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LUUK PRODUCT SPECIFICATION				ar complete in any respect. As product information, ingro advice may change from firm read the product laket prior i though net subdy rely agon t experiment as 5 the subball
Product Code	3003	Product Americana 8.5" Side Sliced Jumbo Hot Dog		
		Name Rolls		
Date	13.06.2024	Version No.	V10.0	
<b>Changes Since last</b>	Changes Since last version V9.0		I updated with new values, 23003 remove	ed
		V10.0 Three-y	ear spec review, packaging weights chan	ged

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	, , ,	e hot dog roll. The rolls are	side sliced and are		
	supplied frozen.				
Country of Origin	United Kingdom				
Preparation instructions	To defrost: remove the p	acks required from the box	and lie flat. Allow to		
	defrost at room tempera	iture for approximately 1 h	our.		
Storage instructions	Can be stored until the b	est before date if stored at	-18°C or below. Once		
-	defrosted, store in a cool	l 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.				
Shelf life from manufacture	12 Months Shelf life once 4 days				
	defrosted				
Shelf life minimum at	3 Months Storage Temperature <-18°C				
delivery					

Ingredient Information						
Raw Material	Compound Ingredients	Amount in product (%)	Country of origin			
WHEAT Flour (with Calcium, Iron, Niacin, Thiamin)		63.59	UK, Germany, Canada			
	Wheat Flour	<i>99.645%</i>	Germany, UK			
	Calcium Carbonate E170	0.33%	France, UK			
	Iron	Trace	USA			
	Niacin	Trace	China, India			
	Thiamin	Trace	China			
Water		26.82	UK			
Sugar		3.52	UK			
Yeast		2.05	UK			
All vegetable shortening		2.29	UK			



	Ingredient Information						
Raw Material	Compound Ingredients	Amount in product (%)	Country of origin				
	Palm oil	1.717	Malaysia, Indonesia, Colombia, Guatemala, Costa Rica, Honduras, Peru, Ecuador.				
	Rapeseed oil	0.573	UK, France, Germany, Netherlands, Ukraine, Australia.				
Improver		0.95	UK				
	WHEAT Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)	0.42	China, France, India UK, USA				
	Carrier (Calcium Sulphate E516) DND	0.19 (Not declared in final ingredients list)	UK				
	Emulsifier (mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids E472e)	0.15	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, UK.				
	<i>Emulsifier (mono- and diglycerides of fatty acids E471)</i>	0.12	Malaysia, Indonesia, Papua New Guinea				
	Preservative (calcium propionate E282)	0.03	Netherlands, USA				
	Rapeseed Oil	0.01	UK, Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Republic of Ireland, Kazakhstan, Latvia, Lithuania, Luxembourg, Malta, Netherlands,				

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	Ingredient Information						
Raw Material	Compound Ingredients	Amount in product (%)	Country of origin				
			Poland, Portugal, Romania, Slovenia, Slovakia, Spain, Sweden, Ukraine, Australia				
	Processing aid (calcium carbonate E170) DND	0.02 (Not declared in final ingredients list)	France, Spain				
	Flour Treatment Agent (Ascorbic Acid E300)	0.009	China				
	Processing Aid (Enzymes) DND	0.001 (Not declared in final ingredients list)	France, Denmark, Finland, Germany, Netherlands, Liechtenstein, Sweden				
Salt		0.78	UK				

Ingredient Declaration					
Ingredient declaration	WHEAT Flour (with Calcium, Iron, Niacin and Thiamin), Water, Sugar, Vegetable Oils (Palm and Rapeseed), Yeast, Salt, Emulsifiers (E472e, E471), Preservative (E282), Flour Treatment Agent (E300).				
Allergen Statement	For allergens, including cereals containing gluten, see ingredients in CAPITALS. May also 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	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	Ν				
Suitable for Halal Diet	Y, Halal Certified				
Organically Produced	N				

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		erance Data			
Allergen Contains Used on Used on Risk of cross-					
	(Y/N)	Line	Site	contamination?	
		(Y/N)	(Y/N)		
Fish or Fish Products	N	N	N	N	
Crustaceans	N	N	N	N	
Shellfish	N	Ν	N	N	
Molluscs	N	Ν	N	N	
Milk or Milk Products	N	Y	Y	No, used on line and site, controlled cross- contamination risk throug production planning, cleaning schedules.	
Tree Nuts or Nut Trace	N	Ν	N	N	
Almonds	N	Ν	N	N	
Brazil Nut	N	Ν	N	N	
Cashew Nut	N	Ν	N	N	
Hazelnut	N	Ν	N	N	
Macadamia	N	Ν	N	N	
Pecan Nut	N	Ν	N	N	
Pistachio	N	Ν	N	N	
Walnut	N	N	N	N	
Peanuts or Peanut Trace	N	N	N	N	
Sesame Seeds or Sesame Seed Products	N	Ŷ	Y	Yes, may contain sesame seeds.	
Celery or Celeriac Products	N	N	Ν	N	
Mustard or Mustard Products	N	N	N	N	
Egg or Egg Products	N	Y	Y	No, used on line and site, controlled cross- contamination risk throug production planning, cleaning schedules.	
Lupin or Lupin Products	N	Ν	N	N	
Garlic / Onion Products	N	N	N	N	
Cereals that contain Gluten	Y	Y	Y	Contains Wheat flour.	
Wheat	Y	Ŷ	Y	Contains Wheat flour.	
Spelt	N	N	N.	N	
Kamut	N	N	N	N	
Rye	N	N	Y	No, used on site, controlled cross-contamination risk through production planning, cleaning schedules.	
Barley	N	Ν	Y	No, used on site, controlled cross-contamination risk through production planning, cleaning schedules.	
Oats	N	Y	Y	No, used on line and site, controlled cross- contamination risk throug	

