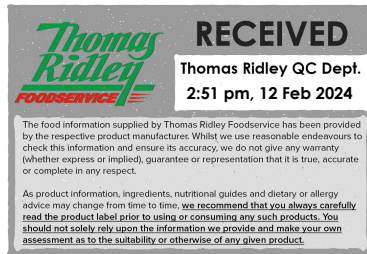


Changed Feb 12, 2024 13:35

Reviewed Feb 12, 2024 13:35

Erudus ID 9e73b88f7a4e484e81b2bdf2c3e72a74

Version 2.1



# White Bread Roll Mix 4 x 3.5kg

White Bread Roll Mix 4x3.5kg

## 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	10
Number	
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:

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

Risk Source:

SUPPLEMENTARY  
INGREDIENT  
INFORMATION

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

ADDITIVES

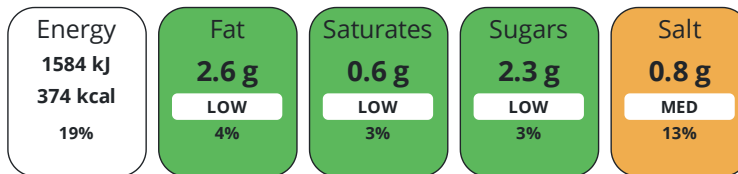
Product Contains:

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

Each 100g/ml portion contains:



of your reference intake.

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

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

<b>Shelf Life from Time of Production</b>	270 Days	<b>Exempt From Shelf Life Labelling</b>	No
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ACCREDITATIONS/  
CERTIFICATIONS/  
ASSURANCE  
SCHEMES



**Other Accreditation**

BRC

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

CONTACT  
INFORMATION

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Technical Contact

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