

LUUK PRODUCT SPECIFICATION			
Product Code	223392-223403-223411	Product Name	Americana 5" Gourmet Kaiser Bun
Date	29.07.2022	Version No.	V10.0
Changes Since last version		Nuts allergen update, 1039 replaced by 223392, 21039 replaced by 223403, 41039 replaced by 223411, new outer case barcode	

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 pre-sliced premium burger bun produced using a unique recipe, with a firmer texture and traditional Sourdough flavour. Topped with semolina and finished with a Kaiser cut.		
Country of Origin	United Kingdom		
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, Thiamine)		61.98	UK
	<i>Wheat Flour</i>	99.638%	UK, Canada
	<i>Calcium Carbonate E170</i>	0.34%	France
	<i>Iron</i>	Trace	Sweden, USA
	<i>Niacin</i>	Trace	China, India, USA
	<i>Thiamine</i>	Trace	China
Water		23.25	UK
All vegetable shortening		3.10	UK

Ingredient Information			
Raw Material	Compound Ingredients	Amount in product (%)	Country of origin
	<i>Palm Oil</i>	2.33	Malaysia, Indonesia, Colombia, Guatemala, Costa Rica, Honduras, Peru, Ecuador, Papua New Guinea.
	<i>Rapeseed Oil</i>	0.77	UK, France, Germany, Netherlands.
Puratos Fidelio		2.48	Belgium
	<i>Water</i>	1.80	Belgium
	<i>Fermented WHEAT Flour</i>	0.68	Belgium
Yeast		2.43	Belgium, UK
Sugar		2.10	UK
DATEM free Improver		1.22	UK
	<i>WHEAT Flour (Calcium Carbonate, Iron, Niacin, Thiamin)</i>	0.97	UK, France, United States, Canada, Germany, Poland, China, India
	<i>Palm Fat</i>	0.21	Colombia, Guatemala, Honduras, Malaysia
	<i>Preservative (calcium propionate E282)</i>	0.03	United States, Netherlands
	<i>Flour Treatment Agent E300</i>	0.01	China
	<i>Enzymes DND</i>	0.00	France, Denmark, Germany, Finland, Netherlands, Sweden, Liechtenstein
	<i>Carrier E516 DND</i>	0.00	UK
Salt		0.92	UK
Potato Flakes		0.18	Netherlands
WHEAT Gluten		0.31	UK
WHEAT Semolina		2.03	UK

Ingredient Declaration	
Ingredient declaration	WHEAT Flour (with Calcium, Iron, Niacin, Thiamin), Water, Vegetable Oils (Palm and Rapeseed), Yeast, Sugar, WHEAT Semolina, Salt, Fermented WHEAT Flour, WHEAT Gluten, Potato Flakes, Preservative (E282), Flour Treatment Agent (E300).

Allergen Statement	For allergens, including cereals containing gluten, see ingredients in CAPITALS. May also contain sesame seeds and nuts.
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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
Suitable for Vegetarians	Y
Suitable for Vegans	Y
Suitable for Lactose Intolerants	Y
Suitable for Coeliac	N, wheat flour, semolina
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	N	N
Tree Nuts or Nut Trace	N	N	Y	Yes, may contains
<i>Almonds</i>	N	N	Y	Yes, may contains
<i>Brazil Nut</i>	N	N	N	N
<i>Cashew Nut</i>	N	N	Y	Yes, may contains
<i>Hazelnut</i>	N	N	Y	Yes, may contains
<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	Yes, May Contains sesame seeds.
Celery or Celeriac Products	N	N	N	N
Mustard or Mustard Products	N	N	N	N
Egg or Egg Products	N	N	N	N
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.
<i>Wheat</i>	Y	Y	Y	Contains Wheat flour.

