

**SDQMS**Product Code:  
1016F

Version: 1

# Finished product specification



Product Code	1016F
Product Name	Sourdough Loaf 12mm slice x 5
Issue Date	03/05/2024
Issue Number	1
Reason for issue	New Product

**RECEIVED**  
Thomas Ridley QC Dept.  
3:30 pm, 14 May 2024

**Thomas Ridley**  
FOODSERVICE

The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturer. 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.

Supplier Details	
Supplier Name	The Sourdough Company
Address	Airfield Industrial Estate, Mile Road, Shipdham, Norfolk, IP25 7SD
Tel	01362 654999
Manufacturing site (if different from supplier)	N/A

Ingredients declaration (as reflected on the label)	White Flour ( <b>Wheat</b> Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Flour ( <b>Wheat</b> Flour, Calcium Carbonate, Iron, Niacin, Thiamin), [ <b>Rye</b> Flour (Wholemeal <b>Rye</b> Flour), Water], Salt, Ascorbic Acid
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Processing Aids/ Undeclared Ingredients			
Name	E Number (if applicable)	Source/Produced from	In which ingredient

Photographic Standard of Product	
	

Sensory attributes	
Visual	See pictures
Type of sliced	12mm slice
Texture	Medium, soft texture
Flavour	Mild tangy bread Flavour
Colour	See picture

Physical Attributes		
Parameter	Target	Tolerance
Weight (g)	1650g	+/- 165g
Height	100mm	+/- 20mm
Width/Diameter	200mm	+/- 50mm
Length	370mm	+/- 30mm

Reference: SDFQMS 03_06_01	Issue Number: 11	Date: 21/03/2022	Authorised By: Hannah Vitale	Reason for Issue: Wheat products removed (included in Cereals)	Page Number : Page 1 of 4
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<b>Usable Slices</b>	N/A
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<b>Number of units/case</b>	5
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Case Weight	
<b>Net weight</b>	8,250kg
<b>Gross weight</b>	8,680kg

Storage and Handling Instructions	
<b>Storage Conditions</b>	Frozen < -18
<b>Defrost instructions</b>	Defrost at room temperature for 4 hours

Shelf life	
<b>Total shelf life</b>	240 days
<b>Defrosted life</b>	2 days

Microbiological Limits Product			
Microbiological Standard	Target	Reject	Frequency of test
<b>Salmonella spp.</b>	Absent in 25g	Present in 25g	Annual
<b>Enterobacteriaceae</b>	<1000 cfu/g	>1000 cfu/g	Annual
<b>TVC</b>	<1000000 cfu/g	>1000000 cfu/g	Annual
<b>Bacillus spp.</b>	<10.000 cfu/g	>10.000 cfu/g	Annual
<b>Yeast</b>	<100.000 cfu/g	>100.000 cfu/g	Annual
<b>Moulds</b>	<100.000 cfu/g	>100.000 cfu/g	Annual

Nutritional information (per 100g)	
Energy (kJ)	947
Energy (Kcal)	223
Protein (g)	7.2
Carbohydrate (g)	48.0
Of which sugars (g)	0.51
Fat (g)	0.87
Of which Saturates (g)	0.16
Of which Mono-Unsaturates (g)	0.13
Of which Poly-Unsaturates (g)	0.10
Fibre (g)	2.8
Salt (g)	1.0
Sodium (g)	0.39

Intolerance Information (Yes or No)			
Allergen	Contained In Product	May Contain	Source
Milk, milk products or lactose	No	No	
Eggs and egg products	No	No	
Cereals (containing gluten)	<b>Wheat, Rye</b>	<b>Barley</b>	White <b>WHEAT</b> Flour, <b>Rye</b> Flour
Nuts, nut oil or derivatives	No	No	
Sesame, unrefined sesame oil or derivatives	No	No	

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Soya, unrefined soya oil or derivatives	No	No	
Sulphur dioxide or sulphites (>10mg/kg SO <sub>2</sub> )	No	No	
Peanuts	No	No	
Lupin	No	No	
Mustard	No	No	
Fish	No	No	
Shellfish	No	No	
Celery	No	No	
Mollusc	No	No	

## Diet Suitability

Vegetarians	Y	Coeliacs	N
Vegans	Y	Muslims / Halal certified	N
Jewish / Kosher	N	Organic	N

## Label

## Sourdough Loaf 12mm slice x5

Batch No:

Product: **1016F**Unit Qty: **5**Best Before: **03/05/2024**Ingredients: [Water, White **WHEAT** Flour [**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin], Flour [**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin], [Rye Flour [Wholemeal Rye Flour], Water], Salt, Ascorbic Acid]

For allergens, including cereals containing GLUTEN, see ingredients in BOLD TEXT

Country of Origin: **UK**

Storage Instructions : Store -21° to -18°C

Preparation Guidelines : Defrost at room temperature for 4 hours. Once thawed consume within 2 days.

May Contain : Barley

THE SOURDOUGH COMPANY LTD

AIRFIELD INDUSTRIAL ESTATE

MILE ROAD, SHIPDHAM NORFOLK, IP25 7SD

EAN number if  
barcode required

TBC

Label size

Large

## Packaging Information

Code	SDBAG0011
Description	Wicketed Large Bag & Tie
Type of packaging	Polythene
Size(LxW) (mm)	440mm x 595mm
Weight	7g

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<b>Code</b>	<b>10077</b>
<b>Description</b>	<b>Brown Printed Sourdough Box</b>
<b>Type of packaging</b>	Cardboard
<b>Size (L x W x H mm)</b>	596 x 400 x 196
<b>Weight</b>	395g
	<b>Pallet Wrap, Edge Corners</b>
<b>Pallet details/palletisation</b>	
<b>Boxes per layer</b>	5
<b>Layers per pallet</b>	9
<b>Type of pallet (chep, heat treated etc.)</b>	CHEP Pallet
<b>Pallet configuration</b>	

**The Sourdough Company does not use any Genetically Modified ingredient.**

<b>For and on behalf of The Sourdough Company</b>		<b>For and on behalf of The Customer</b>
e - Signature:	<i>Hannah Vitale</i>	
Print Name:	Hannah Vitale	
Position:	Technical Manager	
Date:	03/05/2024	

Issued By: Cristina Bojte