

Product Code: 7008	Issue No: 5
Product Name: Schulstad Bakery Solutions White Small Baguette (P/B)	Date of Issue: 08/10/2014

Product Information Sheet

Supplier Information: Lantmannen Unibake UK Maidstone Road, Kingston, Milton Keynes MK10 0BD	Contact Details: Email: unibakeuk.technicalservices@lantmannen.com Telephone No: 01908 281999
-----------------------------------------------------------------------------------------------------------------	-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

Product Description: A white, part baked baguette on average 280 mm (approx. 11”) in length. The product has 2 decorative top cuts and is supplied frozen for bake off by the customer.
Ingredient Declaration: WHEAT Flour (with Calcium, Iron, Niacin, Thiamin), Water, Yeast, Salt, Flour Treatment Agent (E300).
Allergen Advice: For allergens, including cereals containing gluten, see ingredients in CAPITALS. May also contain sesame seeds.

Packing Information:

Products per bag: 30	Number of bags per box: 1	Total products per box: 30
Bag Type: Plain	Tape Colour: Clear	
Box Type: Printed	Outer case dimensions approx: 425 x 325 x 210mm	
Gross Case Weight: 4.36kg	Outer Bar Code: Bag bar code: N/A Case bar code: 05037173100416	
Batch Coding Example:	Best Before End MMYL L14100 09.15 EB1 L14 = Year 100 = day of year 09.15 = Time EB1 = Site and line code.	

Packaging Waste Information:

Palletisation Information – UK pallet :

Weight of Polythene liner/bag per box: 22g	Boxes per layer: 8
Weight of Cardboard box: 288g	Layers per pallet: 7
Weight of label (if applicable): N/A	
Weight of Tape: 3g	Total boxes per pallet: 56

Product Code: 7008	Issue No: 5
Product Name: Schulstad Bakery Solutions White Small Baguette (P/B)	Date of Issue: 08/10/2014

Nutritional Guide as supplied	Per 100g	Per Product
Energy kJoules	1027 kJ	1386 kJ
Energy kcal	243 kcal	328 kcal
Fat	1.3g	1.8g
of which:	0.2g	0.3g
Saturates		
Mono Unsaturates	0.4g	0.5g
Poly Unsaturates	0.6g	0.8g
Carbohydrate	47.2g	63.7g
of which sugars	4.0g	5.4g
Fibre	3.8g	5.1g
Protein	8.6g	11.6g
Salt	0.80g	1.08g

Intolerance Data

This product contains:	Yes	No	Notes
Wheat or wheat derivatives containing gluten	X		Contains Wheat flour, Wheat gluten
Rye / Barley / Spelt / Kamut		X	
Oat and oat derivatives		X	
Peanuts		X	
Peanut derivatives including oils		X	
Nuts, other than peanut		X	
Nut (other than peanut) derivatives incl. oils		X	
Sesame Seeds or Sesame Seed derivatives	X		Used on site, possible cross-contamination risk.
Mustard		X	
Celery or Celery derivatives		X	
Soy or Derivatives of Soy		X	
Lupin or Lupin derivatives		X	
Egg or Egg derivatives		X	Used on site, controlled cross-contamination risk through production planning, cleaning schedules.
Milk, milk derivatives or milk based dairy ingredients	X		Used on site, possible cross-contamination risk.
Sulphur dioxide and sulphites (at 10pm or more)		X	
Fish or derivatives incl. crustaceans & molluscs		X	
Maize or maize derivatives	X		Contains E300 derived from maize
Meat and meat products		X	
Yeast or Yeast extract	X		Contains Yeast
Colours – added and natural colours		X	
Colours – artificial		X	
Preservatives		X	
Additives	X		E300
Flavourings – added natural flavourings		X	
Flavourings – artificial		X	
Monosodium glutamate		X	
Genetically modified material		X	

Product Code: 7008	Issue No: 5
Product Name: Schulstad Bakery Solutions White Small Baguette (P/B)	Date of Issue: 08/10/2014

Suitable for:	Yes	No
Vegetarians	x	
Vegans		x
Coeliac		x
Halal	x	

	Contains (Yes/No)	Status
Palm Oil	No	N/A

Microbiological Standards:	Target	Report
Bacillus Species	<50 per g	5 x 100 per g
Staphylococcus Aureus	<50 per g	50 per g
Enterobacteriaceae	<10 per g	1 x 100 per g
Yeast and Moulds	<1 x100 per g	1 x 1000 per g
Escherichia Coli	<10 per g	10 per g

Physical Standards:	Target
Weight (as supplied):	135+/-5g
Length:	280+/-10mm
Height:	50+/-5mm
Slice Height:	2

Organoleptic Standards:	Target
Colour:	Pale off white
Aroma:	A yeasty aroma
Texture:	Open crumb texture with a light crust
Taste:	Slightly sour with a light salt back taste

Product Code: 7008	Issue No: 5
Product Name: Schulstad Bakery Solutions White Small Baguette (P/B)	Date of Issue: 08/10/2014

Preparation Instructions:

To defrost: Remove the required number of products from the box and lie flat. Defrost for approx. 1 hour at room temperature.

Baking Instructions – 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.

Storage Instructions:

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.

Suggestions for Use:

Slice, split and fill or slice and serve with soups and starters

Shelf Life and Storage information:

Best Before End: **12 months**

Delivery Temperature: **<-13°C**

Storage Temperature: **<-18°C**

Other Details:

Suitable for all major consumer groups. (Please see allergen advice)
This product is manufactured in the UK in accordance with all applicable UK regulations.

Issued By: Luisa Whatling

Position: Technical Administrator

Date: 12th July 2018