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Intolerance Data					
Allergen	Contains (Y/N)	Used on Line (Y/N)	Used on Site (Y/N)	Risk of cross- contamination?	
				production planning, cleaning schedules.	
Soya	N	Ν	N	Ν	
Sulphur Dioxide (>10mg/kg)	Ν	Ν	Ν	Ν	
Sulphites	Ν	Ν	Ν	Ν	
Alcohol or Alcohol based products	N	Ν	N	Ν	
Maize or Maize derivatives	Y	Y	Y	Contains E300 which is derived from maize.	
Added Trans Fats	N	Ν	N	Ν	
GM Material	N	Ν	Ν	Ν	
MSG	N	Ν	N	Ν	
Irradiated Food	N	Ν	Ν	N	

Product Quality Attributes						
Attributes – as sold	Target	Tolerance				
Weight (g)	85	80-90				
Length (mm)	205	200-210				
Height (mm)	44	41-47				
Slice Height (mm)	16	14-18				
Organoleptic Standards – As sold	Target	Reject				
Appearance (External)	A fully baked jumbo white hot dog roll with a side slice. Golden brown top with paler sides. Some wrinkling may be present on the top surface. Brown base with air holes on the base, refer to photo standards. White even crumb with small air holes, refer to cross section photos. White flour may be present on the base.	Badly misshapen rolls, over or under baked. Unsliced or top sliced.				
Appearance (Internal)	Inside the rolls 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.				
Flavour	Yeasty slightly sweet flavour	Excessive salt or any off flavours or taints.				
Aroma	Yeasty slightly sweet aroma	Any off aromas				
Texture	Firm but not chewy crust, inner crumb should have a fine cell structure which is soft to touch and springs back when lightly pressed	Tough, dry or stale crust. Claggy crumb				

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		<u>Po</u>	ickaging Infor	mation		
Pack size	6 rolls pe	r bag	Case Size	8 bags x 6 rolls = 48 r	olls per case	e
Nett Weight (KG)	4.08		Gross Weight (KG)	4.3676		
Food Contact	Packagir	ng				
Bag Dimensions (mm)	(L) 326 x (W) 235 Material / Colour LLDPE/Clear					
Weight of Bag (g)	4.00		Plain or Printed?	Pre-printed		
Closure type	Heat seal	ed	Barcode	5037173101420		
Batch Code / Date Mark format	Bunline 2 - BL2					
Outer Case						
External Case Dimensions (mm)	(L) 433 x (W) 336 x (H) 188 Material / Colour Cardboard/ Brown					
Weight of Case (g)	253.6		Barcode	05037173100980		
Batch Code / Date Mark format	Bunline 1 Bunline 2 Bunline 3 MAR21 L	LYYDDD HH:M - BL1 - BL2 - BL3 20076 08:20 BL	2	6 = day of year, 08:20 =	Time, BL2 =	= line code.
			Pallet Configure	<u>ation</u>		
Chep	Boxes per layer	8	Layers per pallet	8	Boxes per Pallet	64
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)	1.654					

Nutritional Information					
Method of calculation	Analysis		Product State (cooked, raw etc.)	Baked	
			Per 100g	Per Portion (85g)	
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Approved date: 31/03/2023



Nutritional Information				
Energy (kJ)	1107	941		
Energy (kcal)	262	223		
Total Fat (g)	3.2	2.7		
Saturated fatty acids (g)	1.1	0.9		
Monounsaturated fatty acids(g)	1.1	0.9		
Polyunsaturated fatty acids (g)	0.8	0.7		
Carbohydrate (g)	50.6	43.0		
total sugars (g)	4.5	3.8		
Protein (g)	8.8	7.5		
Fibre (g)	2.2	1.9		
Sodium (mg)	290	247		
Salt (g)	0.73	0.62		
DoH 2017 Salt Target Category 2.1 Bread & Rolls		ad & Rolls		
Achieving 2017 Salt Targets (Y/N)	Yes			

Microbiological Standards					
Organism	Target Count	Reject Count	Frequency		
Total Viable Count (cfu/g)	<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	<50 per g	>50 per g	Annually		
Yeasts & Moulds	<1000 per g	>1000 per g	Annually		
Salmonella	Not Detected	Detected	Annually		
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:	13.06.2024			