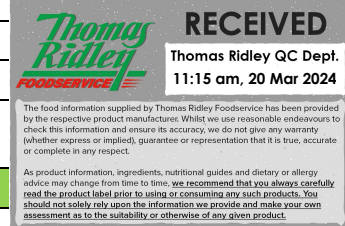


LUUK PRODUCT SPECIFICATION			
Product Code	225405	Product Name	Part Baked Half Baguette (C20002)
Date	12.07.2023	Version No.	V1.0
Changes Since last version		New product code for Caterfood	



Manufacturer Information			
Manufacturer Name	Lantmännen Unibake UK Ltd		
Manufacturer Address	Maidstone Road Kingston Milton Keynes MK10 0BD		
Phone	01908 281999	Email	unibakeuk.technicalservices@lantmannen.com

Product Information			
Product Description	A white, part baked roll on average 280mm (approx. 11") in length. The product has 3 decorative top cuts and is supplied frozen for bake off by the customer.		
Country of Origin	United Kingdom		
Preparation instructions	Baking Instructions: Bake from frozen. Preheat oven to 200°C (Gas Mark 6). Bake product from frozen for 8 – 10 minutes until golden brown. For ovens with steam injection facility, inject steam for 10 seconds at start of baking.		
Storage instructions	Can be stored until the best before date if stored at –18°C or below. DO NOT REFREEZE ONCE BAKED. Once the baguettes have been baked, we recommend that they are consumed within 4 hours.		
Shelf life from manufacture	12 months	Shelf life once defrosted	n/a
Shelf life minimum at delivery	292 days	Storage Temperature	<-18°C

Ingredient Information			
Raw Material	Compound Ingredients	Amount in product (%)	Country of origin
Wheat Flour (with Iron, Thiamin, Niacin, Calcium)		71.43	France, UK
	<i>Wheat Flour</i>	<i>99.638%</i>	France, UK
	<i>Calcium Carbonate E170</i>	<i>0.34%</i>	UK
	<i>Iron</i>	<i>Trace</i>	USA, Sweden
	<i>Niacin</i>	<i>Trace</i>	China, India, USA
	<i>Thiamin</i>	<i>Trace</i>	China
Improver		0.714	UK
	<i>Wheat Flour (with Iron, Thiamin, Niacin, Calcium)</i>	<i>0.69</i>	UK, China, India, Sweden, USA
	<i>Ascorbic Acid (E300)</i>	<i>0.02</i>	China

Ingredient Information			
Raw Material	Compound Ingredients	Amount in product (%)	Country of origin
	Enzyme (Processing Aid) DND	0.004	Denmark, Finland, France, Germany, Liechtenstein, Netherlands, Sweden
Water		25.166	UK
Yeast		1.79	UK
Salt		0.90	UK

Ingredient Declaration	
Ingredient declaration	WHEAT Flour (Calcium, Iron, Niacin, Thiamin), Water, Yeast, Salt, Flour Treatment Agent: Ascorbic Acid.
Allergen Statement	For allergens, including cereals which contain gluten, see ingredients in CAPITALS . May 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	N
Contains Artificial Sweeteners	N
Contains Palm Oil (<i>If yes, describe status e.g. SG, MB</i>)	N
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, 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	N	Y	No, used on site, controlled cross-contamination risk

Intolerance Data				
Allergen	Contains (Y/N)	Used on Line (Y/N)	Used on Site (Y/N)	Risk of cross-contamination?
				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
Sesame Seeds or Sesame Seed Products	N	Y	Y	Yes, possible cross-contamination
Celery or Celeriac Products	N	N	N	N
Mustard or Mustard Products	N	N	N	N
Egg or Egg Products	N	N	Y	No, used on 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	Y	Y	No, used on line and site, controlled cross-contamination risk through production planning, cleaning schedules.
<i>Barley</i>	N	Y	Y	No, used on line and site, controlled cross-contamination risk through production planning, cleaning schedules.
<i>Oats</i>	N	N	Y	No, used on 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	E300 derived from maize
Added Trans Fats	N	N	N	N

