

LUUK PRODUCT SPECIFICATION			
Product Code	7008 (7008, 47008)	Product Name	Part Baked White Small Baguette
Date	13.07.2023	Version No.	V8.0
Changes Since last version		V7.0 3 year review	
		V8.0 Meca 3 project-cuts amount changed, tolerances changed, product height changed, box change, gross weight change and pallet height change	

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

Product Information			
Product Description	A white, part baked roll on average 280mm (approx. 11”) in length. The product has 3 decorative top cuts and is supplied frozen for bake off by the customer.		
Country of Origin	United Kingdom		
Preparation 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. FRAGILE-HANDLE WITH CARE.		
Storage instructions	Can be stored until the best before date of stored at –18°C or below. Bake from frozen. Once product is baked, we recommend consumption within 4 hours. DO NOT REFREEZE ONCE THAWED.		
Shelf life from manufacture	12 months	Shelf life once defrosted	n/a
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 Iron, Thiamin, Niacin, Calcium)		71.43	France, UK
	<i>Wheat Flour</i>	<i>99.638%</i>	France, UK
	<i>Calcium Carbonate E170</i>	<i>0.34%</i>	UK
	<i>Iron</i>	<i>Trace</i>	USA, Sweden
	<i>Niacin</i>	<i>Trace</i>	China, India, USA
	<i>Thiamin</i>	<i>Trace</i>	China
Improver		0.714	UK

<b>Ingredient Information</b>			
<b>Raw Material</b>	<b>Compound Ingredients</b>	<b>Amount in product (%)</b>	<b>Country of origin</b>
	<i>Wheat Flour (with Iron, Thiamin, Niacin, Calcium)</i>	0.69	UK, China, India, Sweden, USA
	<i>Ascorbic Acid (E300)</i>	0.02	China
	<i>Enzyme (Processing Aid) DND</i>	0.004	Denmark, Finland, France, Germany, Liechtenstein, Netherlands, Sweden
Water		25.166	UK
Yeast		1.79	UK
Salt		0.90	UK

<b>Ingredient Declaration</b>	
<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 which contain gluten, see ingredients in CAPITALS. May also contain traces of sesame seeds.

<b>Product Suitability</b>	
<b>Criteria</b>	<b>Contains (Y/N)</b>
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

<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>
Fish or Fish Products	N	N	N	N
Crustaceans	N	N	N	N
Shellfish	N	N	N	N

Intolerance Data				
Allergen	Contains (Y/N)	Used on Line (Y/N)	Used on Site (Y/N)	Risk of cross-contamination?
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
<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	Yes, possible cross-contamination
Celery or Celeriac Products	N	N	N	N
Mustard or Mustard Products	N	N	N	N
Egg or Egg Products	N	N	Y	No, used on site, controlled cross-contamination risk through production planning, cleaning schedules.
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
<i>Spelt</i>	N	N	N	N
<i>Kamut</i>	N	N	N	N
<i>Rye</i>	N	Y	Y	No, used on line and site, controlled cross-contamination risk through production planning, cleaning schedules.
<i>Barley</i>	N	Y	Y	No, used on line and site, controlled cross-contamination risk through production planning, cleaning schedules.
<i>Oats</i>	N	N	Y	No, used on site, controlled cross-contamination risk through production planning, cleaning schedules.
Soya	N	N	N	N
Sulphur Dioxide (>10mg/kg)	N	N	N	N
Sulphites	N	N	N	N

Intolerance Data				
Allergen	Contains (Y/N)	Used on Line (Y/N)	Used on Site (Y/N)	Risk of cross-contamination?
Alcohol or Alcohol based products	N	N	N	N
Maize or Maize derivatives	Y	Y	Y	E300 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)	135	125-145
Length (mm)	280	265-295
Height (mm)	45	38-52
Slice Height (mm)	n/a	n/a
Organoleptic Standards – As sold	Target	Reject
Appearance (External)	Elongated shaped product with three decorative cuts on top. Entire surface is pale with an off-white crumb with no large holes.	Badly misshapen, over baked. No decorative cuts on top. Over baked patches. Grey crumb colour. Large holes in the crumb.
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	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 the mouth, doughy, crisp

Packaging Information			
Pack size	30 baguette per bag	Case Size	1 bag x 30 baguette=30
Nett Weight (KG)	4.05	Gross Weight (KG)	4.3412
Food Contact Packaging			
Bag Dimensions (mm)	(L) 780 x (W) 440	Material / Colour	Blue HDPE
Weight of Bag (g)	22.2	Plain or Printed?	Plain
Closure type	none	Barcode	n/a

Packaging Information						
<b>Batch Code / Date Mark format</b>	Best Before End: DD:MMM:YY LYYDDD HH:MM (LINE CODE) Meca 1 - M1 Meca 2 - M2 Meca 3 - M3 16MAR 21 L20076 08:36 M2 16 = day, MAR = months, 21 = year, L20 = Year, 076 = day of year, 08:36 = Time, M2 = line code.					
<b>Outer Case</b>						
<b>External Case Dimensions (mm)</b>	(L) 431 x (W) 331 x (H) 232	<b>Material / Colour</b>	Brown cardboard			
<b>Weight of Case (g)</b>	267	<b>Barcode</b>	05037173100416			
<b>Batch Code / Date Mark format</b>	Best Before End: DD:MMM:YY LYYDDD HH:MM (LINE CODE) Meca 1 - M1 Meca 2 - M2 Meca 3 - M3 16MAR 21 L20076 08:36 M2 16 = day, MAR = months, 21 = year, L20 = Year, 076 = day of year, 08:36 = Time, M2 = line code.					
Pallet Configuration						
<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
<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>	1.774					

Nutritional Information			
Method of calculation	Analysis	Product State (cooked, raw etc.)	Baked
		Per 100g	Per Portion (135g)
Energy (kJ)		1027	1386
Energy (kcal)		243	328
Total Fat (g)		1.3	1.8
Saturated fatty acids (g)		0.2	0.27

<b>Nutritional Information</b>		
Monounsaturated fatty acids(g)	0.4	0.5
Polyunsaturated fatty acids (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	

<b>Microbiological Standards</b>			
Organism	Target Count	Reject Count	Frequency
<b>Total Viable Count (cfu/g)</b>	< 1000	> 1000	Annual
<b>Escherichia. coli (cfu/g)</b>	< 10	> 10	Annual
<b>Staphylococcus aureus (cfu/g)</b>	< 50	> 50	Annual
<b>Enterobacteriaceae (cfu/g)</b>	< 100	> 100	Annual
<b>Yeasts &amp; Mould (cfu/g)</b>	< 1000	> 1000	Annual
<b>Salmonella (/25g)</b>	Not Detected	Detected	Annual
<b>Laboratory Accreditation</b>	UKAS		

<b>Specification Authorisation</b>	
Created by (Print Name):	Inesa Jegoroviene
Position:	Senior Specifications Technologist
Authorised by (Print Name):	Viktorija I
Position:	Technical Supplier & Specification Coordinator
Date:	13.07.2023