

LUUK PRODUCT SPECIFICATION			
Product Code	219634-224746	Product Name	4" Americana Double Cut Seeded Bun
Date	12.04.2023	Version No.	2.0
Changes Since last version		New code 224746 added on white pallets, 222797 on euro pallets delisted	

Manufacturer Information			
Manufacturer Name	Lantmannen Unibake UK Ltd		
Manufacturer Address	Maidstone Road Kingston Milton Keynes MK10 0BD		
Technical Contact	Inesa Jegoroviene		
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Product Information			
Product Description	A fully baked, double sliced white burger bun, approximately 101mm in diameter and topped with sesame seeds. The buns are supplied frozen.		
Country of Origin	UK		
Preparation instructions	To defrost: remove the packs required from the box and lie flat. Allow to defrost at room temperature for approximately 1 hour.		
Storage instructions	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.		
Shelf life from manufacture	12 months	Shelf life once defrosted	4 days
Shelf life minimum at delivery	3 months	Storage Temperature	<-18°C

Ingredient Information			
Raw Material	Compound Ingredients	Amount in product (%)	Country of origin
WHEAT Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)		58.94	UK, Germany, Canada
	Wheat Flour	99.638%	UK, Canada
	Calcium Carbonate E170	0.34%	UK
	Iron	Trace	Sweden, USA
	Niacin	Trace	China, India, USA
	Thiamine	Trace	China
Water		27.57	UK
Sugar		4.55	UK
Yeast		2.93	UK
All vegetable shortening		2.17	UK
	Palm oil	1.62	Malaysia, Indonesia, Colombia, Guatemala, Costa Rica, Honduras,

Ingredient Information

Raw Material	Compound Ingredients	Amount in product (%)	Country of origin
			Peru, Ecuador, Papua New Guinea.
	<i>Rapeseed oil</i>	<i>0.54</i>	UK, France, Germany, Netherlands.
Sesame Seeds		2.14	Nicaragua, Guatemala
Improver		0.88	UK
	<i>WHEAT Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)</i>	<i>0.40</i>	UK
	<i>Carrier (Calcium Sulphate E516)</i>	<i>0.18</i> <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>	<i>0.14</i>	Ukraine, Australia, Denmark, UK, Netherlands, France, Germany, Hungary, Slovakia, Poland, Czech Republic, Belgium, Austria.
	<i>Emulsifier (mono- and diglycerides of fatty acids E471)</i>	<i>0.11</i>	Malaysia, Indonesia, Papua New Guinea
	<i>Preservative (calcium propionate E282)</i>	<i>0.02</i>	USA
	<i>Rapeseed Oil</i>	<i>0.01</i>	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)</i>	<i>0.02</i> <i>(Not declared in final ingredients list)</i>	France, Spain
	<i>Flour Treatment Agent (Ascorbic Acid E300)</i>	<i>0.009</i>	China
	<i>Processing Aid (Enzymes)</i>	<i>0.001</i> <i>(Not declared in final ingredients list)</i>	France, Denmark, Finland, Netherlands, Liechtenstein
Salt		0.82	UK

Ingredient Declaration

Ingredient declaration	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).
Allergen Statement	For allergens, including cereals containing gluten, see ingredients in CAPITALS. May also contain traces of milk and egg.

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	Y	Y	Yes, used on line and site, controlled cross-contamination risk through production planning, cleaning schedules.
Tree Nuts or Nut Trace	N	N	N	N
Almonds	N	N	N	N
Brazil Nut	N	N	N	N
Cashew Nut	N	N	N	N
Hazelnut	N	N	N	N
Macadamia	N	N	N	N
Pecan Nut	N	N	N	N
Pistachio	N	N	N	N

