

LUUK PRODUCT SPECIFICATION			
<b>Product Code</b>	7008 (7008, 47008)	<b>Product Name</b>	Part Baked White Small Baguette
<b>Date</b>	24/04/2020	<b>Version No.</b>	V6.0
<b>Changes Since last version</b>		Spec review	

Manufacturer Information			
<b>Manufacturer Name</b>	Lantmannen Unibake UK Ltd		
<b>Manufacturer Address</b>	Maidstone Road Kingston Milton Keynes MK10 0BD		
<b>Phone</b>	01908 281999	<b>Email</b>	<a href="mailto:unibakeuk.technicalservices@lantmannen.com">unibakeuk.technicalservices@lantmannen.com</a>

Product Information			
<b>Product Description</b>	A white, part baked roll on average 280mm (approx. 11") in length. The product has 2 decorative top cuts and is supplied frozen for bake off by the customer.		
<b>Country of Origin</b>	United Kingdom		
<b>Preparation instructions</b>	Baking Instructions: Bake from frozen. Preheat oven to 200°C (gas mark 6). Bake product from frozen for 8 – 10 minutes until golden brown. For ovens with steam injection facility, inject steam for 10 seconds at start of baking.		
<b>Storage instructions</b>	Can be stored until the best before date of stored at -18°C or below. DO NOT REFREEZE ONCE THAWED. Once the baguettes have been baked, we recommend that they are consumed within 4 hours.		
<b>Shelf life from manufacture</b>	12 months	<b>Shelf life once defrosted</b>	n/a
<b>Shelf life minimum at delivery</b>	3 months	<b>Storage Temperature</b>	<-18°C

Ingredient Information			
Raw Material	Compound Ingredients	Amount in product (%)	Country of origin
Flour (with Iron, Thiamin, Niacin, Calcium)		71.43	France, UK
	<i>Wheat Flour</i>	99.638%	France, UK
	<i>Calcium Carbonate E170</i>	0.34%	UK
	<i>Iron</i>	Trace	USA, Sweden
	<i>Niacin</i>	Trace	China, India, USA
	<i>Thiamin</i>	Trace	China
Improver		0.714	UK
	<i>Wheat Flour (with Iron, Thiamin, Niacin, Calcium)</i>	0.69	UK
	<i>Ascorbic Acid (E300)</i>	0.02	China
	<i>Enzyme (Processing Aid) DND</i>	0.004	Denmark, France, Netherlands
Salt		0.9	UK
Water		25.166	UK

**Ingredient Information**

Raw Material	Compound Ingredients	Amount in product (%)	Country of origin
Yeast		1.79	Belgium, UK

**Ingredient Declaration**

<b>Ingredient declaration</b>	WHEAT Flour (with Calcium, Iron, Niacin, Thiamin), Water, Yeast, Salt, Flour Treatment Agent (E300).
<b>Allergen Statement</b>	For allergens, including cereals containing gluten, see ingredients in CAPITALS. May also contain traces of sesame.

**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	N
Contains Artificial Sweeteners	N
Contains Palm Oil ( <i>If yes, describe status e.g. SG, MB</i> )	N
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, 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	N	Y	No, used on site, controlled cross-contamination risk through production planning, cleaning schedules.
Tree Nuts or Nut Trace	N	N	N	N
<i>Almonds</i>	N	N	N	N
<i>Brazil Nut</i>	N	N	N	N
<i>Cashew Nut</i>	N	N	N	N

<b>Intolerance Data</b>				
<b>Allergen</b>	<b>Contains (Y/N)</b>	<b>Used on Line (Y/N)</b>	<b>Used on Site (Y/N)</b>	<b>Risk of cross-contamination?</b>
<i>Hazelnut</i>	N	N	N	N
<i>Macadamia</i>	N	N	N	N
<i>Pecan Nut</i>	N	N	N	N
<i>Pistachio</i>	N	N	N	N
<i>Walnut</i>	N	N	N	N
Peanuts or Peanut Trace	N	N	N	N
Sesame Seeds or Sesame Seed Products	N	Y	Y	<b>Yes, possible cross-contamination</b>
Celery or Celeriac Products	N	N	N	N
Mustard or Mustard Products	N	N	N	N
Egg or Egg Products	N	N	Y	<b>No, used on site, controlled cross-contamination risk through production planning, cleaning schedules.</b>
Lupin or Lupin Products	N	N	N	N
Garlic / Onion Products	N	N	N	N
Cereals that contain Gluten	Y	Y	Y	<b>Contains Wheat Flour</b>
<i>Wheat</i>	Y	Y	Y	<b>Contains Wheat Flour</b>
<i>Spelt</i>	N	N	N	N
<i>Kamut</i>	N	N	N	N
<i>Rye</i>	N	Y	Y	<b>No, used on line and site, controlled cross-contamination risk through production planning, cleaning schedules.</b>
<i>Barley</i>	N	Y	Y	<b>No, used on line and site, controlled cross-contamination risk through production planning, cleaning schedules.</b>
<i>Oats</i>	N	N	Y	<b>No, used on site, controlled cross-contamination risk through production planning, cleaning schedules.</b>
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	<b>E300 derived from maize</b>
Added Trans Fats	N	N	N	N
GM Material	N	N	N	N
MSG	N	N	N	N
Irradiated Food	N	N	N	N

