

10121

White Bread Roll Mix 4 x 3.5kg

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PRODUCT DESCRIPTION

A light, soft textured bread pre mix. Suitable for Bread Rolls & Tin Loaves *Yeast included*

Brand	Middleton Foods
Manufacturer Product Code	CM0003
Manufacturer Version Number	12
Product Type	Food
Product Category	Bread - Other
Storage Type	Ambient
Erudus ID	9e73b88f7a4e484e81b2bdf2c3e72a74
Specification Type	Bakery Products



Inner Component GTIN	5028081002367
Outer Case GTIN	5028081002886



INGREDIENTS

Ingredient Declaration
WHEAT Flour (**WHEAT**, Calcium, Iron, Niacin, Thiamin), **SOYA** Flour, Dried Yeast, Dextrose, Salt, Vegetable Oil Blend (Palm & Rapeseed Oil), Emulsifier (**WHEAT** Flour (**WHEAT**, Calcium, Iron, Niacin and Thiamin), E472(e), E516, E330).

ALLERGENS

Product Contains:

Celery/Celeriac	No
Cereals Containing Gluten	Yes
Barley	No
Oats	No
Rye	No
Wheat (including Spelt and Khorasan)	Yes
Crustacea	No
Eggs	No
Fish	No
Lupin	No
Milk	No
Molluscs	No

Mustard	No
Nuts (Tree)	No
Almond nuts	No
Brazil nuts	No
Cashew nuts	No
Hazelnuts	No
Macadamia (Queensland) nuts	No
Pecan nuts	No
Pistachio nuts	No
Walnuts	No
Peanuts	No
Sesame Seeds	No
Soybeans	Yes
Sulphur Dioxide and Sulphites	No

SUPPLEMENTARY
INGREDIENT
INFORMATION

Palm Oil	Yes
Hydrogenated Vegetable Oil/Fat	No
GM Protein/DNA	No

Thomas Ridley

FOODSERVICE

RECEIVED

Thomas Ridley QC Dept.
12:39 pm, 7 Jun 2024

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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

ADDITIVES

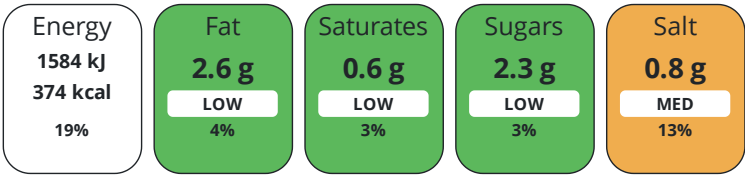
DIET
SUITABILITY

NUTRITIONAL
INFORMATION

Product Contains:

Vegan Diet	No	Vegetarian Diet	Suitable for
Halal Diet	No	Kosher Diet	No

Each 100g/ml portion contains:



of your reference intake.

Typical values per 100g/ml : Energy 374kcal / 1584kJ

Nutrient	per 100g	RI per 100g
Energy (kJ)	1584 kJ	19%
Energy (kcal)	374 kcal	19%
Fat	2.6 g	4%
of which Saturates	0.6 g	3%
Carbohydrate	74 g	28%
of which Sugars	2.3 g	3%
Fibre	4.1 g	
Protein	12.7 g	25%
Salt	0.8 g	13%

SUPPLEMENTARY
NUTRITIONAL
INFORMATION

HANDLING &
STORAGE
INFORMATION

Directions For Use

Dry Mix: 1kg/Whole bag Water: 660-680ml/2.32-2.38 litres Approximate Dough Portions Rolls (57g): 29/102 Approximate Dough Portions Loaves (454g): 3/13 Mixing Instructions 1. Place the weighed out mix into a mixing bowl. 2. Select the dough hook mixing attachment. 3. Blend in the correct amount of warm (30°C/86°F) water. 4. Mix on slow speed for 1 minute. Continue to mix for a further 6 minutes on medium speed, ensuring the dough is kneaded and stretched thoroughly during mixing. 5. Allow bread to rest for 10 minutes. 6. Cut as required and shape as required. 7. Cover dough with a clean, damp cloth and prove in a warm place until it doubles in size (about 35-40 minutes) Baking Instructions: Bake in a preheated oven at 220°C/425°F/Gas Mark 7 for 10-15 minutes. Loaves will take 25- 30 minutes. For fan assisted ovens bake at 200°C/400°F/Gas Mark 6

Storage Instructions

Store in a cool dry place away from strong odours and direct sunlight.

Shelf Life from Time of Production	270 Days
BRCGS Certified	
School Approved (The Requirement for School Food Regulation 2014)	

Roundtable of Sustainable Palm Oil (RSPO)
Other Accreditation

ACCREDITATIONS/
CERTIFICATIONS/
ASSURANCE
SCHEMES

ORIGIN

Product Country of Origin/Place of Provenance	United Kingdom
Additional Origin Details	UK

PRODUCT
CHARACTERISTICS

Standards Testing

	<div>Do you undertake trend analysis of microbiological results?</div>	No	<div>Is shelf life testing undertaken?</div>				Yes	
CONFIGURATION	Case Configuration		Inner Pack Configuration					
	<div>Total Quantity of Inner Components in Outer Case</div>	4 Units						
	<div>Is the Outer Case Splittable?</div>	Yes						
PRODUCT WEIGHTS	Inner Component							
	<div>Variable Weight Consumer Item</div>	No						
	<div>Inner Component Weight</div>	3.5 kg						
	Outer Case							
	<div>Outer Case Gross Weight</div>	14.42 kg						
	<div>Outer Case Net Weight</div>	14 kg						
PRODUCT DIMENSIONS	Inner Component							
	<div>Inner Component Depth</div>	100 mm						
	<div>Inner Component Width</div>	152 mm						
	<div>Inner Component Height</div>	400 mm						
	Outer Case							
	<div>Outer Case Depth</div>	333 mm						
	<div>Outer Case Width</div>	242 mm						
	<div>Outer Case Height</div>	280 mm						
PALLET INFORMATION	<div>Quantity of Cases Per Pallet Layer</div>	14 Cases	<div>Pallet Height</div>		1.2 MTR			
	<div>Quantity of Layers Per Pallet</div>	5 Layers						
	<div>Quantity of Cases Per Pallet</div>	70 Cases						
	Inner Component Packaging							
PACKAGING	<div>Type</div>	<div>Materials</div>	<div>Weight</div>	<div>Recycled Plastic %</div>	<div>Recyclable</div>	<div>Returnable</div>	<div>Composite</div>	
	Paper/Polyethylene	Plastic	4.7 g	- %				
	Paper/Polyethylene	Paper/Cardboard	28.3 g	- %				
	Outer Case Packaging							
	<div>Type</div>	<div>Materials</div>	<div>Weight</div>	<div>Recycled Plastic %</div>	<div>Recyclable</div>	<div>Returnable</div>	<div>Composite</div>	
	Case	Paper/Cardboard	279 g	- %				
	Transport Packaging							
	<div>Type</div>	<div>Materials</div>	<div>Weight</div>	<div>Recycled Plastic %</div>	<div>Recyclable</div>	<div>Returnable</div>	<div>Composite</div>	
	Other	Wood	2200 g	- %		Yes		
	OTHER INFORMATION	<div>Manufacturer Comments</div>						
		CM0003 White Bread & Roll Mix 4 x 3.5kg.						

CONTACT
INFORMATION

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