

LUUK PRODUCT SPECIFICATION			
<b>Product Code</b>	223390-223408	<b>Product Name</b>	5" Seeded Burger Bun
<b>Date</b>	29.07.2022	<b>Version No.</b>	V12.0
<b>Changes Since last version</b>		Nuts allergen update, 1005 replaced by 223390, 31005 replaced by 223408, new outer case barcode	

Manufacturer Information			
<b>Manufacturer Name</b>	Lantmannen Unibake UK Ltd		
<b>Manufacturer Address</b>	Maidstone Road Kingston Milton Keynes MK10 0BD		
<b>Phone</b>	01908 281999	<b>Email</b>	<a href="mailto:unibakeuk.technicalservices@lantmannen.com">unibakeuk.technicalservices@lantmannen.com</a>

Product Information			
<b>Product Description</b>	A fully baked, fully sliced white burger bun, approximately 120mm in diameter, topped with sesame seeds. The buns are supplied frozen.		
<b>Country of Origin</b>	United Kingdom		
<b>Preparation instructions</b>	Remove the packs required from the box and lie flat. Allow to defrost at room temperature for approximately 1 hour.		
<b>Storage instructions</b>	Can be stored until the best before date if stored at -18°C or below. Once defrosted, store in a cool dry place in a sealed bag and use within 4 days. Do not store defrosted products at chilled temperatures as this will accelerate staling. DO NOT REFREEZE ONCE DEFROSTED.		
<b>Shelf life from manufacture</b>	12 months	<b>Shelf life once defrosted</b>	4 days
<b>Shelf life minimum at delivery</b>	3 months	<b>Storage Temperature</b>	<-18°C

Ingredient Information			
Raw Material	Compound Ingredients	Amount in product (%)	Country of origin
WHEAT Flour (with Calcium, Iron, Niacin, Thiamin)		64.82	UK, Germany, Canada
	<i>Wheat Flour</i>	99.638%	Canada, UK
	<i>Calcium Carbonate E170</i>	0.34%	UK
	<i>Iron</i>	Trace	USA, Sweden
	<i>Niacin</i>	Trace	China, India, USA
	<i>Thiamin</i>	Trace	China
Water		21.26	UK
Sugar		4.74	UK
Yeast		3.00	UK
Sesame Seeds		2.00	Nicaragua, Guatemala
All vegetable shortening		1.98	UK

<b>Ingredient Information</b>			
<b>Raw Material</b>	<b>Compound Ingredients</b>	<b>Amount in product (%)</b>	<b>Country of origin</b>
	<i>Palm oil</i>	1.485	Malaysia, Indonesia, Colombia, Guatemala, Costa Rica, Honduras, Peru, Ecuador, Papua New Guinea.
	<i>Rapeseed oil</i>	0.495	UK, France, Germany, Netherlands.
Improver		1.29	UK
	<i>WHEAT Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)</i>	0.59	UK
	<i>Carrier (Calcium Sulphate E516) DND</i>	0.26 <i>(Not declared in final ingredients list)</i>	UK
	<i>Emulsifier (mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids E472e)</i>	0.20	Ukraine, Australia, Denmark, UK, Netherlands, France, Germany, Hungary, Slovakia, Poland, Czech Republic, Belgium, Austria.
	<i>Emulsifier (mono- and diglycerides of fatty acids E471)</i>	0.16	Malaysia, Indonesia, Papua New Guinea
	<i>Preservative (calcium propionate E282)</i>	0.04	USA
	<i>Rapeseed Oil</i>	0.01	UK, Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Republic of Ireland, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovenia, Slovakia, Spain, Sweden, Ukraine, Russia, Australia, Kazakhstan
	<i>Processing aid (calcium carbonate E170) DND</i>	0.02 <i>(Not declared in final ingredients list)</i>	France, Spain
	<i>Flour Treatment Agent (Ascorbic Acid E300)</i>	0.009	China

## Ingredient Information

Raw Material	Compound Ingredients	Amount in product (%)	Country of origin
	<i>Processing Aid (Enzymes) DND</i>	0.001 <i>(Not declared in final ingredients list)</i>	France, Denmark, Finland, Netherlands, Liechtenstein
Salt		0.91	UK

## Ingredient Declaration

<b>Ingredient declaration</b>	WHEAT Flour (with Calcium, Iron, Niacin and Thiamin), Water, Sugar, Yeast, SESAME SEEDS (2%), Vegetable Oils (Palm and Rapeseed), Salt, Emulsifiers (E472e, E471), Preservative (E282), Flour Treatment Agent (E300).
<b>Allergen Statement</b>	For allergens, including cereals containing gluten, see ingredients in CAPITALS. May also contain nuts.

## 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	Y, E282
Contains Artificial Sweeteners	N
Contains Palm Oil ( <i>If yes, describe status e.g. SG, MB</i> )	Y, Segregated (SG)
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, Halal 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	N	N
Tree Nuts or Nut Trace	N	N	Y	Yes, may contains
<i>Almonds</i>	N	N	Y	Yes, may contains

Intolerance Data				
Allergen	Contains (Y/N)	Used on Line (Y/N)	Used on Site (Y/N)	Risk of cross-contamination?
<i>Brazil Nut</i>	N	N	N	N
<i>Cashew Nut</i>	N	N	Y	Yes, may contains
<i>Hazelnut</i>	N	N	Y	Yes, may contains
<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	Y	Y	Y	Yes, Contains sesame seeds.
Celery or Celeriac Products	N	N	N	N
Mustard or Mustard Products	N	N	N	N
Egg or Egg Products	N	N	N	N
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	N	Y	No, used on site, controlled cross-contamination risk through production planning, cleaning schedules.
<i>Barley</i>	N	N	Y	No, used on site, controlled cross-contamination risk through production planning, cleaning schedules.
<i>Oats</i>	N	N	N	N
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	Contains E300 which is 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
<b>Weight (g)</b>	87	84 - 90
<b>Diameter (mm)</b>	120	116 - 124
<b>Height (mm)</b>	43	40 - 46
<b>Slice Height (mm)</b>	17	15 - 19
<b>Organoleptic Standards – As sold</b>	<b>Target</b>	<b>Reject</b>

