

PRODUCT SPECIFICATION: 20

PRODUCT NAME:	Bread and Butter on Brown Wholemeal Bread				
PRODUCT DESCRIPTION:	Irish Pride Wholemeal Brown Bread with Butter				
INGREDIENT ORIGIN: (QUID)	Ingredient	Quantity %	Weight g	Supplier	Origin
	Wholemeal Brown Bread	88.4%	76g	Irish Pride	Ireland
	Butter	11.6%	<u>10g</u>	Musgraves	Ireland
			86g		
INGREDIENTLIST AS PER LABEL	<p>Ingredients: Brown Bread (88.4%) [Wholemeal Flour, Water, Wheat Flour (Wheat flour, Calcium carbonate, Iron, Niacin, Thiamin), Yeast, Wheat Gluten, Salt, Emulsifiers (Mono- and Di -Acetyltartaric Esters of Mono- and Di- Glycerides of Fatty acids), Soy Flour, Preservatives (Calcium Propionate , Acetic Acid) Flour treatment agent (Ascorbic acid)]. Butter (11.6%) (Vegetable oils in varying proportions (55%)(rapeseed, palm, sunflower), water, salt (1.38%), BUTTERMILK, preservative (potassium sorbate), emulsifier (mono and diglycerides of fatty acids), acid (citric acid), flavourings, vitamins (A and D), colours (carotenes).</p> <p>Contains (Gluten (Wheat), Soybeans and Milk) (V)</p>				
ADDITIVES/PROCESSING AIDS	Ingredient	Name	E-Number	Function	
	Bread	Calcium Carbonate	E170	Acid regulator, firming agent	
	Bread	Yeast	E620-E640	Flavour Enhancer	
	Bread	Mono- and Diacetyltartaric Esters of Mono- and Diglycerides of Fatty acids	E472e	Emulsifiers, Stabilisers, Thickeners and Gelling Agent	
	Bread	Calcium Propionate	E282	Preservative	
	Bread	Acetic Acid	E260	Preservative	
	Bread	Ascorbic Acid	E300	Antioxidants	
	Butter	Potassium Sorbate	E202	Preservative	
	Butter	Citric acid	E330	Antioxidant, preservative, acid regulator	
	Butter	Mono- and Diacetyltartaric Esters of Mono- and Diglycerides of Fatty acids	E472e	Emulsifiers, Stabilisers, Thickeners and Gelling Agent	
Butter	Carotenoids	E160 a-f	Colour		
MICRO : END OF SHELF LIFE:	Test	Acceptable	Unit of Measurement		
	E-Coli	<10	cfu/gram		
	Staphlacocous Aureus	<20	cfu/gram		
	TVC	<1,000	cfu/gram		
	Listeria	Not Detected	cfu/gram		
	Salmonella	Not Detected	cfu/gram		
	Enterobacteriaceae	10-100	cfu/gram		
STORAGE CONDITIONS:	Store in refrigerated conditions before consumption (0-5°C). 'Use-by' dates adhered to				
PRODUCT SHELF LIFE:	Best consumed day of production. Refrigerated storage: Max 2 days shelf life (day of production plus one)				
PRODUCT CLAIMS	N/A				
TRANSPORT REQUIREMENTS:	Refrigerated Transport 0-5°C .				

TYPE OF PACKAGING:	Plastic: Flow Wrapped (food grade material) Sealed using heat on a flow wrap machine and cut. White label attached to plastic in accordance with regulation.		
BOX CODING	Label (FIR Compliant).		
WEIGHT	Min product weight : 86g		
ALLERGEN INFORMATION	ALLERGEN	CONTAINS	USED ON THE SAME LINE (MAY CONTAIN)
	Cereals containing gluten	YES (Wheat)	
	Milk and derivatives	YES	
	Egg and derivatives	NO	
	Soya and derivatives	YES	
	Sesame and derivatives	NO	
	Fish and derivatives	NO	
	Shellfish/ crustaceans and derivatives	NO	
	Molluscs and derivatives	NO	
	Lupin and derivatives	NO	
	Sulphur dioxide $\geq 10\text{mg/Kg}$	NO	
	Peanuts and derivatives	NO	
	Nuts and derivatives	NO	
	Mustard and derivatives	NO	
Celery and derivatives	NO		
DIERTY INFORMATION	IS THE PRODUCT SUITABLE FOR:	Yes	NO
	Coeliacs		No
	Vegans		No
	Vegetarians	Yes	
	Organic		No
	Halal	Yes	
	Kosher	Yes	
NUTRITIONAL INFORMATION	ANALYSIS	TARGET Per 100g	PER 86g SERVING
	Energy	1068 kJ/ 254kcal	918kJ/ 218kcal
	Fat	7.6	6.5g
	of which saturates	2.2g	1.9g
	Carbohydrates	35g	30g
	of which sugars	2.4g	2g
	Fibre	4.2g	3.6g
	Protein	9.4g	8.1g
Salt	1.1g	0.94g	
GMO	GMO free.		

Approved by: Kelly- Anne Scully

Position: Food Safety Officer

Date: 30/3/21