

Product Name: F. CHARCOAL BUNS X 50
 Specification Date: 23.02.17
 Specification No: 761

MILLERS PRODUCT SPECIFICATION

PRODUCT NAME:	F. CHARCOAL BUNS X 50
TEL. NO: 02077201234 EMAIL: info@millersbakery.co.uk	CONTACT NAME: KAMYLLA POSITION: TECHNICAL MANAGER
PRODUCT DESCRIPTION: Black style burger bun glazed with soft crust, soft black crumb, topping with white sesame seeds	PRODUCT DIMENSIONS: D: 10-10.5CM H: 4.5-5CM ±3MM
PRODUCT STORAGE & DISTRIBUTION: FROZEN at -18°C or below. Product Preparation/Usage Defrost at ambient in sealed bag. Always keep product in sealed bag.	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, Vegetable oil, Sugar, Yeast, Free Range egg , Activated charcoal powder, Salt, Butter;(milk) , Gluten , Butter Flavouring, Soya Flour, Sesame seeds , acidity regulator E170, emulsifiers E472e, E481	
THIS PRODUCT CONTAINS:	ALLERGEN ADVICE
WHEAT; GLUTEN, EGG, BUTTER, GLUTEN, SOYA FLOUR, SESAME SEEDS	<i>DUE TO MANUFACTURING PROCESS MAY ALSO CONTAIN TRACES OF NUT (WALNUTS), RYE, BARLEY & OATS</i>

NUTRITIONAL INFORMATION:

Nutritional Information per 100g	
Energy (kcal)	260
Energy (kJ)	1107.3
Protein (g)	8.08
Carbohydrate (g) :	41.4
of which Sugars (g)	0.7
Fat (g):	8.2
of which Saturates (g)	1.3
Dietary Fibre (g)	2.2
Sodium (g)	0.003
Salt (g)	0.008

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 complies with the 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	N	
Benzoates	N	
Mollusc & derivatives	N	
Crustaceans/ Shellfish & derivatives	N	
Fish & derivatives	N	
Colouring – artificial	N	
Colouring – natural	Y	Charcoal powder
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	Y	Butter Flavouring
Gluten	Y	Wheat Gluten
Hydrogenated Vegetable Oil	N	
Lupin and derivatives	N	
Maize and maize derivatives	N	
Milk and milk derivatives (incl. Lactose)	Y	Butter;milk
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	Y	Sesame seeds
Sulphites & Sulphur Dioxide (above 10mg/kg)	N	
Vegetables and vegetable derivatives	Y	Rapeseed, Palm oil
Wheat and wheat derivatives	Y	Wheat Flour
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:	15.02.2021

Signed :	
Position:	
Date:	