



Product Name: Large Pitta Bread Date of Issue: 19.11.2018	Specification No: LPW10 Issue No: N1
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### **1. Manufacture's Details**

Manufacturer: Leicester Bakery Ltd Address: Sabat Building Kent Street Leicester Post Code: LE2 0AY	Contacts: Shoiab Sabat Sales: Faiz Desai Technical: Siraz Adam Telephone: 0116 253 9790 Fax: 0116 251 3217
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### **2. Transportation**

Contact: Faiz Desai	
Telephone: 0116 253 9790	Fax: 0116 251 3217

### **3. Pallet Configuration**

Product weight per box: 11.5 kg	Boxes/Pallet: 42 (7 boxes per layer / 6 layers per pallet)
Polythene packaging weight 3 gms	Corrugated box-weight 600 gms approx
Overall final weight per box 12.19 kg (e) Approx	

### **4. Description of Packaging**

Product in Polythene: Bag	Size: 22 cm x 14 cm (e)
<i>Packing Method:</i> Fresh/Frozen	
<i>Sealing Method:</i> Yellow tag	
Outer Packaging: Corrugated box	Size: L466 x W386 x H192 mm

### **5. Labelling**

<p><u>Storage</u> If purchased fresh, Avoid extremes of temperatures and direct sunlight. Suitable for home freezing, freeze on day of purchase. Use within 12 months. If purchased frozen, store below -18°C, do not refreeze once thawed. Once opened or defrosted, consume within 24 hours.</p> <p><u>Heating guidelines</u></p>
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Remove product from packaging, sprinkle lightly with water and place in a toaster on low setting for 1 minute or under a grill for 2 minutes for perfect freshness.

Barcode: 5027255 078610

Ingredients

**Wheat** flour (gluten), water, yeast, salt, preservative (E282).

Allergy advice: For allergens see ingredients in **bold**. May also contain Milk.

Suitable for home freezing

Suitable for vegetarians

**6 Pack**

Product details:	YES	Flavour/Taste:	YES
Customer/Supplier Name:	YES	Best before date:	YES
Units per pack:	YES	Production date:	YES
Allergy Advice:	YES	Julian date:	YES

**6. Product Weight/Quantity & Size**

Baked Net weight: 80 g (e)	Product size: 20 cm x 12 cm ± 1 cm (e)
6 pcs per pack	24 packs per box
Product weight 480 gms per pack	

**7. Ingredients**

**Wheat** Flour (fortified with Calcium, Iron, Niacin, Thiamine), Water, Yeast, Salt, Calcium Propionate (Preservative E282).

**8. Additives Present**

Additives present in the product, including:

Carry-over additives or processing aids from compound ingredients

E-Number	Name	In which ingredient	Function in ingredient	Function in final product
E415	Stabiliser (xanthan gum)	Yeast	Fermenter	N/A
E282	Calcium Propionate	Calcium Propionate	Preservative	Prevent bacteria & mould growth

**9. Consumer Details**

Does the Product contain any of the following?



PRODUCT	YES	NO
Milk or Milk derivatives:		✓
Egg or Egg Derivatives:		✓
Wheat / Wheat derivatives/ Gluten:	✓	
Nuts and their derivatives:		✓
BHA/BHT:		✓
Glutamates:		✓
Benzoates:		✓
Sulphur Dioxide / Sulphites:		✓
Animal Products/ Fish:		✓
Artificial Flavourings:		✓
Natural Flavourings:		✓
Soya Derivatives incl. Soya derived lecithin:		✓
H.V.P:		✓
Lupins		✓
Soya		✓
Sulphites		✓
Emulsifiers:	✓	
Stabilisers:	✓	
Colours:		✓
Celery:		✓
Mustard:		✓
Others (State):		✓

