



SPECIFICATION SHEETS

Specification No: MCGR026	Specification Date: 17.01.16
Product: Frozen Morning Rolls (36) Fords Brand	

Company Details

Supplier: McGhee's Bakery

Supplier Address: M8 Food Park
10 Keppochill Drive
Glasgow
G21 1HX

Technical Contact: David Webb
Position: Technical Manager
E-Mail: davidashford-webb@mcgheesbakery.co.uk
Tel No: 0141 331 4545
Fax No: 0141 331 4547
Website: www.mcgheesbakery.co.uk

Product

Product Description: A light golden brown round roll.



Ingredients Declaration:

WHEAT Flour (**GLUTEN**) (with added calcium carbonate, iron, niacin (B3) and thiamine (B1)), Water, Yeast, Rice Flour, Salt, Emulsifiers (E472e, E471), **SOYA** Flour, Vegetable Oil (Rapeseed), Flour Treatment Agents (E300, E920)

Packaging Type:

Unit size: 36 per box, 12 per layer.

Packaging: Inner Packaging – Poly-propylene blue bag
Outer packaging – Corrugated cardboard box 420mm x 320mm x290mm

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Shelf Life: 12 Months from date of manufacture
 Unwrapped – Day of defrost
 Wrapped – Day of defrost plus 1 day
 Defrost instructions: Defrost at room temperature for approximately 45 minutes.

Storage: Store away from strong sunlight in a dry cool place. Once opened consume within 24 hours

Nutritional Information:

Product Weight = Morning Roll 50 grams approx

Typical Values	Morning Rolls	
	Per 100g	Per Serving (50g)
Energy	244kcal	122kcal
	1039kj	519kj
Protein (g)	10.3	5.2
Fibre (g)	2.2	1.1
Fat (g)	1.3	0.6
Of which Saturates (g)	0.3	0.1
Carbohydrates (g)	53.0	26.5
Of which Sugars (g)	1.0	0.5
Sodium (g)	0.6	0.3
Salt (g)	1.4	0.7

Allergen Information:

Allergen	Present Yes/No
Gluten	Yes
Crustaceans	No
Fish	No
Eggs	No
Peanuts	No
Soya	Yes
Milk	No
Nuts	No
Celery	No
Mustard	No
Sesame Seeds	No
Sulphur Dioxide	No
Lupin	No
Molluscs	No

Group	Suitable
Vegetarians	Yes
Vegans	Yes
Coeliacs	No
Lactose Intolerants	Yes
Nut Allergy Sufferers	Yes

* May contain traces of Egg, Milk, due to the open plan bakery.

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Organoleptic Standards:

Appearance: A light soft round roll.

Colour: Light golden brown.

Taste: Slightly sweet doughy taste.

Texture: Smooth, light and airy.

Defects: No foreign bodies and or off odours

Microbiological Standards:

Microbiological Typical Results:

TVC 30°C <math><1 \times 10^5</math>

Coli forms <math><1 \times 10^3</math>

Yeast <math><1 \times 10^3</math>

Moulds <math><1 \times 10^4</math>

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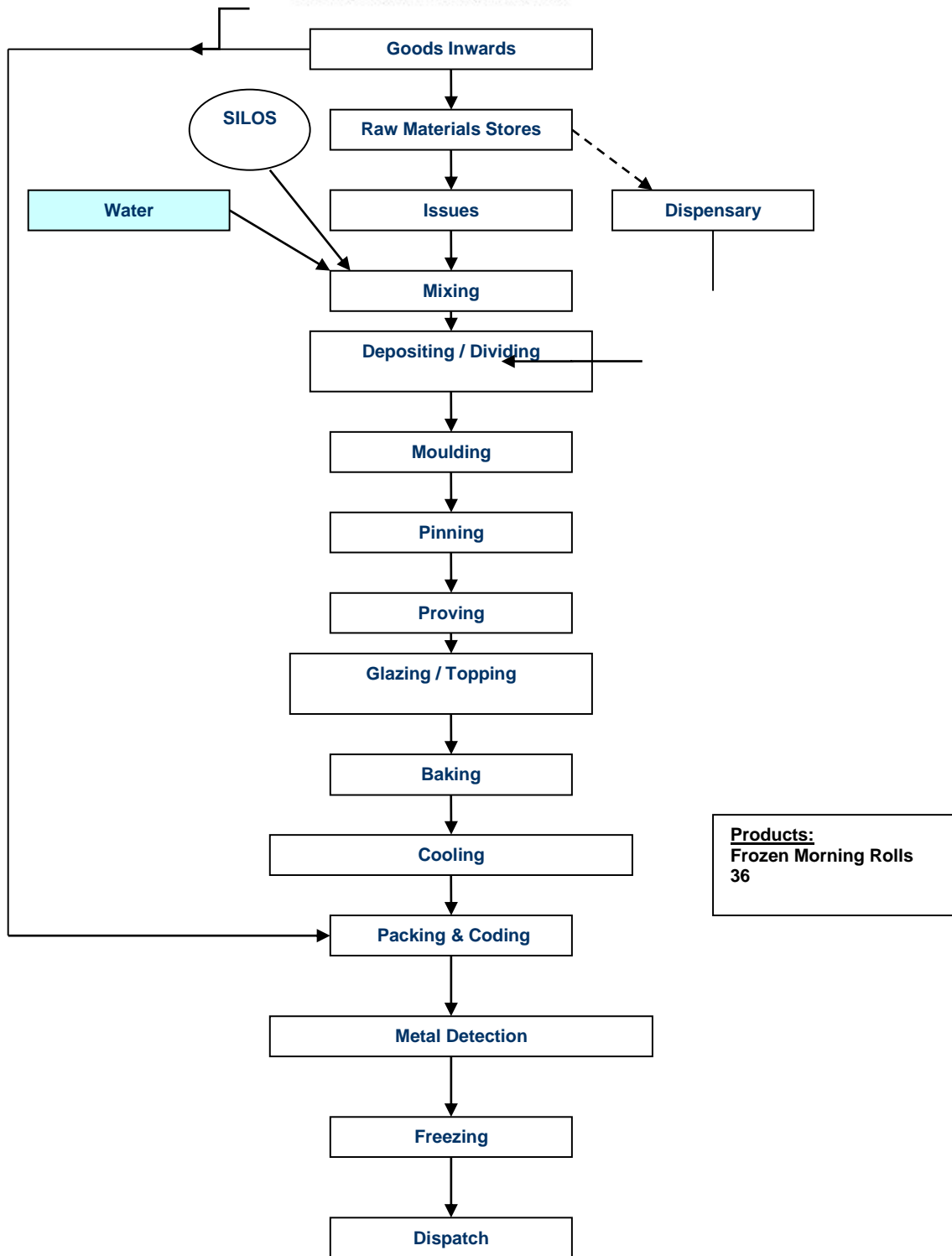
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Flow Diagram

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Approved for Supplier:

Signature: 

Name of Signatory: David Webb (BSc Hons)

Date: 17.01.16

Position: Technical Manager

Approved for Customer:

Signature: _____

Name of Signatory: _____

Date: _____

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