

Product Specification

Printed: 10/03/22, 10:24:55, By: HOMEBAKEVD.MENYHART

1/2 Baguette Wit 2 x125g

Home Bake B.V.
 Keurmeesterstraat 19
 2980 GA Ridderkerk
 NL
 Phone No. +31 180485111
 Fax No. +31 765041191
 E-mail. info@homebake.nl



RECEIVED

Thomas Ridley QC Dept.
 11:52 am, 22 Jul 2024

The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturers. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty (whether express or implied), guarantee or representation that it is true, accurate or complete in any respect.

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.

General Information

Specification No. 06001
Item No. 06001
Description 1/2 Baguette Wit 2 x125g
Base Unit of Measure Box
Global Trade Item Number 8713906060017



Packaged in a protective atmosphere (MAP).

Qualitysystem Home Bake Bread: BRC Global Standard Food (18-06-2023) and GMP+ (25-07-2022).

Ingredient Declaration

Ingredient (WHEAT flour, water, yeast, iodised salt (NaCl with KI), malted WHEAT flour), antioxidant (ascorbic acid).

Nutritional Values

	Per 100 g	Per Portion (125 g)	% RI per portion (125 g)	% RI per 100 g	Method
Nutritional values					
Energy (kJ)	1119 kJ	1398 kJ	16.6 %	13.3 %	
Energy (kcal)	264 kcal	330 kcal	16.5 %	13.2 %	
Fat	0.9 g	1.1 g	1.6 %	1.2 %	
saturated	0.1 g	0.1 g	0.5 %	0.4 %	
Carbohydrates	53.8 g	67.2 g	25.9 %	20.7 %	
sugars	1.1 g	1.3 g	1.5 %	1.2 %	
Fibres	1.7 g	2.1 g	0 %	0 %	
Protein	9.2 g	11.5 g	23 %	18.4 %	
Salt	1.1 g	1.4 g	24 %	19.2 %	

Home Bake B.V. - Keurmeesterstraat 19 - 2980 GA - Ridderkerk
 Phone No. +31 180485111 - Fax No. +31 765041191 - E-mail. info@homebake.nl

Product Specification

Printed: 10/03/22, 10:24:55, By: HOMEBAKEID.MENYHART

1/2 Baguette Wit 2 x125g

Allergens LEDA

Gluten	P	Pecan nuts	A
Wheat	P	Brazil nuts	A
Rye	C	Pistachio nuts	A
Barley	C	Macadamia nuts	A
Oats	C	Celery	A
Spelt	C	Mustard	A
Kamut	A	Sesame	C
Emmertarwe	A	Sulphur dioxide and sulfites (E220-E228) [3]	A
Durum tarwe	A	Lupin	A
Crustaceans	A	Molluscs	A
Egg	A	Lactose	C
Fish	A	Cacao	A
Peanuts	A	Glutamate (E620-E625)	A
Soy	A	Chicken	A
Milk	C	Coriander	A
Nuts	A	Corn	A
Almonds	A	Legume	A
Hazelnuts	A	Beef	A
Walnuts	A	Pork	A
Cashews	A	Carrot	A

P = The allergen is present according to recipe.

A = The allergen is not present according to recipe.

C = The product may contain traces of the allergen (cross contamination).

Allergen Information LEDA

This product contains Gluten, Wheat

This product can have traces of the following allergens: Rye, Barley, Oats, Spelt, Milk, Sesame

Microbiological Standards (max. cfu/g unless stated otherwise)

Total Viable Count	< 10.000	E. Coli	< 10
Staph. aureus	< 100	Salmonella	N/A in 25g
Enterobacteriaceae	< 1.000	Listeria	N/A in 25g
Cl. perfringens	< 10	Yeasts	< 1.000
Moulds	< 100	NA	< 10.000

Organoleptic Characteristics

Maximum Oxygen % 0.5

Product Information

Information Source GMO		Halal	No
Information Source Ingr.		Kosher	No
Information Source Allerg.		GMO Maize Free	Yes
Information Source Dietary		GMO Soya Free	Yes
EKO	No	Radiated	No
Vegetarians	Yes	Other	0
Vegans	Yes		
Coeliacs	No		
Lactose Intolerants	Yes		
Categorial Definition			

Home Bake B.V. - Keurmeesterstraat 19 - 2980 GA - Ridderkerk

Phone No. +31 180485111 - Fax No. +31 765041191 - E-mail. info@homebake.nl

Product Specification

Printed: 10/03/22, 10:24:55, By: HOMEBAKEID.MENYHART

1/2 Baguette Wit 2 x125g

Consumption Advice

Baking instructions oven (210°C): remove the packaging and place the products on a baking tray in a pre-heated oven for 8 - 10 minutes.

Baking instructions airfryer (200°C): remove the packaging, cut the products in half and bake the products for 5 minutes.

Storage: store in a cool (15 - 20°C), dry and dark place. After opening, bake and use the same day.

Logistics

Gross Weight (KG)	3.51	Shipment Units per Shipment Container	60
Net Weight (KG)	3.00	Qty. per Shipment Container	60
Volume	0	Quantity Per Layer	6
Sales UOM	Box	No. of Layers	10
Shipment Container	Chep Pallet	Packaging Condition	MAP
Qty. per Shipment Unit	1	Scrap Oxygen (%)	0
Box content	12		

Shape

Shape	8-spoor
Shape Height (mm)	197
Shape Length (mm)	426
Shape Width (mm)	325

Tracking & Tracing

Item Tracking Code	DRAG+LOT	Lot Numbering	dd-mm-yy
Lot Nos.	I-LOT	BBF Printing	
Expiration Calculation	90 days	Safety Sheet	
Maximum BBF Sales	45 days	Item Category Code	Brood
Minimum BBF Purchases		Product Group Code	

Authorisation

Issue number	1.0
Issue Date	12/06/2020