

## 394225 MEDITERRANEAN BREAD

TYPE

## December 2013

**NUTRITIONAL INFORMATION / 100g** 

## CONCENTRATE

1469 kJ / 350 Kcal A powdered Mediterranean bread concentrate Energy Fat 2.2 g (of which saturates) 0.4 g USAGE Carbohvdrate 65.3 g 5.000kg Mediterranean Bread Concentrate 4.9 g (of which sugars) 5.000kg White Bread Flour Protein 14.9 g 0.250kg Yeast (approx.) Salt 2.9 g 5.400kg Water (approx.) **COMPOSITION** % **Country of Origin** MICROBIOLOGICAL TARGETS Total Viable Count 10000/g Total 1000/g Wheat Flour (statutory 75-80 UK, Germany, Enterobacteriaceae 1000/g additives: Calcium Canada, USA Yeast & Moulds Carbonate, Iron, Cl. Perfringens 10/g **B** Cereus Nicotinamide, Thiamine) 100/g Wheat Gluten 5-10 France, Germany, Holland **Kibbled Toasted Onion** 1-5 India, Egypt **Ground Paprika** 1-5 Spain FOOD INTOLERANCE DATA Present Present Salt 1-5 UK Present in on Line on Site formulation **Dried Mixed Peppers** 1-5 UK, Portugal, Spain **Tomato Powder** 1-5 UK, Portugal, Spain Peanuts No No No Tree Nuts No No No Oregano 1-5 Turkey Sesame Seeds No No No Holland Milk (Including Lactose) No Yes Yes Yeast Extract <1 UK Eggs No Yes Yes **Natural Flavouring** <1 China Fish No No No Acidity Regulator: E330 <1 **Flour Treatment Agent:** Trace China Crustaceans & Shellfish No No No E300 Yes Enzymes Trace Denmark, France Soya No Yes Yes: Wheat Gluten, Cereals containing Gluten Yes Yes Wheat Flour, Enzymes on wheat flour carrier No No Celery No Mustard No No No Lupin No No No **INGREDIENTS IN BOLD ARE DECLARABLE** Sulphur dioxide and No No No sulphites >10mg/kg PACKAGING 8 kg net in food grade polyethylene bag **GM Labelling** No **SHELF LIFE & STORAGE** required 270 days, Cool and Dry Conditions Suitable for Yes Vegetarians Issue No: 2 Issued By: TE Date: 02.12.2013 Checked By: BB

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