

BRAKES FOOD SPECIFICATION

Product Name	4" Unseeded Burger Bun	Brakes Product Code	F5222
(as declared on packaging)			
Product Descriptive (legal) Name	Pre-sliced; approximately 10cm, 48 buns	Brand	Brakes
(as declared on packaging)			
Inner Pack Barcode	5024333117865	Sub-Brand	La Boulangerie
Storage Conditions	Frozen	Outer Pack Barcode	05024333117865

Unit Net Weight	Units Per Case	No. Portions per Saleable Unit	Pieces Per Saleable Unit	Drained/ Deglazed Weight	Recommended Portion size
2.4Kg	4	48	12	n/a	50g

Ingredients List (as declared on packaging)
Wheat Flour (with Calcium, Iron, Niacin, Thiamin), Water, Sugar, Salt, Yeast, Dextrose, Rapeseed Oil, Emulsifiers(Mono- and Di-Acetyl Tartaric Acid Esters of Mono- and Di-Glycerides of Fatty Acids, Mono- and Di-Glycerides of Fatty Acids), Flour Treatment Agents(Ascorbic Acid, L-Cysteine Hydrochloride).

Allergy & Dietary Advice	
Contains	Gluten and Wheat
May contain	Sesame
Suitable for Vegetarians	Yes
Suitable for Vegans	Yes

Nutrition	Typical values As Sold	
	per 100g	per portion
Energy(kJ)	1103	552
Energy(kcal)	261	130
Fat(g)	2.5	1.3
Saturates(g)	0	0
Carbohydrates(g)	50	25
Sugars(g)	4.4	2.2
Fibre(g)	2.9	1.5
Protein(g)	8.6	4.3
Salt(g)	0.84	0.42

Salt Targets 2017	Category	Meets Target
	2.1	No

Packaging Specification

Packaging Component	Material	Food Contact (Y/N)	Component Weight (g)
Fully Printed Case	Corrugated Board	No	271
Bag	LDPE	Yes	6.7
Tape	PP	No	435
Shrink-wrap	LDPE	No	250
Pallet	Wood	No	28000

Saleable Unit Dimensions (mm) LengthxWidthxHeight	397 x 297 x 176
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Palletisation	Cases per Layer: 10	Layers per Pallet: 8
	Max. Pallet Height (m) 1.6	Cases per pallet: 80

Traceability Code / Lot Marking	<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): 0	
	Storage Temperature Max After Defrosting / Opening (°C) 0	
Shelf Life	Maximum Shelf Life at Manufacture	365 days
	Maximum Shelf Life After Opening / Defrosting	4 days
Preparation & Cooking Instructions	Barbeque n/a Boil n/a Deep Fry n/a Grill n/a Poach n/a Shallow Fry n/a Steam n/a n/a	
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 1–2 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 4 days	
Cooking Warnings		
Product Sensory Quality Attributes	As Delivered	As Consumed
Packaging	Inner Clean and clear bag without any damage to the bag. Intact Thurne tag seal with clear Date & Julienne code. Correct amount (12) in pack, no evidence of bun squashing in bag. Outer Correctly sealed, without any damage to box or to tape. Clear Date Code in correct position. Correct no. of bags in box. Good visual packing appearance on open, all bags are right way up. Smudged date code but still legible. Bag is slightly creased / crumpled but is still fully intact.	Inner Clean and clear bag without any damage to the bag. Intact Thurne tag seal with clear Date & Julienne code. Correct amount (12) in pack, no evidence of bun squashing in bag. Outer Correctly sealed, without any damage to box or to tape. Clear Date Code in correct position. Correct no. of bags in box. Good visual packing appearance on open, all bags are right way up. Smudged date code but still legible. Bag is slightly creased / crumpled but is still fully intact.
Appearance	Bun squashing: no evidence of squashing. Colour: golden brown outer surface. Base Colour: is golden brown and even, without any evidence of debris (flour etc.). Shape/Pan flow: Round-shape and even/good pan flow. Slightly misshapen but product fits within spec dimensions. Slightly lighter or darker bake colour. Wrinkled on top but not cracked.	Bun squashing: no evidence of squashing. Colour: golden brown outer surface. Base Colour: is golden brown and even, without any evidence of debris (flour etc.). Shape/Pan flow: Round-shape and even/good pan flow. Slightly misshapen but product fits within spec dimensions. Slightly lighter or darker bake colour. Wrinkled on top but not cracked.
Aroma	Baked bread aroma, slightly yeasty/doughy	Baked bread aroma, slightly yeasty/doughy
Flavour	Bread-like flavour with a yeasty back note	Bread-like flavour with a yeasty back note
Texture	Slightly springy to touch. Crust is slightly firmer than inner crumb. Crumb is close with even cell size. No evidence of tearing on the slicing. Slice: A fully and evenly sliced white bap. Soft eating bread roll with a slightly aerated texture. Soft texture at start of life, slightly drier at end of life.	Slightly springy to touch. Crust is slightly firmer than inner crumb. Crumb is close with even cell size. No evidence of tearing on the slicing. Slice: A fully and evenly sliced white bap. Soft eating bread roll with a slightly aerated texture. Soft texture at start of life, slightly drier at end of life.
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

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	14 November 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: 28/11/2019 14:01