Product Specification Doc No: 21	Approved by: Kelly-Anne Scully	Rev No: 0	Page 1 of 2

## **PRODUCT SPECIFICATION: 21**

PRODUCT NAME:	Bread and B	Butter on	Soda Yeast	Free B	read			
PRODUCT DESCRIPTION:	Soda Yeast Free Bread with Butter							
	Ingredient	Quantit	y % Weig	ht Kg	Supplier	Origin		
INGREDIENT ORIGIN: (QUID)	Soda Bread	88.49			McCambrio	_		
	Butter	11.69	% <u>10</u>	)g	Musgrave	s' Ireland		
			86	)g				
INGREDIENTLIST AS PER LABEL	Ingredients: Soda Bread (88.4%) (Fresh <u>buttermilk</u> , Wholemeal <u>Wheat</u> Flour, <u>Wheat</u> flour, Raising agents: Sodium Hydrogen Carbonate, Diphosphates; salt, <u>Wheatgerm</u> ). Butter Spread (11.6%) (Vegetable oils in varying proportions (55%)(rapeseed, palm, sunflower), water, salt (1.38%), <u>BUTTERMILK</u> , preservative (potassium sorbate), emulsifier (mono and diglycerides of fatty acids), acid (citric acid), flavourings, vitamins (A and D), colours (carotenes).  Contains (Gluten (Wheat) and Milk) (V)							
	Ingradiant Name		Name	E-Number		Function		
	Bread	0			E500	Raising agent		
			Carbonate		5453			
	Bread		Diphosphates		E450	Raising agent		
	Butter		Potassium Sorbate		E202	Preservative		
ADDITIVES/PROCESSING AIDS	Butter		Citric acid		5000	Antioxidant,		
					E330	preservative, acid		
						regulator Emulsifiers,		
	Butter		no- and Diacetyltartaric Esters of Mono- and glycerides of Fatty acids			Stabilisers,		
					E472e	Thickeners and		
						Gelling Agent		
	Butter		Carotenoids	E160 a-f		Colour		
	_							
	Test		Accepta	ble		of Measurement		
	E-Coli		<10 <20		cfu/grar			
MICRO : END OF SHELFLIFE:	Staphlacocous Aureus TVC			<u> </u>	cfu/gram			
	Listeria		<1,000 Not Dete		cfu/gram cfu/gram			
	Salmonella		Not Detected		cfu/grar			
	Enterobactericae		10-10		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 <b>2 days</b> shelf life (day of production plus one).							
PRODUCT CLAIMS	N/A	- 0	je men me (da)	p. ou				
TRANSPORT	<u> </u>							
REQUIREMENTS:	Refrigerated Transport <b>0-5°C</b> .							
TYPE OF PACKAGING:	Plastic: Flow wrapped (food grade material)							
	Sealed using heat on 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	CONTAINS		USED ON THE SAME LI (MAY CONTAIN)		
ALLERGEN INFORMATION	Cereals containing gluten	YES (Wheat)		,	, , , , , , , , , , , , , , , , , , ,	
	Milk and derivatives	YES				
	Egg and derivatives	NO				
	Soya and derivatives	NO	NO			
	Sesame and derivatives	NO				
	Fish and derivatives	NO	NO			
	Shellfish/ crustaceans and	Shellfish/ crustaceans and NO				
	derivatives					
	Molluscs and derivatives	Molluscs and derivatives NO				
	Lupin and derivatives	NO				
	Sulphur dioxide ≥10mg/K		NO			
	Peanuts and derivatives	NO				
	Nuts and derivatives	<u> </u>	NO			
	Mustard and derivatives	<u> </u>	NO			
	Celery and derivatives	NO	NO			
	IS THE PRODUCT SUITABLE FOR:		Yes			
	Coeliacs				No	
	Vegans		7/56		No	
DIERTY INFORMATION	Vegetarians		YES	YES		
	Organic			No		
	Halal		YES			
	Kosher		YES			
	ANALYSIS	TARGET PER 100	g	PER 86g	SERVING	
NUTRITIONAL	Energy	1022Kj				
		243kcal		209kcal	879Kj 209kcal	
	Fat	7.3g		6.3g		
	of which saturates	2g		1.7g		
NFORMATION	Carbohydrates	35g		30g		
	of which sugars			1.3g		
	Fibre	5.3g		4.6g		
	Protein		6.7g		5.8g	
	Salt	1.3g		1.1g		
		1 1.36		<b>⊥.</b> ⊥⊂		

Approved by: Kelly-Anne Scully

Rev No: 0

Page 2 of 2

**Approved by:** Kelly-Anne Scully

Product Specification Doc No: 21

**Position:** Food Safety Officer **Date:** 13/4/21