

SDQMS

Product Code:
1206F

Version: 1

Finished product specification



Product Code	1206F
Product Name	Brioche Bun Premium Glazed Linseed Topped 36x2

Issue Date	19/09/2025
Issue Number	1
Reason for issue	New Specification

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, Margarine (Palm Oil, Rapeseed Oil, Water, Salt, Natural Colours, Flavouring, Emulsifier: Polyglycerol Esters of Fatty Acids), Yeast, Rapeseed Oil, Barley Malt Flour (Malted Barley), Rapeseed Oil, Salt, Crumb Softener, (Enzymes, Wheat Flour), Bread Improver (Wheat Flour, Flour Treatment Agent: Ascorbic Acid), Beta Carotene, Linseeds, [Water, Glaze (Pea Protein, Dextrose)]
---	---

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	Horizontally, through the middle of the bun
Texture	Soft bread
Flavour	Mild sweet bread
Colour	See Picture

Reference: SDFQMS 03_06_01	Issue Number: 11	Date: 21/03/2022	Authorised By: Hannah Vitale	Reason for Issue: Wheat products removed (included in Cereals)	Page Number : Page 1 of 4
-------------------------------	---------------------	---------------------	---------------------------------	---	------------------------------

Finished product specification

Physical Attributes		
Parameter	Target	Tolerance
Weight (g)	80g	+/- 8g
Height	50mm	+/- 8mm
Width/Diameter	102mm	+/- 5mm
Length	N/A	N/A
Usable Slices	N/A	N/A

Number of units/case	72 (36x2)
----------------------	-----------

Case Weight	
Net weight	5.760kg
Gross weight	6.232kg

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)	1087
Energy (Kcal)	371
Protein (g)	6.9
Carbohydrate (g)	49.6
Of which sugars (g)	7.4
Fat (g)	5.5
Of which Saturates (g)	1.5
Of which Mono-Unsaturates (g)	2.6
Of which Poly-Unsaturates (g)	1.1
Fibre (g)	2.3
Salt (g)	0.83
Sodium (g)	0.32

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

SDQMSProduct Code:
1206F

Version: 1

Finished product specification



Eggs and egg products	No	No	N/A
Cereals (containing gluten)	Wheat, Barley	Rye	White Wheat Flour, Barley Malt Flour, Crumb Softener, 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	Halal certified	N
Kosher	N	Organic	N

Label**Brioche Bun Premium Glazed Linseed Topped 36x2**

Batch No:

RSPO Certificate No. :

Product: **1206F**

BMT-RSPO-001295 MB

Unit Qty: **72**Best Before: **19/09/2025**

Ingredients: [White **WHEAT** Flour [**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin], Water, Sugar, Margarine [palm oil, rapeseed oil, Water, Salt, Natural Colours, Flavouring, Emulsifier: Polyglycerol Esters of Fatty Acids], Yeast, Rapeseed Oil, **Barley** Malt Flour [Malted **Barley**], Salt, Crumb Softener [Enzymes, **Wheat** Flour], Bread Improver [**Wheat** Flour, Flour Treatment Agent: Ascorbic Acid], Beta Carotene], [Linseeds], [Water, Glaze [Pea Protein, Dextrose]]



5060500393151

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 : Rye

THE SOURDOUGH COMPANY LTD

AIRFIELD INDUSTRIAL ESTATE

MILE ROAD, SHIPDHAM NORFOLK, IP25 7SD

**EAN number if
barcode required****5060500393151****Label size****Large 100mm x 150mm**Reference:
SDFQMS 03_06_01Issue Number:
11Date:
21/03/2022Authorised By:
Hannah VitaleReason for Issue:
Wheat products removed (included in Cereals)Page Number :
Page 3 of 4

SDQMSProduct Code:
1206F

Version: 1

Finished product specification



Packaging Information	
Code	SDFILM0003
Description	Flow Wrap Polypropylene
Type of packaging	Polypropylene
Size(LxW) (mm)	265mm x 140mm
Weight	2g
Code	SDBOX0012
Description	Larger Printed Case
Type of packaging	Cardboard
Size (L x W x H mm)	595 x 399 x 197
Weight	400g
	Pallet Wrap
Pallet details/palletisation	
Type	CHEP Pallet
Boxes per layer	5
Layers per pallet	9
Type of pallet (chep, heat treated etc.)	CHEP 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:	19/09/2025	

Issued by: Cristina Bojte

Reference: SDFQMS 03_06_01	Issue Number: 11	Date: 21/03/2022	Authorised By: Hannah Vitale	Reason for Issue: Wheat products removed (included in Cereals)	Page Number : Page 4 of 4
-------------------------------	---------------------	---------------------	---------------------------------	---	------------------------------