<b>Product Quality Attributes</b>		
<b>Appearance (External)</b>	An individual nominally round bun with even distribution of sesame seed over crown. Sliced horizontally all the way through the bun. Minimal unburnt sesame seeds maybe be stuck to the side and the base of the bun. Some wrinkling may be present on the top surface (refer to photo standards). The crown is brown with cream coloured sesame seeds. Pale cream baked colour on the sides of the bun and the base is brown where is comes into contact with the baking tray. On the base of the bun airholes/pits may be present. Refer to photo standards. White flour may be present on the base of the bun.	Badly mishappen buns, little or no sesame seed, over or under baked. Unsliced or not sliced all the way through. Severe blade dragging or doming of slice. Burnt sesame seeds on the base of the bun
<b>Appearance (Internal)</b>	Inside the bun will be a white even crumb, small air holes will be present, refer to cross section photo.	Grey Crumb colour with large holes and uneven crumb surface severe blade dragging or doming of slice.
<b>Flavour</b>	Slightly sweet flavour with hint of sesame seed	Excessive salt or any off flavours or taints.
<b>Aroma</b>	Fresh bread with a slight yeasty aroma.	Any off aromas or taints
<b>Texture</b>	Close texture with small holes present. Bottom crust is firmer and chewier in mouth compared to top crust. Slight crunch from sesame seed topping.	Stale dry crumb or no crust present.

<b>Packaging Information</b>			
<b>Pack size</b>	8 buns per bag	<b>Case Size</b>	6 bags x 8 buns = 48 buns
<b>Nett Weight (KG)</b>	4.176	<b>Gross Weight (KG)</b>	4.444
<b>Food Contact Packaging</b>			
<b>Bag Dimensions (mm)</b>	(L) 350 x (W) 300	<b>Material / Colour</b>	LLDPE / Clear

Packaging Information			
Weight of Bag (g)	5.295	Plain or Printed?	Pre-Printed
Closure type	Heat sealed	Barcode	5037173000051
Batch Code / Date Mark format	<b>Best Before End:</b> <b>MMM:YY LYYDDD HH:MM (LINE CODE)</b> <b>Bunline 1 - BL1</b> <b>Bunline 2 - BL2</b> <b>Bunline 3 - BL3</b> <b>MAR21 L20076 08:20 BL2</b> <b>MAR = months, 21 = year, L20 = Year, 076 = day of year, 08:20 = Time, BL2 = line code.</b>		

Outer Case			
External Case Dimensions (mm)	(L) 477 x (W) 244 x (H) 242	Material / Colour	Cardboard / Brown
Weight of Case (g)	234.2	Barcode	05038910010876
Batch Code / Date Mark format	<b>Best Before End:</b> <b>MMM:YY LYYDDD HH:MM (LINE CODE)</b> <b>Bunline 1 - BL1</b> <b>Bunline 2 - BL2</b> <b>Bunline 3 - BL3</b> <b>MAR21 L20076 08:20 BL2</b> <b>MAR = months, 21 = year, L20 = Year, 076 = day of year, 08:20 = Time, BL2 = line code.</b>		

Pallet Configuration						
<b>Chep (223390)</b>	Boxes per layer	10	Layers per pallet	6	Boxes per Pallet	60
<b>White</b>	Boxes per layer	n/a	Layers per pallet	n/a	Boxes per Pallet	n/a
<b>Euro (223408)</b>	Boxes per layer	6	Layers per pallet	6	Boxes per Pallet	36
Pallet Height (m)	1.612					

Nutritional Information			
Method of calculation	Analytical	Product State (cooked, raw etc.)	Baked
		Per 100g	Per Product (87g)
Energy (kJ)		1120	974
Energy (kcal)		266	231
Total Fat (g)		4.4	3.8
saturates (g)		1.5	1.3
mono-unsaturates (g)		1.4	1.3
poly-unsaturates (g)		1.3	1.1
Carbohydrate (g)		46.9	40.8

<b>Nutritional Information</b>		
total sugars (g)	5.1	4.4
Protein (g)	8.6	7.5
Fibre (g)	2.1	1.8
Sodium (mg)	341	297
Salt (g)	0.85	0.74
<b>DoH 2017 Salt Target Category</b>	<b>2.1 Bread and Rolls</b>	
<b>Achieving 2017 Salt Targets (Y/N)</b>	<b>Y</b>	

<b>Microbiological Standards</b>			
<b>Organism</b>	<b>Target Count</b>	<b>Reject Count</b>	<b>Frequency</b>
Aerobic Plate Count	<1000 per g	>1000 per g	Annually
Enterobacteriaceae	<100 per g	>100 per g	Annually
E coli	<10 per g	>10 per g	Annually
Staphylococcus aureus	<50 per g	>50 per g	Annually
Yeasts & Moulds	<1000 per g	>1000 per g	Annually
Salmonella	Not Detected	Detected	Annually
<b>Laboratory Accreditation</b>	UKAS		

<b>Specification Authorisation</b>	
Created by (Print Name):	Inesa Jegoroviene
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Position:	Technical Supplier & Specifications Coordinator
Date:	29.07.2022