| Date: | $22 / 08 / 2023$ |
| :--- | :--- |
| Recipe Code: | P6626/1 |
| Status: | Production |
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Our Vision:
We want to be your favourite baker

| Product Name | Open Top White Bloomers (Uncut) $\mathbf{x} \mathbf{8}$ |
| :--- | :--- |
| Legal name | White bread |
| Ingredients <br> Declaration | WHEAT Flour(WHEAT Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Water, <br> Yeast, Palm Oil, Salt, Emulsifiers[Mono and di-glycerides of fatty acids,Mono and <br> di-acetyltartaric acid esters of mono and di-glycerides of fatty acids], Rapeseed <br> Oil, Flour treatment agent[Ascorbic Acid]. |
| Allergy Advice | F* |
| For allergens, including cereals containing gluten, see CAPITALISED ingredients <br> Manufactured in a Bakery that handles Milk, Eggs and Soya <br> May contain Milk, Egg, Soya printed on label |  |


| Nutritional Values | Calculated from supplier sources, McCance \& Widdowson, USDA databases |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
|  |  | Weight: | 0.820 | $k$ loaf |
| Energy (kJ) | 1,001 | kJ per 100 g | 8,212 | kJ per loaf |
| Energy (kcal) | 238 | kcal per 100 g | 1,955 | kcal per loaf |
| Protein | 8.1 | g per 100 g | 66.5 | $g$ per loaf |
| Carbohydrate | 46.3 | g per 100 g | 379.6 | $g$ per loaf |
| Of which sugars | 0.3 | g per 100 g | 2.8 | g per loaf |
| Starch | 45.9 | g per 100 g | 376.3 | $g$ per loaf |
| Fat | 2.3 | g per 100 g | 19.0 | $g$ per loaf |
| Saturated fat | 1.0 | g per 100 g | 7.8 | $g$ per loaf |
| Mono-unsaturated fat | 0.6 | g per 100 g | 5.2 | g per loaf |
| Poly-unsaturated fat | 0.3 | g per 100 g | 2.7 | $g$ per loaf |
| Salt | 0.89 | g per 100 g | 7.29 | g per loaf |
| Sodium | 0.356 | g per 100 g | 2.917 | g per loaf |
| Fibre | 2.5 | g per 100 g | 20.9 | $g$ per loaf |
| Moisture | 39.1 | g per 100 g | 320.8 | $g$ per loaf |

This specification was accurate at the time of issue. It is an uncontrolled copy and you will not be notified if we change our recipes. We believe our information to be reliable and is given in good faith based on information supplied by our suppliers and partners. We exclude any liability for error.

Further tests or enquiries should be made for specific claims.

Nutritional values represent "typical" values.

Food is a natural product so the exact nutritional values vary from batch to batch.

Fosters Bakery goods are bought and sold under our terms and conditions see www.fostersbakery.co.uk/financial

| Allergen and intolerance information-CONTAINS: |  |  |  |
| :--- | :--- | :--- | :--- |
| Peanuts* $^{*}$ | No | Wheat | Yes |
| Other nuts* | No | Barley | No |
| Sesame seeds | No | Rye | No |
| Lupin seeds | No | Oats | No |
| Celery | No | Kamut | No |
| Mustard | No | Spelt | No |
| Soya | No | Gluten | Yes |
| Fish or Shellfish | No | Milk | No |
| Molluscs | No | Eggs | No |
| Sulphites $>10$ ppm | No | Sulphur dioxide | No |


| Suitable for |  |
| :--- | :--- |
| Vegetarians | Yes |
| Vegans ** | Yes |
| Coeliacs | No |
| Lactose intolerants | Yes |
| Gluten free diet | No |
| Kosher (certified) | Yes |
| Halal (certified) | Yes |
| Genetic Modification <br> Free from GM <br> material |  |

*nuts: includes Almonds, Hazelnut, Walnut, Cashew nut, Pecan, Brazil, Macadamia, Queensland nut.
*This product is made in a bakery that handles Soya flour, Milk and Eggs. Although good precautions are taken to segregate them there is a risk of cross contamination.
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