

CONFIDENTIAL PRODUCT SPECIFICATION EASY BAGUETTE

PRODUCT DESCRIPTION Concentrate for the production of baguettes and other continental crusty specialities

PRODUCT CODE 00700290011511 EAN code 5410687037469

PACK SIZE 15Kg Minimum Weight

Manufacturer name Puratos Ltd
Address Buckingham Industrial Park
 Buckingham
 MK18 1XT

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Email info_uk@puratos.com Website www.puratos.co.uk

Accreditation Status: BRC certified by EFSIS

	Name	Tel	Email
Sales contact	Customer Services	01280 822860	orders_uk@puratos.com
Technical contact	Fiona Baird	01280 827225	fbaird@puratos.com

PHYSICAL STATE: Off white powder, acidic aroma / flavour

SHELF LIFE FROM DATE OF MANUFACTURE: 9 Months

STORAGE CONDITIONS: Ambient - cool dry area <25°C, below 50% RH, free from infestation.

SHELF LIFE ON OPENING (and storage conditions): Until best before if sack is stored as per instructions.

INGREDIENT DECLARATION (in accordance with UK legislation)

Wheat Flour, Salt, Dextrose, Dry Sourdough (Fermented Rye Flour, Salt), Barley Malt Flour, Emulsifier (E472e), Rapeseed Oil, Flour Treatment Agent (E300).

FORMULATION

COMPONENT	%	SOURCE / GRADE	COUNTRY OF MANUFACTURE	COUNTRY OF ORIGIN
Wheat Flour	30-40		UK	UK
Salt***	20-30		UK	UK
Dextrose	5-10	Wheat	Belgium	Belgium
Dry Sourdough (see below)	5-10	Dry Rye Sourdough	Belgium	Belgium
Barley Malt Flour	5-10		UK	UK
Emulsifier (E472e)	5-10	Palm oil**	Belgium	Belgium
Rapeseed Oil	<5	Non-hydro	UK	EU*
Flour Treatment Agent (E300)	<1	From IP maize	China	China
Enzymes****	<1	Microorganisms	Belgium	Belgium

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* (all EU countries are potential sources) Austria, Belgium, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Slovakia, Slovenia, Spain, Ireland, Sweden, UK.

**RSPO certified mass balance palm oil

*** Contains anti caking agent E535 (undeclared processing aid)

**** Undeclared processing aid

BREAKDOWN OF COMPOUND INGREDIENTS (if applicable) Dry Rye Sourdough

COMPONENT	%	COUNTRY OF ORIGIN
Fermented Rye Flour	>95	Germany
Salt	<5	Belgium

ADDITIVES

E NUMBER	NAME	FUNCTION
E472e	Mono- and di-acetyltartaric acid esters of mono- and di-glycerides of fatty acids	Emulsifier
E300	Ascorbic Acid	Flour Treatment Agent

ALLERGENS	CONTAINS	RISK OF CROSS CONTAMINATION
Cereals containing Gluten	Yes	Yes
Milk and derivatives	No	Yes
Egg and derivatives	No	Yes
Soya and derivatives	No	Yes
Sesame and derivatives	No	No
Fish and derivatives	No	No
Shellfish / Crustaceans and derivatives	No	No
Molluscs and derivatives	No	No
Lupin and derivatives	No	No
Mustard and derivatives	No	No
Celery and derivatives	No	No
Sulphur Dioxide >10mg / Kg	No	No
Peanuts and derivatives	No	No
Nuts and derivatives	No	No

Allergen policy / procedure is available on request

DIETARY SUITABILITY	YES / NO	REASON (if no)
Suitable for Vegetarians	Yes	
Suitable for Vegans	Yes	
Suitable for Coeliacs	No	Gluten
Suitable for Nut / Seed allergy sufferers	Yes	
Suitable for Ovo Lacto Vegetarians	Yes	
Suitable for Muslims / Halal	No	Not certified
Suitable for Jewish / Kosher	No	Not certified

Free from materials of animal / fish / poultry origin (excluding egg / dairy)? Yes (eg animal rennet, L-cysteine, cochineal, gelatin)

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Free from added soya and soya derivatives	Yes	
Free from maize and maize derivatives	No	Contains IP maize
Free from enzymes derived from GM organisms	No	No GM labelling required
Free from other genetically modified foodstuffs	Yes	

No Genetic Modification labelling is required, and the product complies with relevant GM legislation. GM policy is available on request

NUTRITION	SOURCE OF DATA: Calculated g per 100g (as sold)
Energy kcal	269
Energy kJ	1138
Protein	5.0g
Carbohydrate	48.5g
of which Sugars	10.5g
of which Starch	37.9g
Fat	5.9g
of which Saturated	4.1g
of which Mono unsaturated	0.8g
of which Poly unsaturated	0.7g
of which Trans	0g
Fibre	3.4g
Sodium	11.5g
Salt Equivalent	28.75g
Added Salt	Approx 29.25%
Added Sugar	9g

CONTAMINATION DETECTION: Metal Detection on every sack

Metal Detector test pieces used: 3.0mm FE, 3.5mm non-FE, 4mm SS Tested every hour

MICROBIOLOGY

TYPICAL

TVC	<200,000 cfu/g
Coliforms	<1000 cfu/g
Yeasts and Moulds	<1000 cfu/g
E coli	<10 cfu/g
Salmonella	Absent in 25g

We consider the product to be low risk microbiologically. The water activity of the product prevents bacterial growth. The product should pass through a heat treatment process i.e. cooking, before final consumption.

FINISHED PRODUCT TESTING	PARAMETERS	FREQUENCY
Salt Titration	29.25% +/- 10%	Every batch
Ascorbic Acid dip test	300/500ppm	Every batch

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BRC certificate, MSDS, HACCP and flow chart can be supplied upon request

Certificates of analysis / conformance supplied for deliveries: Statement of conformance is on delivery note

PACKAGING

Description: printed tri walled paper sack with plastic liner

TYPE	MATERIAL	COLOUR	DIMENSIONS	WEIGHT	CLOSURE
Sack	Paper	Printed	620 x 320 x 130mm	120g	Stitched
Sack liner	Polyethylene	Blue	620 x 320 x 130mm	27g (40µm)	Stitched
Layer card	Cardboard	Buff	1.2 x 1m	401g	N/A
Pallet	Wood	Blue	1.2 x 1m	36Kg approx	N/A
Pallet wrap	LDPE	Clear and colourless	N/A	N/A	N/A

Inner packaging is certified suitable for contact with food, and complies with relevant legislation.

Pallet configuration: 7 sacks per layer, 9 layers per pallet, 63 sacks per pallet

Gross pack weight 15.147Kg

Net pallet weight 945Kg Gross pallet weight 990.7Kg


PACK CODING

Labelling: Product name, description, weight, ingredients, allergens, usage instructions, EAN code, contact address

Traceability coding: Lot number
Date produced
Best before date

RECIPE SUGGESTION

Usage rate: 6% on flour weight - contains the salt

Completed by Fiona Baird
Signature 
Specification version 4
Reason for issue Review, and update to specification template
Date of issue 17.01.13

We shall ensure that the product is manufactured and packed in accordance with accepted good manufacturing and hygiene practices, and conforms to specification. Product complies with current UK/EC food legislation and any other relevant statutory requirements, including all acts, regulations, orders, EC directives and EC decisions.