

### BRAKES FOOD SPECIFICATION

<b>Product Name</b> (as declared on packaging)	Fully Baked Plain Bagels	<b>Brakes Product Code</b>	F4884 (Menigo code 900180)
<b>Product Descriptive (legal) Name</b> (as declared on packaging)	48 x 100g approximately	<b>Brand</b>	Brakes
<b>Inner Pack Barcode</b>	5024333116929	<b>Sub-Brand</b>	La Boulangerie
<b>Storage Conditions</b>	Frozen	<b>Outer Pack Barcode</b>	

Unit Net Weight	Units Per Case	No. Portions per Saleable Unit	Pieces Per Saleable Unit	Drained/ Deglazed Weight	Recommended Portion size
4.8Kg	1	48	48	N/A	115g

<b>Ingredients List</b> (as declared on packaging)
Wheat Flour (with Calcium, Iron, Niacin, Thiamin), Water, Rye Flour, Sugar, Yeast, Rapeseed Oil, Salt, Malted Barley Flour, Emulsifier(Mono- and Di-Acetyl Tartaric Acid Esters of Mono- and Di-Glycerides of Fatty Acids), Flour Treatment Agent(Ascorbic Acid), Maize.

Allergy & Dietary Advice	
<b>Contains</b>	Barley, Gluten, Rye and Wheat
<b>May contain</b>	Sesame
<b>Suitable for Vegetarians</b>	Yes
<b>Suitable for Vegans</b>	No

Nutrition	Typical values As Sold	
	per 100g	per portion
Energy(kJ)	1078	1240
Energy(kcal)	254	293
Fat(g)	1.4	1.6
Saturates(g)	0	0
Carbohydrates(g)	50	58
Sugars(g)	4.5	5.2
Fibre(g)	2.5	2.9
Protein(g)	9.0	10
Salt(g)	0.73	0.84

Salt Targets 2017	Category	Meets Target
	2.3	No

#### Packaging Specification

Packaging Component	Material	Food Contact (Y/N)	Component Weight (g)
Bag	HDPE	Yes	18.95
Part Printed Case	Corrugated Board	No	304
Label	Paper	No	0.8
Tape	OPP	No	2
Pallet	Wood	No	28000
Pallet-wrap	LDPE	No	130

<b>Saleable Unit Dimensions (mm)</b> LengthxWidthxHeight	398x298x304m (external dimensions)
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<b>Palletisation</b>	<b>Cases per Layer:</b> 10	<b>Layers per Pallet:</b> 5
	<b>Max. Pallet Height (m)</b> 1.69	<b>Cases per pallet:</b> 50

<b>Traceability Code / Lot Marking</b>	<p>Ambient / Frozen (Long-Life) Products: As a minimum the 'Production Lot number' trace code should be evident, e.g. L 8234 (8 - year code e.g. 2018 ; 234 - Julian calendar year date code). In addition, occasionally supplier may voluntarily add unique factory coding.</p> <p>Chilled / Perishable (Short-Life) products: As a minimum the 'Use by' date to be provided using formats such as 'dd/mm/yy' or 'dd/mmm'(e.g. 10 / 08 / 18 - 10th August 2018 ; or 12 / Jul - 12th of July). In addition, occasionally supplier may voluntarily add unique factory coding.</p>
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Product Storage	Storage Temperature Max Manufacture / Packing (°C): -18
	Storage Temperature Max After Defrosting / Opening (°C) 25

Shelf Life	Maximum Shelf Life at Manufacture 365 days
	Maximum Shelf Life After Opening / Defrosting 2 days

Preparation & Cooking Instructions	
Storage Guidelines	Do not refreeze after thawing. Keep Frozen at -18°C or below.
Defrosting Guidelines	HANDLING GUIDELINES FROM FROZEN Remove the required amount from the outer case. Do not remove product from the bag. Allow to defrost at room temperature for 2 to 3 hours. Once defrosted store in a sealed bag in a cool ambient dry place away from direct sunlight. It is not recommended that this product is stored in a refrigerator. Shelf life once defrosted 2 days
Cooking Warnings	

Product Sensory Quality Attributes	As Delivered	As Consumed
Packaging	48 Bagels packed into a blue HDPE liner. Pre-printed outer case with 2 outer case labels. Ingredient Declaration & Nutritional Info on the long plain side of the box. Marketing Info on the short plain side of the box. Best Before date to be on both labels.	48 Bagels packed into a blue HDPE liner. Pre-printed outer case with 2 outer case labels. Ingredient Declaration & Nutritional Info on the long plain side of the box. Marketing Info on the short plain side of the box. Best Before date to be on both labels.
Appearance	Bake colour within the range in the bake colour guide.  The crust is even with some sheen.  Some small open cracks on the crust around centre hole and outer edge may be present on less than half of product surface. (paler bake on burst may be visible) Consistent round to oval shape within the diameter measurements with distinct near circular hole in the middle.  2 or fewer kiss marks present per bagel	Bake colour within the range in the bake colour guide.  The crust is even with some sheen.  Some small open cracks on the crust around centre hole and outer edge may be present on less than half of product surface. (paler bake on burst may be visible) Consistent round to oval shape within the diameter measurements with distinct near circular hole in the middle.  2 or fewer kiss marks present per bagel
Aroma	Frozen Product.	Sweet white bagel with malty back-notes.
Flavour	Frozen Product	Sweet white bagel with malty back-notes. No notable change over life.
Texture	Frozen Product	Moist and slightly chewy. Crumb to be close with no large air pockets. Resilient crumb if lightly pressed

Product Claims	
Other Claims	
Safety Warnings	
Environmental Claims	Brakes supports recycling. Our boxes are typically made from 65% recycled material and are biodegradable. Please recycle this box. Contact your local Authority and speak to the Recycling Officer for advice.

Origin	Country of Origin:	Produced and packed in: United Kingdom
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NOTE: Brakes branded products do not contain any GMO

The information given above is based on details provided by the supplier. It is correct at the time of Approval / Issue date, and will conform to this specification until updated

Approval Date	13 February 2019
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We recommend that customers always read the information appearing on the label before using the product. For further advice, please contact Brakes Customer Service on 0345 606 9090

Brakes Technical Services  
Doc Issue Date: 13/12/2019 12:52