Intolerance Data

Allergen	Contains (Y/N)	Used on Line (Y/N)	Used on Site (Y/N)	Risk of cross-contamination?
Walnut	N	N	N	N
Peanuts or Peanut Trace	N	N	N	N
Sesame Seeds or Sesame Seed Products	Y	Y	Y	Contains sesame seeds.
Celery or Celeriac Products	N	N	N	N
Mustard or Mustard Products	N	N	N	N
Egg or Egg Products	N	Y	Y	Yes, used on line and site, controlled cross-contamination risk through production planning, cleaning schedules.
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.
Wheat	Y	Y	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	N	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 through production planning, cleaning schedules.
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
Weight (g)	77	72-82
Diameter (mm)	101	98-104
Height (mm)	54	51-57
Bottom Slice Height (mm)	15	13-17
Top Slice Height (mm)	15	13-17
Organoleptic Standards – As sold	Target	Reject

Product Quality Attributes		
Appearance (External)	A fully baked, fully double sliced seeded bun with even seed coverage	Very poor shape with little or no seeds, no sliced
Appearance (Internal)	Sweet, bready aroma with typical sesame aroma	Bland aroma with no sesame seed coming through
Flavour	Fresh baked, bready sweet flavour	Very bland with no sweetness
Aroma	Sweet, bready aroma with typical sesame aroma	Bland aroma with no sesame seed coming through
Texture	Firm but light crumb, slightly chewy	Gummy, tough, dry, very chewy, sticks to mouth

Packaging Information			
Pack size	6 buns per bag	Case Size	6 buns x 8 bags = 48 buns per case
Nett Weight (KG)	3.696	Gross Weight (KG)	4.051

Food Contact Packaging			
Bag Dimensions (mm)	(L) 399 x (W) 252	Material / Colour	LLDPE / Clear
Weight of Bag (g)	5	Plain or Printed?	Printed
Closure type	Heat sealed	Barcode	5037173000112
Batch Code / Date Mark format	Best Before End: MMM:YY LYYDDD HH:MM (LINE CODE) Bunline 1 - BL1 Bunline 2 - BL2 Bunline 3 - BL3 MAR21 L20076 08:20 BL2 MAR = months, 21 = year, L20 = Year, 076 = day of year, 08:20 = Time, BL2 = line code.		

Outer Case			
External Case Dimensions (mm)	(L) 438 x (W) 324 x (H) 242	Material / Colour	Board / Brown
Weight of Case (g)	313	Barcode	05038910009870
Batch Code / Date Mark format	Best Before End: MMM:YY LYYDDD HH:MM (LINE CODE) Bunline 1 - BL1 Bunline 2 - BL2 Bunline 3 - BL3 MAR21 L20076 08:20 BL2 MAR = months, 21 = year, L20 = Year, 076 = day of year, 08:20 = Time, BL2 = line code.		

Pallet Configuration						
Chep (219634)	Boxes per layer	8	Layers per pallet	7	Boxes per Pallet	56
White (224746)	Boxes per layer	8	Layers per pallet	7	Boxes per Pallet	56
Euro	Boxes per layer	n/a	Layers per pallet	n/a	Boxes per Pallet	n/a
Pallet Height (m)	1.854					

Nutritional Information			
Method of calculation	Analytical	Product State (cooked, raw etc.)	Baked
		Per 100g	Per Product (77g)
Energy (kJ)		1110	855
Energy (kcal)		262	202
Total Fat (g)		4.3	3.3
saturates (g)		1.5	1.2
mono-unsaturates (g)		1.39	1.1
poly-unsaturates (g)		1.18	0.9
Carbohydrate (g)		45.9	35.3
total sugars (g)		5.8	4.5
Protein (g)		8.6	6.6
Fibre (g)		2.6	2.0
Sodium (mg)		364	280
Salt (g)		0.91	0.70
DoH 2017 Salt Target Category		2.1 Bread and Rolls	
Achieving 2017 Salt Targets (Y/N)		Y	

Microbiological Standards			
Organism	Target Count	Reject Count	Frequency
Total Viable Count (cfu/g)	< 1000	> 1000	Annual
Escherichia. coli (cfu/g)	< 10	> 10	Annual
Staphylococcus aureus (cfu/g)	< 50	> 50	Annual
Enterobacteriaceae (cfu/g)	< 100	> 100	Annual
Yeasts & Mould (cfu/g)	< 1000	> 1000	Annual
Salmonella (/25g)	Not Detected	Detected	Annual
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
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