

LUUK PRODUCT SPECIFICATION			
Product Code	225407	Product Name	Thaw and Serve Half Baguette (C20003)
Date	12.07.2023	Version No.	V1.0
Changes Since last version	New product code for Caterfood		



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Thomas Ridley QC Dept.
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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

Manufacturer Information			
Manufacturer Name	Lantmannen 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, ready to serve baguette on average 280mm (approx. 11") in length. The product has 2 decorative top cuts and is supplied frozen for thaw & serve by the customer.		
Country of Origin	UK		
Preparation instructions	<p>Defrost Instructions: Remove the required number of products from the box and lie flat. Defrost for approximately 1 hour at room temperature.</p> <p>Baking Instructions: For a crisp crust, defrosted product can be baked in a preheated oven at 200°C (Gas Mark 6) for approximately 3 minutes. If the baguettes have been baked, we recommend consumption within 4 hours.</p>		
Storage instructions	<p>Can be stored until the best before date if stored at -18°C or below. DO NOT REFREEZE ONCE THAWED.</p> <p>Once defrosted, store in a sealed pack in a cool, dry place away from direct sunlight. Use within 1 day.</p>		
Shelf life from manufacture	12 Months	Shelf life once defrosted	24 hours
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)		76.02	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

Ingredient Information			
Raw Material	Compound Ingredients	Amount in product (%)	Country of origin
Improver		0.914	UK
	<i>Dextrose</i>	0.55	Belgium, Bulgaria, France, Hungary, Spain
	<i>WHEAT Flour (with Iron, Thiamin, Niacin, Calcium)</i>	0.34	UK, China, India, Sweden, USA
	<i>Flour Treatment Agent-Ascorbic Acid (E300)</i>	0.02	China
	<i>Enzyme (Processing Aid) DND</i>	0.004	Denmark, Germany, Netherlands, France, Finland, Liechtenstein, Sweden
Salt		0.99	UK
Water		20.276	UK
Yeast		1.75	UK

Ingredient Declaration	
Ingredient declaration	WHEAT Flour (Calcium, Iron, Niacin, Thiamin), Water, Yeast, Salt, Dextrose, Flour Treatment Agent: Ascorbic Acid.
Allergen Statement	For allergens, including cereals containing 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 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.

Intolerance Data				
Allergen	Contains (Y/N)	Used on Line (Y/N)	Used on Site (Y/N)	Risk of cross-contamination?
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
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
Height (mm)	45	38-52
Length (mm)	280	265-295
Pre-Sliced Depth (mm)	n/a	n/a
Organoleptic Standards – As sold	Target	Reject
Appearance (External)	White, ready to serve baguette with 2 decorative top cuts	Tapered shape and very excessive or no burst on top cuts
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	Bready with a nice baked crusty flavour	Bland with no flavour coming through, excessive salt or taints
Aroma	Bready with a nice baked crust aroma	No aroma at all
Texture	Light crust with an open crumb texture	Heavy, very chewy, very close crumb, dry and stale crust

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

Packaging Information						
Batch Code / Date Mark format	Best Before End: MMM:YY LYYDDD HH:MM (LINE CODE) Meca 1 - M1 Meca 2 - M2 Meca 3 - M3 MAR 21 L20076 08:36 M2 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	5060158877874			
Batch Code / Date Mark format	Best Before End: MMM:YY LYYDDD HH:MM (LINE CODE) Meca 1 - M1 Meca 2 - M2 Meca 3 - M3 MAR 21 L20076 08:36 M2 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)		1101	1487
Energy (kcal)		260	351
Total Fat (g)		1.0	1.4
Saturated fatty acids (g)		0.2	0.3
Monounsaturated fatty acids(g)		0.2	0.3
Polyunsaturated fatty acids (g)		0.5	0.7
Carbohydrate (g)		52.1	70.3
total sugars (g)		3.9	5.3

Nutritional Information		
Protein (g)	8.9	12.0
Fibre (g)	3.4	4.6
Sodium (mg)	324	432
Salt (g)	0.81	1.1
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):	
Position:	
Date:	12.07.2023