<b>Product Quality Attributes</b>		
<b>Attributes – as sold</b>	<b>Target</b>	<b>Tolerance</b>
<b>Weight (g)</b>	135	130-140
<b>Circumference (mm)</b>	-	-

<b>Product Quality Attributes</b>		
Height (mm)	50	45-55
Length (mm)	280	270-290
<b>Organoleptic Standards – As sold</b>	<b>Target</b>	<b>Reject</b>
<b>Appearance (External)</b>	Elongated oval shaped product, with two decorative cuts on top. Entire surface is place with an off-white crumb with no large holes.	Badly misshapen, over-baked. Product has no decorative cuts on top or more than two cuts. Over baked patches. Grey crumb colour. Large holes in the crumb.
<b>Appearance (Internal)</b>	Pale cream slightly open soft crumb	Cell structure too coarse, dense, claggy crumb or dry. Off colour, grey or yellow crumb colour.
<b>Flavour</b>	Fresh baked bread flavour	Any off flavours or taints
<b>Aroma</b>	Yeasty aroma with a smell of freshly baked bread	Any off aromas or taints
<b>Texture</b>	Initial firmness from crust and soft crumb	Gummy, tough, dry, chewy, sticks to the mouth, doughy, crisp

<b>Packaging Information</b>						
<b>Pack size</b>	1	<b>Case Size</b>	30			
<b>Nett Weight (KG)</b>	4.05	<b>Gross Weight (KG)</b>	4.36			
<b>Food Contact Packaging</b>						
<b>Bag Dimensions (mm)</b>	(L) 780 x (W) 440	<b>Material / Colour</b>	Blue HDPE			
<b>Weight of Bag (g)</b>	22.37	<b>Plain or Printed?</b>	Plain			
<b>Closure type</b>	none	<b>Barcode</b>	n/a			
<b>Batch Code / Date Mark format</b>	<b>BEST BEFORE DDMMYY L14100 09.15 EB1B1</b> L14 = Year, 100 = day of year, 09.15 = Time, EB1 = Site code, B1 = line code.					
<b>Outer Case</b>						
<b>External Case Dimensions (mm)</b>	(L) 431 x (W) 331 x (H) 222	<b>Material / Colour</b>	Brown cardboard			
<b>Weight of Case (g)</b>	282.9	<b>Barcode</b>	05037173100416			
<b>Batch Code / Date Mark format</b>	<b>Best Before End: DDMMYY L14100 09.15 EB1B1</b> L14 = Year, 100 = day of year, 09.15 = Time, EB1 = Site code, B1 = line code.					
<b>Pallet Configuration</b>						
<b>Chep (7008)</b>	<b>Boxes per layer</b>	8	<b>Layers per pallet</b>	7	<b>Boxes per Pallet</b>	56
<b>White</b>	<b>Boxes per layer</b>	N/A	<b>Layers per pallet</b>	N/A	<b>Boxes per Pallet</b>	N/A

**Packaging Information**

<b>Heat Treated (47008)</b>	<b>Boxes per layer</b>	8	<b>Layers per pallet</b>	7	<b>Boxes per Pallet</b>	56
<b>Euro</b>	<b>Boxes per layer</b>	N/A	<b>Layers per pallet</b>	N/A	<b>Boxes per Pallet</b>	N/A
<b>Pallet Height (m)</b>	1.714					

**Nutritional Information**

<b>Method of calculation</b>	Analysis	<b>Product State (cooked, raw etc.)</b>	Baked
		<b>Per 100g</b>	<b>Per Product (135g)</b>
Energy (kJ)		1027	1386
Energy (kcal)		243	328
Total Fat (g)		1.3	1.8
saturates (g)		0.2	0.27
mono-unsaturates (g)		0.4	0.5
poly-unsaturates (g)		0.6	0.8
Carbohydrate (g)		47.2	63.7
total sugars (g)		4.0	5.4
Protein (g)		8.6	11.6
Fibre (g)		3.8	5.1
Sodium (mg)		320	432
Salt (g)		0.8	1.08
<b>DoH 2017 Salt Target Category</b>	2.1 Bread & Rolls		
<b>Achieving 2017 Salt Targets (Y/N)</b>	Yes		

**Microbiological Standards**

Organism	Target Count	Reject Count	Frequency
Aerobic Plate Count	<1000 per g	>1000 per g	Every 6 months
Enterobacteriaceae	<100 per g	>100 per g	Every 6 months
E coli	<10 per g	>10 per g	Every 6 months
Staphylococcus aureus	<50 per g	>50 per g	Every 6 months
Bacillus species	<100 per g	>100 per g	Every 6 months
Yeasts & Moulds	<1000 per g	>1000 per g	Every 6 months
Salmonella	Not Detected/25g	Detected/25g	Every 6 months
<b>Laboratory Accreditation</b>	UKAS		

**Specification Authorisation**

Created by (Print Name):	Anna Shepherd
Position:	Interim Specifications Technologist

Authorised by (Print Name):	Inesa Jegoroviene
Position:	Specifications Technologist
Date:	24.04.2020