

# SPECIALITY BREADS

PRODUCT SPECIFICATION

MINI MULTIGRAIN TIN LOAF

FB831

Frozen, fully baked mini loaf with malted wheat and barley.

PRODUCT DETAILS

Weight	55g e
Amount per case	48
Preparation	Dough prepared to exact recipe, baked, chilled and blast frozen at < -26°C and packed.
Packaging	Packed in food safe polythene bag/liner and cardboard box, sealed and labelled. Batch coded with best before date and date of production printed on label. Box size (W/D/H) 303 x 233 x 239mm Box weight 210g Bag weight 28g Cases per layer/pallet 16/112 Label wrapped around one end and side of box.
Barcode	503263315831
Product life	12 months from production date.
Storage	Frozen < -18°C.
Usage instructions	Defrost inside food-safe plastic bag at room temperature until completely thawed. Once defrosted do not re-freeze.
Quality control standards	Total traceability maintained, quality checks undertaken to the current BRCGS Global Standard for Food. This product and its constituent parts, meets all relevant UK and EU Regulations and to the best of our knowledge is made from GM free ingredients.

INGREDIENTS

Malt Flour (**Wheat** Flour (Fortified with Calcium Carbonate, Iron, Niacin, Thiamin) Malted **Wheat** Flakes, Malted **Barley** Flour), Water, Yeast, Reduced Sodium Salt, Vegetable Oils (Palm and Rapeseed), Water, Salt, Emulsifier E 471), Flour Treatment Agent: E 300, Salt

For allergens, see ingredients in **bold**.

Country of origin: UK

MICROBIOLOGICAL LIMITS (COVERING OUR FULLY BAKED PRODUCT RANGE)

TYPE OF MICRO-ORGANISM	Limits CFU/g		
	TARGET	ACCEPT	REJECT
Aerobic Plate Count (APC), cfu/g	<10 <sup>5</sup>	<10 <sup>4</sup>	>10 <sup>4</sup>
Yeast and Moulds cfu/g	<10 <sup>2</sup>	<10 <sup>3</sup>	>10 <sup>3</sup>
INDICATORS			
Enterobacteriaceae(cfu/g)	<10 <sup>2</sup>	<10 <sup>4</sup>	>10 <sup>4</sup>
E.coli(cfu/g)	<20	20-<10 <sup>2</sup>	>10 <sup>2</sup>
PATHOGENS AND MICROBIAL TOXINS			
Bacillus cereus (cfu/g)	<10 <sup>5</sup>	<10 <sup>4</sup>	>10 <sup>4</sup>
Coagulase -positive staphylococci (cfu/g)	<20	20-<10 <sup>4</sup>	>10 <sup>4</sup>

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### NUTRITIONAL VALUES PER 100g

Energy (kJ)	1144
Energy (kcal)	269
Fat (g)	1.8
of which saturates (g)	0.2
of which monounsaturates (g)	0.2
of which polyunsaturates (g)	0.1
Carbohydrate (g)	58
of which sugars (g)	2.8
Fibre (g)	3.5
Protein (g)	10.0
Salt (g)	1.00

Values derived in accordance with the rules of McCance & Widdowson's  
The Composition of Foods integrated dataset (CoF IDS)

### ALLERGEN INFORMATION

Main allergens	Contained within product	May contain (present on site)	Comment
Cereals containing gluten	✓ wheat, barley	✓	(may contain rye)
Crustaceans	✗	✗	
Eggs	✗	✓	
Fish	✗	✗	
Peanuts	✗	✗	
Soybeans	✗	✗	
Milk and products thereof (including lactose)	✗	✓	
Tree Nuts	✗	✗	
Celery	✗	✗	
Mustard	✗	✗	
Sesame seeds	✗	✗	
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg	✗	✗	
Lupin	✗	✗	
Molluscs	✗	✗	

- ✓ Suitable for lacto-ovo vegetarians
- ✓ Suitable for vegans
- ✗ Suitable for coeliacs

Authorised on behalf of Speciality Breads by \_\_\_\_\_

Customer company name \_\_\_\_\_

Signed on behalf of customer \_\_\_\_\_

Position held \_\_\_\_\_ Date \_\_\_\_\_

This specification shall be considered acceptable to all parties in the event that no issues are raised within 14 days of submission.

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