



Product Details:	
<b>Code:</b>	10033247
<b>Name:</b>	White Sandwich Bread 14+2
<b>State on Delivery:</b>	Frozen:Fully Cooked
<b>Description:</b>	800g White Sandwich Bread, sliced 14+2.
<b>Country of Origin:</b>	United Kingdom
Supplier Details	
<b>Cuisine De France Grange Castle Business Park Clondalkin Dublin 22 Ireland</b>	<b>Delice de France 149 Brent Road Southall Middlesex UB2 5JL</b>

Signed by:	Position:	Date:
gavin aherne	quality manager	29/7/2015

Unit Details			
<b>Inner Barcode:</b>			
<b>Unit of Measure:</b>	kg		
<b>Weight Min:</b>	0.785		
<b>Weight Max:</b>	0.83		
<b>Target Weight:</b>	0.8 (Average Weight Control)		
<b>Portion Weight:</b>	0.051		
Physical Properties	Definition (Unit of Measure)	Target	Tolerance
<b>Weight</b>	g	800	770 - 830. Average weight regulations T1=785 & T2=770
<b>Weight as Supplied</b>			
<b>Weight as Consumed</b>			
<b>Length</b>	mm	245	240 - 250
<b>Height</b>	mm	120	110 - 130
<b>Width</b>	mm	115	110 - 120
<b>Depth</b>			
<b>Foreign Bodies</b>		Nil	
<b>Circumference</b>			
<b>Diameter</b>	N/A		
<b>Lid</b>			
<b>Fill (Weight/Volume)</b>	N/A		
<b>Topping Weight</b>	N/A		
<b>Base</b>			
<b>Viscosity</b>			
<b>Number of Slices</b>	number	14	
<b>Thickness of Slice</b>	mm	15.5	14.5 - 16.5
<b>Depth of Fat</b>			
<b>% Visual Lean</b>			
<b>Significant Component Dimensions</b>			

<b>Case Information:</b>	
<b>Case Branded:</b>	Hiestand
<b>Barcode:</b>	5,032,570,038,126.000
<b>Gross Weight (kg):</b>	8.57kg
<b>Net Weight (kg):</b>	8.0kg
<b>Units per Case:</b>	10
<b>Case Length (mm):</b>	590
<b>Case Breadth (mm):</b>	238
<b>Case Height (mm):</b>	255
<b>Pallet Information:</b>	
<b>Pallet Type:</b>	Other, please specify
<b>Pallet Length (mm):</b>	1,200.000
<b>Pallet Height (mm):</b>	1,690.000
<b>Pallet Width (mm):</b>	1,000.000
<b>Cases per Layer</b>	8
<b>Layers per Pallet:</b>	6
<b>Cases per Pallet:</b>	48

<b>Storage Conditions:</b>	
Keep Frozen below -18°C	

<b>Product Shelf Life:</b>	
Shelf life (from date of manufacture) (Days)	365
Shelf life Min Guar	274
Displayed Product	This product is best consumed on day of defrost but can be

<b>Ingredients</b>	
WHEAT Flour [with added Calcium Carbonate, Iron, Niacin, Thiamin], Water, Salt, Yeast, Spirit Vinegar, WHEAT Protein, Emulsifiers [E471, E472(e)], Non Hydrogenated Vegetable Oil (Rapeseed), Non Hydrogenated Vegetable Fat (Palm), Flour Treatment Agent [E300], Non Hydrogenated Vegetable Oil (Palm).	

<b>Allergens</b>	
Suitable for Vegetarians. For allergens, including cereals containing gluten, see ingredient in UPPERCASE. May contain traces of BARLEY, OATS, RYE and SPELT. Produced in a Nut and Sesame Seed Free Bakery.	

<b>Suitable for:</b>	
Vegans, Vegetarians, Ovo-Lacto Vegetarians	

<b>Finished Handling Instructions</b>	
PREPARATION GUIDELINES: Defrost for 12 hours at room temperature. DO NOT REFEEZE AFTER THAWING.	

<b>Nutritional Information</b>		
	<b>Average values Per 100g/ml</b>	<b>Average values Per 100g/ml</b>
Energy kJ	956	
Energy kcal	226	
Fat	1.8	
Saturates	0.6	
Carbohydrates	43.8	
of Which Sugars	0.9	
Fibre	2.5	
Protein	8.5	
Salt	0.893	

Please note the information in this attachment has been provided in good faith and while all reasonable steps have been taken to ensure the accuracy of such information, neither Cuisine de France Ltd. Nor any of its employees, officers, agents or members of its group accept or assume

responsibility in relation to the contents of the attached. Changes to the information provided may be made at anytime without notice.

Version 1

Written by: Ken Chang

Approved by: Ken Chang

Date: 09/05/2013