Intolerance Data				
Allergen	Contains (Y/N)	Used on Line (Y/N)	Used on Site (Y/N)	Risk of cross-contamination?
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)	135	125-145
Length (mm)	280	265-295
Height (mm)	45	38-52
Slice Height (mm)	n/a	n/a
Organoleptic Standards – As sold	Target	Reject
Appearance (External)	Elongated shaped product with three decorative cuts on top. Entire surface is pale with an off-white crumb with no large holes.	Badly misshapen, over baked. No decorative cuts on top. Over baked patches. Grey crumb colour. Large holes in the crumb.
Appearance (Internal)	Pale cream slightly open soft crumb	Cell structure too coarse, dense, claggy crumb or dry. Off colour, grey or yellow crumb colour.
Flavour	Fresh baked bread flavour	Any off flavours or taints
Aroma	Yeasty aroma with a smell of freshly baked bread	Any off aromas or taints
Texture	Initial firmness from crust and soft crumb	Gummy, tough, dry, chewy, sticks to the mouth, doughy, crisp

Packaging Information			
Pack size	30 baguette per bag	Case Size	1 bag x 30 baguette=30
Nett Weight (KG)	4.05	Gross Weight (KG)	4.3412
Food Contact Packaging			
Bag Dimensions (mm)	(L) 780 x (W) 440	Material / Colour	Blue HDPE
Weight of Bag (g)	22.2	Plain or Printed?	Plain
Closure type	none	Barcode	n/a
Batch Code / Date Mark format	Best Before End: DD:MMM:YY LYYDDD HH:MM (LINE CODE) Meca 1 - M1 Meca 2 - M2 Meca 3 - M3		

Packaging Information						
16MAR 21 L20076 08:36 M2 16 = day, MAR = months, 21 = year, L20 = Year, 076 = day of year, 08:36 = Time, M2 = line code.						
Outer Case						
External Case Dimensions (mm)	(L) 431 x (W) 331 x (H) 232		Material / Colour	Brown cardboard		
Weight of Case (g)	267		Barcode	5060158877881		
Batch Code / Date Mark format	Best Before End: DD:MMM:YY LYYDDD HH:MM (LINE CODE) Meca 1 - M1 Meca 2 - M2 Meca 3 - M3 16MAR 21 L20076 08:36 M2 16 = day, MAR = months, 21 = year, L20 = Year, 076 = day of year, 08:36 = Time, M2 = line code.					
Pallet Configuration						
Chep	Boxes per layer	8	Layers per pallet	7	Boxes per Pallet	56
White	Boxes per layer	n/a	Layers per pallet	n/a	Boxes per Pallet	n/a
Euro	Boxes per layer	n/a	Layers per pallet	n/a	Boxes per Pallet	n/a
Pallet Height (m)	1.774					

Nutritional Information			
Method of calculation	Analysis	Product State (cooked, raw etc.)	Baked
		Per 100g	Per Portion (135g)
Energy (kJ)		1027	1386
Energy (kcal)		243	328
Total Fat (g)		1.3	1.8
Saturated fatty acids (g)		0.2	0.27
Monounsaturated fatty acids(g)		0.4	0.5
Polyunsaturated fatty acids (g)		0.6	0.8
Carbohydrate (g)		47.2	63.7
total sugars (g)		4.0	5.4
Protein (g)		8.6	11.6
Fibre (g)		3.8	5.1
Sodium (mg)		320	432
Salt (g)		0.80	1.08

Nutritional Information	
DoH 2017 Salt Target Category	2.1 Bread & Rolls
Achieving 2017 Salt Targets (Y/N)	Yes

Microbiological Standards			
Organism	Target Count	Reject Count	Frequency
Total Viable Count (cfu/g)	< 1000	> 1000	Annual
Escherichia. coli (cfu/g)	< 10	> 10	Annual
Staphylococcus aureus (cfu/g)	< 50	> 50	Annual
Enterobacteriaceae (cfu/g)	< 100	> 100	Annual
Yeasts & Mould (cfu/g)	< 1000	> 1000	Annual
Salmonella (/25g)	Not Detected	Detected	Annual
Laboratory Accreditation	UKAS		

Specification Authorisation	
Created by (Print Name):	Inesa Jegoroviene
Position:	Senior Specifications Technologist
Authorised by (Print Name):	Viktorija I.
Position:	Technical Supplier & Specifications Coordinator
Date:	12.07.2023