

**PRODUCT SPECIFICATION**

	White Rabbit	Product type	Frozen
	Unit 25-26	Issue Date	20.07.2023
	Monument Park,	Version	2.0
	Chalgrove,	Status	Active
	Oxford OX44 7RW www.whiterabbitpizza.co.uk	Last Reviewed	20.07.2023

Product Name:	Gluten-Free, Sourdough Foodservice Plain Flat Bread (Twin Pack – Frozen)
Description:	Gluten-Free, Sourdough Foodservice Plain Flat Bread (Frozen)
Storage:	Frozen
Product Code:	FBF910
Country of Manufacture:	UK

**GENERAL PRODUCT ATTRIBUTES**

The product will comply with the requirements of the 1990 Food Safety Act and other pertinent legislation & conform to standards set out by SALSA.

Appearance	Oval, Pale Base, Docked
Aroma	Freshly baked bread
Taste	Savoury flavour, salty notes.
Texture	Soft and light pizza base

**RECIPE FORMULATION**

Ingredients:  
 Flour blend (Corn Starch, Inulin, Hypromellose, Guar Gum, Psyllium, Rice, Maize, Buckwheat, Potato Starch, Quinoa, Powder Sugar), Water, Olive Pomace Oil, Salt, Yeast.



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**INGREDIENT DECLARATION**

A= ABSENT	P= PRESENT	C= Although we do not handle this allergen on site, we cannot guarantee 100% free from ingredients.
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ALLEGEN	FREE FROM (Y/N)	HANDLED ONSITE (A/P/C)	COMMENTS
Cereals containing Gluten	Y	A	-
Eggs	Y	A	-
Peanuts	Y	A	-
Soybeans	Y	P	-
Celery	Y	A	-
Mustard	Y	A	-
Sesame seeds	Y	A	-
Sulphur Dioxide (Sulphites)	Y	A	-
Fish	Y	A	-
Crustaceans	Y	A	-
Molluscs	Y	A	-
Dairy	Y	P	-
Nuts	Y	A	-
Lupin	Y	A	-

**NUTRITIONAL ANALYSIS**

	PER 100g PRODUCT (grams)
ENERGY (KJ)	1047
ENERGY (kcal)	248
FAT	5.1
OF WHICH SATURATES	0.9
CARBOHYDRATE	48.2
OF WHICH SUGARS	1.3
FIBRE	2.5
PROTEIN	1.1
SALT	1.0

Prepared By: Luke Hubbert  
 Position: Food Development Technologist



## MICROBIOLOGICAL TESTING

SHELF-LIFE P+18 MONTHS		
	ACTUALS	MAXIMUM
Aerobic colony count	3600 cfu/g	<1,000,000 cfu/g
Enterobacteriaceae	120 cfu/g	<1,000 cfu/g
β-glucuronidase-positive Escherichia coli	< 10 cfu/g	<10 cfu/g
Coagulase positive Staphylococci (including Staphylococcus aureus)	< 20 cfu/g	<1,000 cfu/g
Bacillus cereus (P)	< 20 cfu/g	<1,000 cfu/g
Yeast	180 cfu/g	<10,000 cfu/g
Mould	< 20 cfu/g	<1,000 cfu/g
Enumeration of Listeria spp.	< 10 cfu/g	<10 cfu/g
Detection of Salmonella spp.	Not Detected in 25g	Not Detected in 25g
Detection of Listeria spp.	Not Detected in 25g	Not Detected in 25g

## PACKAGING

Case:	10 x (2 x 110g) twin pack shrink-wrapped Flatbread)
Net Weight case content:	2,200g

## PALLETISATION

Outer Case Size:	270L x 295W x 130H
Regular Pallet (1200x1000):	12 x 12 = 144 cases
MOQ:	1x Pallet per depot = 2880 Flat breads (1440 Twin-packs)

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