

CONFIDENTIAL PRODUCT SPECIFICATION



Our Vision:
We want to be your favourite baker

Company Details & Contacts	
Company Name	Fosters Bakery (Staincross) Limited
Address	Towngate, Mapplewell, Barnsley S75 6AS
Telephone	01226 382877
Contact for order placement	orders@fostersbakery.co.uk
Account Manager	Sara Beaumont 07855 346137 sara@fostersbakery.co.uk Shaun Fearnley 07974 442864 sf@fostersbakery.co.uk
Quality Manager	Orsolya Szekeres 01226 215906 orsi@fostersbakery.co.uk
Technical Bakers	01226 215980 technical@fostersbakery.co.uk
Emergency Contact	Sara Beaumont 07855 346137 sara@fostersbakery.co.uk Shaun Fearnley 07974 442864 sf@fostersbakery.co.uk

Product Number (SAP Code)	P6617
Product Name	White Bloomer Bread (18+2) x 11
Specification Date	18/10/2021

Physical Standards	
Status	Food Ingredient
Product Description	Pre-sliced, white bread.
Country of Origin	The United Kingdom of Great Britain and Northern Ireland (ENGLAND)
Appearance/Colour	A white dough baked in a dome lidded tin, sliced at 12.5mm to give 18 slices & 2 crusts.
Dimensions	Loaf: Weight: 800 +/- 10g, Length: 265 +/- 10mm, Height: 120 +/- 10mm, Width: 150 +/- 10mm Slice thickness: 12.5 +/-2mm, Slice weight: 40 +/- 3g
Storage	Storage: Keep Frozen
Shelf Life	Life frozen; Day of Production + 365 days Shelf life once defrosted 3 days
Handling Guidelines	HANDLING GUIDELINES FROM FROZEN: Do not refreeze after thawing. To defrost: Remove the required amount from the outer box keeping it in the plastic bag until required. Allow to defrost at room temperature. Once defrosted store in a sealed bag in a cool ambient dry place away from heat or direct sunlight. It is not recommended to store this product in a refrigerator as bread stales quicker between 0°C and 5°C.
Metal Detection	Metal avoidance and robust foreign body protocols are observed. Product is metal detected.

Packaging Information		
Item	Material/ Description	Dimensions
Food Contact / PRIMARY Packaging	Blue tint polythene bags	5.6g x 11
Outer / SECONDARY Packaging	Cardboard case with vinyl sealing tape	495mm x 395mm x 261 mm 542g
TERTIARY Packaging	Wooden Pallet Chep	1200mm x 1000mm

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	Polypropylene Pallet wrap
Label / Case Information	Product name & code, Trace Code (HHMMDDMMYY), BBE Date & Fosters Company Information Ingredients list, Nutritional data, Allergy advice. "May Contain" statement for allergens also handled in the bakery.
Food Contact Packaging complies with current legislation.	

Packing Configuration	Units per pack: 1	Cases per pallet layer	6
	Packs per case: 11	Layers per pallet:	6
	Units per case: 11	Cases per pallet:	36
Pallet Type:		Blue Chep UK 1200mm x1000mm	

Nutritional Information			
Method of Analysis or Source of Information			
Calculated from supplier sources, McCance & Widdowson, USDA databases			
			0.800
			Typical Constituent per loaf
	Units	Typical Constituent per 100gm	Quantity
Energy (kJ)	g	1,082	8,655
Energy (kcal)	g	258	2,061
Fat	g	2.3	18.6
Of which saturates	g	0.7	5.7
Carbohydrate – Total	g	51.1	408.9
Of which Sugar	g	1.0	7.7
Dietary Fibre	g	2.4	18.9
Protein	g	8.1	64.6
Salt (from sodium)	g	0.89	7.11

Ingredient Declaration
WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Yeast, Salt, Palm Oil, Rapeseed Oil, Emulsifiers [Mono and di-glycerides of fatty acids, Mono and di-acetyltartaric acid esters of mono and di-glycerides of fatty acids], BARLEY Malt Flour, Flour treatment agent [Ascorbic Acid].
Undeclarable ingredients; Food grade enzymes, anti-caking agent in Salt

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Allergens Information							
Manufactured at a site that handles Milk, Eggs, Soya							
No	Allergens Lists	Product contains Allergens ?	Used at Manufacturing site		Cross-Contamination Possible?		Notes
		Yes / No	Yes	No	Yes	No	
1	Milk & milk derivatives	No	Yes		Yes		Shared equipment May contain statement required
2	Egg & egg derivatives	No	Yes		Yes		Shared equipment May contain statement required
3	Fish, crustacean, molluscs & derivatives	No		No		No	
4	Peanut & derivatives	No		No		No	
5	Nut derivatives	No		No		No	
6	Sesame seeds & derivatives	No		No		No	
7	Soya & derivatives	No	Yes		Yes		Shared equipment May contain statement required
8	Wheat / Barley / Oats / Rye & derivatives	Yes	Yes		Yes		
9	Maize & maize derivatives	No	Yes		Yes		
10	Gluten	Yes	Yes		Yes		
11	Celery, celeriac & derivatives	No		No		No	
12	Mustard & derivatives	No		No		No	
13	Lupin	No		No		No	
14	Sulphites / Sulphur dioxide	No	Yes <10 ppm			No	

Dietary and Food Intolerance Information	Yes / No	Certified?	comments
Suitable for Vegetarians	Yes	No	Vegetarian / Vegan designation by recipe only – site handles Milk + Eggs and carries May contain milk & eggs statement on all specifications / packaging
Suitable for Vegans	Yes	No	
Suitable for Coeliacs	No	No	
Suitable for Kosher Diets	No	No	
Suitable for Halal Diets	No	No	

Palm Oil (RSPO = Round Table on Sustainable Palm Oil)	Yes / No
Does this product contain Palm Oil	Yes
Does this product contain RSPO MB palm oil (mass balanced)	Yes
Does this product contain RSPO SG palm oil (segregated)	Yes

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RSPO membership number: 9-0649-14-000-00 Certificate number: BMT-RSPO-000475

Genetically Modified Organisms and Irradiation	Yes / No
Does this product contain any genetically modified protein or DNA?	No
Has this product and its ingredients been genetically modified?	NO
For Info – Non declarable food grade enzymes -The enzyme product is manufactured by fermentation of a microorganism that is not present in the final product. The production organism is improved by means of modern biotechnology.	
Has this product been irradiated?	No

Microbiological Standards	Units	Specifications	
		Target	Reject
Aerobic colony count	Cfu/g	< 10 ⁴	> 10 ⁶
E.Coli	Cfu/g	<20	>100
Listeria	Cfu/g	ND in 25g	Detected in 25g
Coliforms	Cfu/g	<100	> 10 ³
Salmonella	Cfu/g	ND in 25g	Detected in 25g
Coagulase Staphylococci	Cfu/g	<20	>10 ⁴
Comments: Finished product microbiological sampling is carried out to an annual schedule which covers the full Fosters Product range			

Fosters Bakery has carried out a hazard analysis and prepared a HACCP plan describing the critical control points (CCPs). The HACCP plan is supported by a comprehensive prerequisite program implemented in Fosters Bakery' GMP practices. The product is produced according to Fosters Bakery' HACCP plan, GMP practices, and additional requirements controlled by Fosters Bakery' Quality Management System.

ISSUE AUTHORISATION

P6617/ - White Bloomer Bread (18+2) x 11

WARRANTY: Fosters Bakery (Staincross) Limited hereby warrants that all foods, ingredients and packaging supplied shall comply with all relevant UK legislation and statutes including all regulations, statutory instruments, Directives, Orders, Decisions or other requirements made thereafter.

A documented vulnerability assessment has been undertaken for all raw materials and information received from approved suppliers in regards with their supply chains and raw material integrity which underpins the current document.

Fosters aims to supply product of the agreed specification; at times this may require slight adjustments to the recipe to accommodate natural variations in raw material (especially flour). Fosters will not add an ingredient not already agreed in the recipe or make substantial changes that affect the nutritional declaration within the standard acceptable tolerance.

On behalf of Fosters Bakery (Staincross) Limited
Specification approved by: Orsolya Szekeres Position: QA Manager
Date: 18/10/2021

Signed for and on behalf of **customer**.
Please sign and return a copy of this specification within two weeks of receipt.
Failure to do so will be deemed as customer acceptance.

On behalf of -
Specification approved by: Position:
Date:

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