

Product Name: F. FRENCH GLAZED BUN X 50
 Specification Date: 14.05.17
 Specification No: 763

MILLERS PRODUCT SPECIFICATION

PRODUCT NAME:	F. FRENCH GLAZED BUN x 50
TEL. NO: 02077201234 Email : info@millersbakery.co.uk	CONTACT NAME: KAMYLLA POSITION: TECHNICAL MANAGER
PRODUCT DESCRIPTION: Brioche style burger bun glazed light golden brown soft crust with a soft creamy yellow crumb.	PRODUCT DIMENSIONS: DIAMETER: 10CM-10.5CM HEIGHT: 5CM +-5MM
PRODUCT STORAGE & DISTRIBUTION: All at -18°C of below. Product preparation plus usage defrosted at ambient in sealed bag. When defrosted always keep product in sealed bag plus only take out for immediate use.	PRODUCT WEIGHT: 70G ±3G
SHELF LIFE: Defrosted shelf life:	PD+ 12 MONTHS 3 DAYS

LABELLING DECLARATION:	ALLERGEN IN BOLD
Ingredients: WHEAT Flour (Calcium Carbonate, Iron, Niacin, Thiamin), Water, Sugar, Free Range EGG, Yeast, BUTTER, Vegetable oil, Dried Whole MILK, Salt, SOYA Flour, Natural colour (Beta Carotene), acidity regulator E170 emulsifiers E472e, E481	
THIS PRODUCT CONTAINS:	ALLERGEN ADVICE
WHEAT; GLUTEN, EGG, BUTTER, MILK, SOYA FLOUR	DUE TO MANUFACTURING PROCESS MAY ALSO CONTAIN TRACES OF NUT (WALNUT), SESAME SEED, RYE, BARLEY & OATS

NUTRITIONAL INFORMATION

Nutritional Information per 100g	
Energy (kcal)	281
Energy (kJ)	1186
Protein (g)	7.8
Carbohydrate (g) :	45.5
of which Sugars (g)	5.4
Fat (g):	7.1
of which Saturates (g)	2.6
Dietary Fibre (g)	2.1
Sodium (g)	0.45
Salt (g)	1.13

Source of nutritional information: Calculated

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MICROBIOLOGICAL STANDARDS

	Target (cfu/g)	Acceptable (cfu/g)	Reject (cfu/g)	Frequency of testing
TVC	<10 ⁴	Below Target	>10 ⁴	monthly
Enterobacteriaceae	<100	Below Target	>100	
<i>E. coli</i>	<20	Below Target	>20	
<i>Staphylococcus aureus</i>	<20	Below Target	>20	
Salmonella	ND/25g	Below Target	Detected in 25g	
Bacillus Cereus	<10 ³	Below Target	>10 ³	
Yeast	<10 ²		>10 ²	
Mould	<10 ²		>10 ²	

Is the product positively released? Yes / No (Delete as applicable)

PACKAGING

All packaging must comply with relevant legislation (EC 1935/2004 and The Plastic Materials and Articles in Contact with Food Regulations and associated amendments).

Packaging Dimensions	Material	Weight (g)
Inner: 600x920mm	Clear plastic bag	22g
Outer: 600x520x130mm	Cardboard box	544g

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FOOD INTOLERANCE DATA Contains:

	Yes/No	Comments
Added preservatives	N	
Additives	Y	E numbers listed above
Animal or animal derivatives	Y	Butter, Milk, Egg
Benzoates	N	
Mollusc & derivatives	N	
Crustaceans/ Shellfish & derivatives	N	
Fish & derivatives	N	
Colouring – artificial	N	
Colouring – natural	Y	Carotene algal
Celery and derivatives (including celery salt)	N	
Egg and egg derivatives	Y	Free Range Egg
Fruit and fruit derivatives	N	
Genetically Modified material	N	
Flavouring – artificial	N	
Flavouring – natural	N	
Gluten	Y	Wheat; Gluten
Hydrogenated Vegetable Oil	Y	
Lupin and derivatives	N	
Maize and maize derivatives	N	
Milk and milk derivatives (incl. Lactose)	Y	Dried Whole Milk, Butter
Nuts (including any nut traces)	N	May contain traces of nut (walnuts)
Mustard	N	
Raising agents	N	
Peanuts	N	
Soya and Soya derivatives	Y	Soya Flour
Sesame seeds & derivatives	N	May contain traces of sesame seeds
Sulphites & Sulphur Dioxide (above 10mg/kg)	N	
Vegetables and vegetable derivatives	Y	Rapeseed, Palm
Wheat and wheat derivatives	Y	Wheat Flour and Gluten
Yeast and yeast derivatives	Y	Yeast

We hereby certify that the product detailed in this specification (including all packaging), conforms to all relevant EU/UK legislation.

All information contained in the above specification is confidential to the Supplier (Millers Bespoke Bakery) and the Customer.

Signed (Supplier):	Kamylla Garofo
Position:	Technical manager
Date:	12.02.2021

Signed :	
Position:	
Date:	