

LUUK PRODUCT SPECIFICATION			
Product Code	7002	Product Name	Thaw & Serve White Small Baguette
Date	29/04/2020	Version No.	3.0
Changes Since last version		Spec review	

Manufacturer Information			
Manufacturer Name	Lantmannen Unibake UK Ltd		
Manufacturer Address	Maidstone Road Kingston Milton Keynes MK10 0BD		
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Product Information			
Product Description	A white, ready to serve baguette on average 280mm in length. The product has 2 decorative top cuts and is supplied frozen for thaw & serve by the customer.		
Country of Origin	UK		
Preparation instructions	<p><b>To defrost:</b> Remove the required number of products from the box and lie flat. Defrost for approximately 1 hour at room temperature.</p> <p><b>Baking Instructions:</b> For a crisp crust, defrosted product can be baked in a preheated oven at 200°C (Gas Mark 6) for approximately 3 minutes.</p>		
Storage instructions	Can be stored until the best before date if stored at -18°C or below. DO NOT REFREEZE ONCE THAWED. If the baguettes have been baked, we recommend consumption within 4 hours.		
Shelf life from manufacture	12 Months	Shelf life once defrosted	24 hours
Shelf life minimum at delivery	3 months	Storage Temperature	<-18°C

Ingredient Information			
Raw Material	Compound Ingredients	Amount in product (%)	Country of origin
Flour (with Iron, Thiamin, Niacin, Calcium)		71.32	France, UK
	Wheat Flour	96.93%	France, UK
	Calcium Carbonate E170	2.47%	UK
	Iron	Trace	USA, Sweden
	Niacin	Trace	China, India, USA
	Thiamin	Trace	China
	Improver		0.85
Dextrose		0.51	Belgium, Italy
Wheat Flour (with Iron, Thiamin, Niacin, Calcium)		0.32	UK
Ascorbic Acid (E300)		0.016	China
Enzyme (Processing Aid) DND		0.004	Denmark, Netherlands, France, Finland, Liechtenstein

**Ingredient Information**

Raw Material	Compound Ingredients	Amount in product (%)	Country of origin
Salt		0.93	UK
Water		25.26	UK
Yeast		1.64	Belgium, UK

**Ingredient Declaration**

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

**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.

**Intolerance Data**

Allergen	Contains (Y/N)	Used on Line (Y/N)	Used on Site (Y/N)	Risk of cross-contamination?
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
<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>
Weight (g)	135	130-140
Diameter (mm)	-	-
Height (mm)	50	45-55
Length (mm)	280	270-290
<b>Organoleptic Standards – As sold</b>	<b>Target</b>	<b>Reject</b>
Appearance (External)	White, ready to serve baguette with 2 decorative top cuts	Tapered shape and very excessive or no burst on top cuts
Appearance (Internal)	Pale cream slightly open soft crumb	Cell structure too coarse, dense, claggy crumb or dry. Off colour, grey or yellow crumb colour
Flavour	Bready with a nice baked crusty flavour	Bland with no flavour coming through, excessive salt or taints
Aroma	Bready with a nice baked crust aroma	No aroma at all
Texture	Light crust with an open crumb texture	Heavy, very chewy, very close crumb, dry and stale crust

<b>Packaging Information</b>			
Pack size	1	Case Size	30
Nett Weight (KG)	4.05	Gross Weight (KG)	4.36
<b>Food Contact Packaging</b>			
Bag Dimensions (mm)	(L) 780 x (W) 440	Material / Colour	Blue plastic HDPE
Weight of Bag (g)	22.37	Plain or Printed?	Plain
Closure type	none	Barcode	n/a
Batch Code / Date Mark format	<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>			
External Case Dimensions (mm)	(L) 431 x (W) 331 x (H) 222	Material / Colour	Brown cardboard
Weight of Case (g)	282.9	Barcode	05037173100201
Batch Code / Date Mark format	<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</b>	<b>Boxes per layer</b>	8	<b>Layers per pallet</b>
			7
			<b>Boxes per Pallet</b>
			56

**Packaging Information**

<b>White</b>	<b>Boxes per layer</b>	N/A	<b>Layers per pallet</b>	N/A	<b>Boxes per Pallet</b>	N/A
<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)		1101	1487
Energy (kcal)		260	351
Total Fat (g)		1.0	1.4
saturates (g)		0.2	0.3
mono-unsaturates (g)		0.2	0.3
poly-unsaturates (g)		0.5	0.7
Carbohydrate (g)		52.1	70.3
total sugars (g)		3.9	5.3
Protein (g)		8.9	12.0
Fibre (g)		3.4	4.6
Sodium (mg)		324	432
Salt (g)		0.81	1.1
<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:	29.04.2020