

Product Code	1174F
Product Name	4 inch Linseed Bun Sliced 36x2
Issue Date	23/06/2025
Issue Number	1
Reason for issue	New Specification

Thomas
Ridley
FOODSERVICE

RECEIVED
Thomas Ridley QC Dept.
11:24 am, 24 Jun 2025

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 Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Sugar, Yeast, Rapeseed Oil, Wheat Fibre (Wheat Stem Fibre) Salt, Crumbsoft SG AB Mauri [Water, Emulsifiers (E470a, E471, E472e), Palm Oil, Acetic Acid (R)], Extrafresh FE[Wheat Flour (Calcium Carbonate, Iron, Niacin, Thiamine)] Bread Improver (Wheat Flour, Flour Treatment Agent: Ascorbic Acid), Linseed
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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 Picture
Type of sliced	Yes, through the middle of the bun
Texture	Medium, soft texture
Flavour	Fresh Bread Flavour
Colour	See Picture

Finished product specification

Physical Attributes		
Parameter	Target	Tolerance
Weight (g)	80g	+/- 10g
Height	45mm	+/- 5mm
Width/Diameter	100mm	+/- 10mm
Length	N/A	
Usable Slices	N/A	

Number of units/case	36x2
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Case Weight	
Net weight	5.760 kg
Gross weight	6.227 kg

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

Shelf life	
Total shelf life	300 days
Defrosted life	2 days

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

Nutritional information (per 100g)	
Energy (kJ)	949
Energy (Kcal)	326
Protein (g)	6.7
Carbohydrate (g)	48.2
Of which sugars (g)	6.6
Fat (g)	2.4
Of which Saturates (g)	0.39
Of which Mono-Unsaturates (g)	1.1
Of which Poly-Unsaturates (g)	0.62
Fibre (g)	3.1
Salt (g)	0.69
Sodium (g)	0.28

Intolerance Information (Yes or No)			
Allergen	Contained In Product	May Contain	Source
Milk, milk products or lactose	No	No	N/A
Eggs and egg products	No	No	N/A

SDQMSProduct Code:
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Finished product specification



Cereals (containing gluten)	Yes Wheat	Barley, Rye	White Wheat Flour, Wheat Fibre, Extrafresh FE, Bread Improver,
Nuts, nut oil or derivatives	No	No	N/A
Sesame, unrefined sesame oil or derivatives	No	No	N/A
Soya, unrefined soya oil or derivatives	No	No	N/A
Sulphur dioxide or sulphites (>10mg/kg SO ₂)	No	No	N/A
Peanuts	No	No	N/A
Lupin	No	No	N/A
Mustard	No	No	N/A
Fish	No	No	N/A
Crustaceans	No	No	N/A
Celery	No	No	N/A
Mollusc	No	No	N/A

Diet Suitability

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

Label**4 inch Linseed Bun Sliced 36x2**

Batch No:

Product: **1174F**Unit Qty: **72**Best Before: **23/06/2025**

Ingredients: [White **WHEAT** Flour [**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin], Water, Sugar, Yeast, Rapeseed Oil, **Wheat** Fibre [Wheat Stem Fibre], Salt, Crumbsoft SG AB Mauri [Water, Emulsifiers (E470a, E471, E472e), palm oil, Acetic Acid (R)], Extrafresh FE [Wheat Flour (Calcium Carbonate, Iron, Niacin, Thiamin)], Bread Improver [**Wheat** Flour, Flour Treatment Agent: Ascorbic Acid]], [Linseeds]



5060500392956

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.

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

May Contain : Barley, Rye

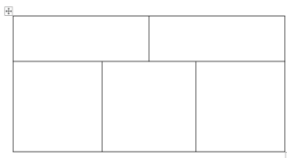
THE SOURDOUGH COMPANY LTD

AIRFIELD INDUSTRIAL ESTATE

MILE ROAD, SHIPDHAM NORFOLK, IP25 7SD

**EAN number if
barcode required****5060500392956****Label size****Large**Reference:
SDFQMS 03_06_01Issue Number:
11Date:
21/03/2022Authorised By:
Hannah VitaleReason for Issue:
Wheat products removed (included in Cereals)Page Number :
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Finished product specification

Packaging Information	
Code	SDFILM0003
Description	380mm Flow Wrap Polypropylene
Type of packaging	Flow Wrap Polypropylene
Size(LxW) (mm)	265mm x 140mm
Weight	2g
Code	10077
Description	Printed Sourdough Branded Box
Type of packaging	Cardboard
Size (L x W x H mm)	596 x 400 x 192
Weight	395g
	Pallet wrap
Pallet details/palletisation	
Type	Chep Blue Pallet
Boxes per layer	5
Layers per pallet	9
Type of pallet (chep, heat treated etc.)	Chep Blue Pallet
Pallet configuration	

The Sourdough Company does not use any Genetically Modified ingredient.

For and on behalf of The Sourdough Company		For and on behalf of The Customer
e - Signature:	<i>Hannah Vitale</i>	
Print Name:	Hannah Vitale	
Position:	Technical Manager	
Date:	23/06/2025	

Issued By: Cristina Bojte