|---------------------------|-----------------------------------|-----------------------------------|--|
| <b>Allergen</b>                   | <b>Contains<br/>(Y/N)</b> | <b>Used on<br/>Line<br/>(Y/N)</b> | <b>Used on<br/>Site<br/>(Y/N)</b> | <b>Risk of cross-contamination?</b>        |
| 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>           | To centre  | +/- 5mm of centre  |
| <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 top 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 mishappen rolls, over or under baked. Unsliced or side 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) 350 x (W) 300  |     | Material / Colour | LLDPE/Clear                           |                  |     |
| Weight of Bag (g)             | 4  |     | Plain or Printed? | Pre-printed (3002)                    |                  |     |
| Closure type                  | Heat sealed  |     | Barcode           | 5037173000198                         |                  |     |
| Batch Code / Date Mark format | <b>BEST BEFORE END MMM:YY LYDDDD HH:MM BL2; e.g. APR20 L19100 15:27 BL2</b><br>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           | 05038910010661                        |                  |     |
| 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><br>L20 = Year, 078 = day of year, 09:15 = Time, BL1 = line code. |     |                   |                                       |                  |     |
| Pallet Configuration          |  |     |                   |                                       |                  |     |
| <b>Chep</b>                   | Boxes per layer  | 7   | Layers per pallet | 10                                    | Boxes per Pallet | 70  |
| <b>White</b>                  | Boxes per layer  | N/A | Layers per pallet | N/A                                   | Boxes per Pallet | N/A |
| <b>Euro</b>                   | Boxes per layer  | N/A | Layers per pallet | N/A                                   | Boxes per Pallet | N/A |
| 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>        |
| mono-unsaturates (g)    |          | <b>1.9</b>                       | <b>1.0</b>        |
| poly-unsaturates (g)    |          | <b>1.0</b>                       | <b>0.5</b>        |

| <b>Nutritional Information</b>           |                            |      |
|--|----------------------------|------|
| 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> |                  |              |           |
|----------------------------------|------------------|--------------|-----------|
| Organism                         | Target Count     | Reject Count | Frequency |
| 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                  |
| Position:                          | Senior Specifications Technologist |
| Authorised by (Print Name):        | Daniel Pedley                      |
| Position:                          | Technical Account Manager          |
| Date:                              | 08.06.2022                         |