### 10. Allergens: Does the product contain?

Allergens	Yes	No	Comments
Nut		✓	
Sesame seeds		✓	
Milk		✓	
Gluten	✓		Present in wheat
Egg		✓	
Fish/Shellfish		✓	
Crustacean		✓	
Soya		✓	
Sulphur dioxide/Sulphite		✓	
Mustard, Mustard Seed		✓	
Celery/celериac		✓	
Peanuts		✓	

### 11. Allergens: Cross contamination

Date: 19.11.18, Issue: N1, Reason: New spec for different case qty, written by: N 3  
Salimraja Authorised by: S Sabat

Allergens	Yes	No	Comments
Nut		✓	
Sesame seeds		✓	
Milk (yogurt)	✓		Procedures in place
Milk Powder	✓		Procedures in place
Gluten	✓		Present in wheat
Egg		✓	
Fish/Shellfish		✓	
Crustacean		✓	
Soya		✓	
Mustard, Mustard Seed		✓	
Celery/celeriac		✓	
Peanuts		✓	

## 12. Nutritional Information

Calculated Values 100gms (e)	
Energy:	1039 kj/244 kcal
Fat:	1.0g
Saturates	0.1g
Carbohydrate:	53.7g
Sugar	1.0g
Fibre	2.2g
Protein	8.5g
Salt	0.6g

## 13. Process Details

HACCP information available upon request

***1 CCP is evident within the process***

- 1) Metal Detection: Units pass through an in-line metal detector. Verifying checks on the metal detector are conducted at 60 minute intervals, using the following test pieces: 2.0mm Ferrous / 2.0mm Non Ferrous and 3.5mm Stainless Steel**

#### 14. Microbiological Parameters

Test	Target	Limit	Comments
TVC at 30oC	$1 \times 10^3/g$	$5 \times 10^5/g$	
Enterobacteriaceae	<100 /g	$1 \times 10^4/g$	
E. Coli	<20/g	< $10^2/g$	
Staphylococcus aureus	10/g	100/g	
Listeria monocytogenes	Absent in 25g	Absent in 25g	
Salmonella	Absent in 25g	Absent in 25g	
Yeast	< $10^2/g$	$1 \times 10^4/g$	
Mould	< $10^2/g$	$1 \times 10^4/g$	

#### 15. Quality / Hazard Control

Hazard	Control Measure
1. Foreign Material	<ul style="list-style-type: none"> <li>* <b>Visual inspection conducted at receipt – for damage, pest activity, physical contamination.</b></li> <li>* <b>Visual inspection when packaged ingredients are decanted into lidded containers</b></li> <li>* <b>Monthly Glass &amp; Perspex audit is conducted</b></li> <li>* <b>Staff awareness – continuous visual inspection</b></li> <li>* <b>Strict "Wood Policy" – wood (i.e. wooden pallets) are only permitted in certain areas</b></li> <li>* <b>(Refer to Metal Detection)</b></li> <li>* <b>Monthly Sharps audit</b></li> </ul>
2. Pests	<b>Cannon Pest Control – contracted to 8 x routine inspections</b>
3. Recipe Control	<ul style="list-style-type: none"> <li>* <b>Trained, competent staff carrying out mixing procedures</b></li> <li>* <b>Approved, documented recipe control sheets – issued to the mixing department</b></li> <li>* <b>Daily monitoring is evident</b></li> </ul>
4. Temperature Control	<ul style="list-style-type: none"> <li>* <b>Mixing and Dough temperatures Documents are inspected on a regular basis</b></li> <li>* <b>Oven temperature checks are made on a regular basis</b></li> </ul>



	<b>* Staff adhere to a strict code of practice ensuring food safety</b>
5. Metal	<b>All product travels through an in-line metal detector after the product has been packed – the metal detector is verified at 60 minute intervals with the following test pieces: 2.0mm Ferrous / 2.0mm Non Ferrous / 3.5mm Stainless Steel</b>
6. Wrong Pack/Unit	<b>*All packaging is inspected for the correct criteria prior to being released to production</b>

Customer Signed: .....

Please print name: .....

Date: .....