

Country Style KITCHEN

PRODUCT NAME	72 Plain White Bagel	PRODUCT CODE	LDA00714	TOTAL SHELF LIFE	9 Months
STORAGE	FROZEN (<18°C)	MESURING CODE	7000	COMMODITY CODE	1905 9080 00

PRODUCT DESCRIPTION	
72 Fully frozen plain white bagels, supplied bulk packed in an outer case.	

INGREDIENT DECLARATION
Wheat Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, RYE Flour, Sugar, Yeast, Vegetable Oils (Rapeseed Oil, Sunflower Oil), Salt, WHEAT Gluten, WHEAT Flour, Malted WHEAT Flour, Emulsifiers (Mono- and diglycerides of fatty acids, Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids), Tapioca Starch.

ALLERGEN INFORMATION
Allergy Advice: For allergens including cereals containing gluten, see ingredients above in BOLD . May also contain nuts, sesame, egg, milk, soya, barley, oats, spelt (wheat) and Kamut (wheat).

PRODUCT DIMENSIONS			
UNIT WEIGHT (g)	100g (+/- 12g)	UNIT DIAMETER (mm)	114 mm (+/- 12mm)
UNIT WIDTH (mm)	35 mm (+/- 7mm)	UNIT HEIGHT (mm)	114 mm (+/- 12mm)

NUTRITIONAL INFORMATION - CALCULATED				
TYPICAL VALUES	Per 100g	Per Serving	100 g	Reference Intake
Energy (kJ)	1165	1165		8400kJ
Energy (kcal)	275	275		2000kcal
Fat	1.7	1.7		70g
of which Saturates	0.4	0.4		20g
Carbohydrates	54.2	54.2		260g
of which Sugars	7	7.0		90g
Fibre	2.6	2.6		
Protein	9.4	9.4		50g
Salt	0.66	0.7		6g

PREPARATION INSTRUCTIONS			
Finish From Frozen: Remove the required number of bagels from the outer case and defrost at room temperture for 90 minutes. As guidance bake from frozen at 220° for 5 - 7 minutes			
STORAGE POST PREPARATION	Ambient	SHELF LIFE POST PREPARATION	1 Day
SUITABLE FOR	Vegetarians		

MICROBIOLOGICAL STANDARDS

TEST		TARGET	REPORT LIMIT
Total Viable Count (TVC)	/g	<1000	>5000
Enterobacteriaceae	/g	<10	>100
Esherisha Coli	/g	<10	>100
Staphylococcus aureus	/g		
Bacillus Cereus	/g		
Clostridium perfringens	/g		
Salmonella	/25g	ND	Detected
Listeria sp.	/25g	ND	Detected
Yeasts	/g	<20	>100
Moulds	/g	<20	>100

PACKING INFORMATION

OUTER CASE LABEL	PACKING INFORMATION
72 CSK PLAIN WHITE BAGELS LDA00714 JULIAN CODE: L22253 BEST BEFORE: 10/06/23 BATCH No: ???????? INGREDIENTS: Wheat Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, RYE Flour, Sugar, Yeast, Vegetable Oils (Rapeseed Oil, Sunflower Oil), Salt, WHEAT Gluten, Malted WHEAT Flour, Emulsifiers (Mono- and Diglycerides of Fatty Acids, Mono- and Diacetyl tartaric Acid Esters of Mono- and Diglycerides of Fatty Acids), Tapioca Starch. Allergy Advice: For allergens including cereals containing gluten, see ingredients in BOLD. May also contain nuts, sesame, egg, milk, soya, barley, oat, spelt and kamut. Nutrition: Typical values (as sold) per 100g: Energy 1165kJ / 275 kcal; Fat 1.7g (of which Saturates 0.4g); Carbohydrates 54.2g (of which Sugars 7.0g); Fibre 2.6g; Protein 9.4g; Salt 0.66g. Storage Instructions: Store at -18°C or colder. Finish From Frozen: Remove the required number of bagels from the outer case and defrost at room temperature for 90 minutes. Or as guidance bake from frozen at 220°C for 5-7 minutes. Nett Wgt: 7.20Kg Gross Wgt: 7.69Kg  (01)05017221660307 Manufactured in the UK by Country Style Foods, 50 Pontefract Lane, LS9 8HY Leeds. EU Address: Country Style Foods Europe (BE), John Cockerillstraat 80, Lommel 3920 Belgium	CASE DIMENSIONS Width 598 mm Length 298 mm Height 210 mm Units Per Case 72 Cases Per Layer 5 Layers Per Pallet 8 Total Number Of Cases 40 Units Per Pallet 2880 Case Gross Weight (Kg) 7.2 Case Nett Weight (Kg) 7.69 Pallet Type: CHEP Total Pallet Height (m) 1.842 Total Pallet Weight (Kg) 336.12 Paper Waste Per Outer (g) 364.4 Plastic Waste Per Outer (g) 36.259
	BATCH CODING
	JULIAN DATE CODE OF MANUFACTURE - PRINTED ON OUTER CASE LABEL
	BEST BEFORE DATE - PRINTED ON OUTER CASE LABEL
	SPECIFIC PALLET BATCH NUMBER - PRINTED ON OUTER CASE LABEL

PRODUCTION SITE INFORMATION

PRODUCED AND PACKED IN THE UK BY COUNTRY STYLE FOODS, 50 PONTEFRACT LANE, LEEDS, LS9 8HY

BRC ACCREDITED - SITE NUMBER - 1897307

RSPO ACCREDITED - CU-RSPO SCC-832872

SPECIFICATION REVISION DATE:	02/09/2022	SPECIFICATION REVISION NUMBER	2
AUTHORISED BY:	Jonathan Wilman		

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