Intolerance Data				
Allergen	Contains (Y/N)	Used on Line (Y/N)	Used on Site (Y/N)	Risk of cross-contamination?
<i>Spelt</i>	N	N	N	N
<i>Kamut</i>	N	N	N	N
<i>Rye</i>	N	N	Y	No, used on site, controlled cross-contamination risk through production planning, cleaning schedules.
<i>Barley</i>	N	N	Y	No, used on site, controlled cross-contamination risk through production planning, cleaning schedules.
<i>Oats</i>	N	N	N	N
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)	89	84-94
Diameter (mm)	122.5	120-125
Height (mm)	43	40-46
Slice Height (mm)	15.5	15-16
Organoleptic Standards – As sold	Target	Reject
Appearance (External)	A fully baked, fully sliced burger bun with even semolina coverage and a kaiser type imprint.	Badly misshapen buns, open split imprint, missing or badly shaped.
Appearance (Internal)	White slightly open soft crumb	Coarse cell structure, dense, claggy crumb or dry. Off colour, grey or yellow crumb
Flavour	Yeasty, fresh baked bread flavour	Any off flavours or taints
Aroma	Yeasty aroma with a smell of freshly baked bread	Any off aromas or taints
Texture	Initial firmness from crust and soft crumb	Gummy, tough, dry, chewy, sticks to mouth, doughy, crispy

Packaging Information						
Pack size	8 buns per bag		Case Size	8 buns x 6 bags = 48 buns per case		
Nett Weight (KG)	4.272		Gross Weight (KG)	4.617		
Food Contact Packaging						
Bag Dimensions (mm)	(L) 356 x (W) 305		Material / Colour	LLDPE/Clear		
Weight of Bag (g)	5.61		Plain or Printed?	Pre-printed		
Closure type	Heat sealed		Barcode	5037173101710		
Batch Code / Date Mark format	<p>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.</p>					
Outer Case						
External Case Dimensions (mm)	(L) 482 x (W) 250 x (H) 275		Material / Colour	Cardboard/ Brown		
Weight of Case (g)	308.3		Barcode	05038910010920		
Batch Code / Date Mark format	<p>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.</p>					
Pallet Configuration						
Chep (223392)	Boxes per layer	10	Layers per pallet	6	Boxes per Pallet	60
White (223403)	Boxes per layer	10	Layers per pallet	6	Boxes per Pallet	60
Euro	Boxes per layer	n/a	Layers per pallet	n/a	Boxes per Pallet	n/a
HT (223411)	Boxes per layer	10	Layers per pallet	6	Boxes per Pallet	60
Pallet Height (m)	1.810					

Nutritional Information			
Method of calculation	Analysis	Product State (cooked, raw etc.)	Baked
		Per 100g	Per Product (89g)
Energy (kJ)		1096	975
Energy (kcal)		259	231
Total Fat (g)		4.43	3.94
saturates (g)		1.58	1.41
mono-unsaturates (g)		1.56	1.39
poly-unsaturates (g)		1.08	0.96
Carbohydrate (g)		45.09	40.13
total sugars (g)		3.50	3.12
Protein (g)		8.97	7.98
Fibre (g)		1.60	1.42
Sodium (mg)		324	288
Salt (g)		0.81	0.72
DoH 2017 Salt Target Category	2.1 Bread and Rolls		
Achieving 2017 Salt Targets (Y/N)	YES		

Microbiological Standards			
Organism	Target Count	Reject Count	Frequency
Aerobic Plate Count	<1000 per g	>1000 per g	Annually
Enterobacteriaceae	<100 per g	>100 per g	Annually
E coli	<10 per g	>10 per g	Annually
Staphylococcus aureus	<50 per g	>50 per g	Annually
Yeasts & Moulds	<1000 per g	>1000 per g	Annually
Salmonella	Not Detected	Detected	Annually
Laboratory Accreditation	UKAS		

Specification Authorisation	
Created by (Print Name):	Inesa Jegoroviene
Position:	Senior Specifications Technologist
Authorised by (Print Name):	Viktorija Iqbal
Position:	Technical Supplier & Specifications Coordinator

Date:	29.07.2022
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