



Caterers Choice Ltd.
Parkdale House
1 Longbow Close
Pennine Business Park
Bradley
Huddersfield HD2 1GQ

Tel: 01484 532666

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Web: www.catererschoice.co.uk

PRODUCT SPECIFICATION

PRODUCT NAME	BM 0003 White Bread Roll Mix
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BRAND	Caterers Choice
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CASE SIZE	4 x 3.5 kg
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NET WEIGHT	Net Weight: 3.5 kg
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BARCODES	Inner:	5028081002039
	Outer:	05028081002534

PRODUCT DESCRIPTION	A light soft textured bread pre mix with yeast included. Suitable for bread rolls & tin loafs
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INGREDIENT DECLARATION <small>* Allergens highlighted in Bold</small>	W heat Flour (W heat , G luten), Soya Flour (Soya), Dried Yeast, Rehydration Agent: E491, W hey Powder (M ilk), Dextrose, Skim med M ilk Powder (M ilk), Salt, Non Hydrogenated Palm & Rapeseed Oil, M ilk Protein (M ilk), Calcium Carbonate, Em ulsifier: E472e
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COUNTRY OF ORIGIN	UK
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NUTRITIONAL INFORMATION (/100g)			
Energy	1442 KJ / 399 kcal	Fibre	2.6 g
Fat	2.7 g	Protein	13.9 g
of which saturates	0.7 g	Salt	0.8 g
Carbohydrates	70.4 g		
of which sugars	3.9 g	Method:	Provided by Supplier

INTOLERANCE INFORMATION - PRODUCT CONTAINS			
Celery / Celery Derivatives	N	M ilk / M ilk Derivatives	Y
Crustaceans / Crustacean Derivatives	N	M ustard / M ustard Derivatives	N
Egg / Egg Derivatives	N	N uts (Non Peanut)	N
Fish / Fish Derivatives	N	N ut O ils (Non Peanut)	N
Flavours - Natural	N	Peanuts	N
Flavours - Nature Identical	N	Peanut Oil	N
Flavours - Artificial	N	Sesame Seeds / Sesame Derivatives	N
Genetically Modified Organisms	N	Soybean / Soybean Derivatives	Y
Gluten	Y	Sulphur Dioxide / Sulphites	N
Lupin / Lupin Derivatives	N	W heat / W heat Derivatives	Y
M aize / M aize Derivatives	N		



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DIETARY INFORMATION			
Coeliac	No	Halal	Not Certified
Vegan	No	Kosher	Not Certified
Vegetarian	Yes		

MAKE UP INSTRUCTIONS		
	Just Add Water	
Dry Mix	Approx Water	Approx Dough Rolls / Loaves
1 kg	700 ml	29 / 3
3.5 kg	2450 ml	104 / 13
<ol style="list-style-type: none"> Place the required weight of dry mix into a mixing bowl Add all the water Using a dough attachment, mix for one minute on slow, Scrape down mixture then mix for a further 6 minutes on medium Allow the dough to stand for 10 minutes Cut and shape dough as required and cover with a clean damp cloth and prove in warm place for approx. 30 - 40 minutes. Bake in a preheated oven at 200°C - 220°C / 400°F - 425°F for 10-15 minutes rolls, 30-35 minutes loaves until risen and golden brown 		

MICROBIOLOGICAL STANDARDS			
Salmonella	Not Detected	Yeast & Moulds	>100 000 /g Reject

ORGANOLEPTIC DESCRIPTION	
Appearance	As Sold - a soft, dry, pale cream coloured free-flowing crumb After Cooking - a soft white bread with a light texture

SHELF LIFE	9 months from date of production
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STORAGE INSTRUCTIONS	Store unopened product in a cool dry place, away from strong odours and out of direct sunlight
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PACKAGING INFORMATION		
Dimensions	Can / Pot / Pouch: 160 mm x 100 x 390 mm	Case / Tray: 245 mm x 350 mm x 230 mm
Weight	Can / Pot / Pouch: 70g	Case / Tray: 250g
Pallet Layout	14 Cases per layer, 70 Cases per pallet	

SIGNED ON BEHALF OF CATERERS CHOICE LTD
Laura Tindall Assistant Technical Manager