

Company Information	
Company Name	Fosters Bakery (Staincross) Limited
Address	Towngate, