

LUUK PRODUCT SPECIFICATION			
Product Code	3004 (3004, 23004)	Product Name	Americana 8.5" Top Sliced Jumbo Hot Dog Rolls
Date	19.10.2021	Version No.	9.0
Changes Since last version		Nutritional updated with new values,33004 removed	

Manufacturer Information			
Manufacturer Name	Lantmannen Unibake UK Ltd		
Manufacturer Address	Maidstone Road Kingston Milton Keynes MK10 0BD		
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Product Information			
Product Description	A fully baked, large, white hot dog roll. The rolls are top sliced and are supplied frozen.		
Country of Origin	United Kingdom		
Preparation instructions	To defrost: remove the packs required from the box and lie flat. Allow to defrost at room temperature for approximately 1 hour.		
Storage instructions	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.		
Shelf life from manufacture	12 months	Shelf life once defrosted	4 days
Shelf life minimum at delivery	3 months	Storage Temperature	<-18°C

Ingredient Information			
Raw Material	Compound Ingredients	Amount in product (%)	Country of origin
WHEAT Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)		61.47	UK
	<i>Wheat Flour</i>	99.638%	UK
	<i>Calcium Carbonate E170</i>	0.34%	France
	<i>Iron</i>	Trace	USA
	<i>Niacin</i>	Trace	China
	<i>Thiamine</i>	Trace	China
Water		29.23	UK
Yeast		1.98	Belgium, UK
Salt		0.76	UK
Sugar		3.41	UK
Vegetable shortening		2.22	UK
	<i>Palm oil</i>	1.665	Malaysia, Indonesia, Colombia, Guatemala, Costa Rica, Honduras, Peru,



Ingredient Information			
Raw Material	Compound Ingredients	Amount in product (%)	Country of origin
			Papua New Guinea, Ecuador
	<i>Rapeseed oil</i>	0.555	UK, France, Germany, Netherlands
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	Ukraine, Australia, Denmark, UK, Netherlands, France, Germany, Hungary, Slovakia, Poland, Czech Republic, Belgium, Austria.
	<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	USA
	<i>Rapeseed Oil</i>	0.01	UK, Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Republic of Ireland, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovenia, Slovakia, Spain, Sweden, Ukraine, Russia, Australia, Kazakhstan
	<i>Processing aid (calcium carbonate E170)</i>	0.02 <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 <i>(Not declared in final ingredients list)</i>	France, Denmark, Finland, Netherlands, Liechtenstein

Ingredient Declaration

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

Product Suitability	
Criteria	Contains (Y/N)
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

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



Intolerance Data				
Allergen	Contains (Y/N)	Used on Line (Y/N)	Used on Site (Y/N)	Risk of cross-contamination?
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
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

Product Quality Attributes		
Attributes – as sold	Target	Tolerance
Weight (g)	85	80-90
Length (mm)	205	200-210
Height (mm)	44	41-47
Slice Depth (mm)	25	+/- 5mm off centre
Organoleptic Standards – As sold	Target	Reject

Product Quality Attributes		
Appearance (External)	A fully baked jumbo 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 misshapen rolls, over or under baked. Unsliced or side sliced.
Appearance (Internal)	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.
Flavour	Yeasty slightly sweet flavour	Excessive salt or any off flavours or taints.
Aroma	Yeasty slightly sweet aroma	Any off aromas
Texture	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	6 buns per bag	Case Size	8 bags x 6 buns = 48 buns per case
Nett Weight (KG)	4.08	Gross Weight (KG)	4.401
Food Contact Packaging			
Bag Dimensions (mm)	(L) 337 x (W) 235	Material / Colour	LLDPE/Clear
Weight of Bag (g)	3.909	Plain or Printed?	Pre-printed
Closure type	Heat sealed	Barcode	5037173101437
Batch Code / Date Mark format	BEST BEFORE DDMMYY L14100 09.15 EB1B1 L14 = Year, 100 = day of year, 09.15 = Time, EB1 = Site code, B1 = line code.		
Outer Case			
External Case Dimensions (mm)	(L) 433 x (W) 336 x (H) 188	Material / Colour	Cardboard/ Brown
Weight of Case (g)	286.5	Barcode	05037173100997

Packaging Information						
Batch Code / Date Mark format	Best Before End: MMM:YY LYYDDD HH:MM line code June20 L19176 15:27 EB2/2 L19 = Year, 176 = day of year, 15:27 = Time, EB2 = Site code, 2 = line code.					
Pallet Configuration						
Chep (3004)	Boxes per layer	8	Layers per pallet	8	Boxes per Pallet	64
White (23004)	Boxes per layer	8	Layers per pallet	8	Boxes per Pallet	64
Euro	Boxes per layer	N/A	Layers per pallet	N/A	Boxes per Pallet	N/A
Pallet Height (m)	1.664					

Nutritional Information			
Method of calculation	Analysis	Product State (cooked, raw etc.)	Baked
		Per 100g	Per Product (85g)
Energy (kJ)		1107	941
Energy (kcal)		262	223
Total Fat (g)		3.2	2.7
saturates (g)		1.1	0.9
mono-unsaturates (g)		1.1	0.9
poly-unsaturates (g)		0.8	0.7
Carbohydrate (g)		50.6	43.0
total sugars (g)		4.5	3.8
Protein (g)		8.8	7.5
Fibre (g)		2.2	1.9
Sodium (mg)		290	247
Salt (g)		0.73	0.62
DoH 2017 Salt Target Category	2.1 Bread and Rolls		
Achieving 2017 Salt Targets (Y/N)	YES		

Microbiological Standards			
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

Microbiological Standards			
Organism	Target Count	Reject Count	Frequency
Yeasts & Moulds	<1000 per g	>1000 per g	Annually
Salmonella	Not Detected	Detected	Annually
Laboratory Accreditation	UKAS		

Specification Authorisation	
Created by (Print Name):	Inesa Jegoroviene
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Authorised by (Print Name):	Daniel Pedley
Position:	Senior Technical Account Manager
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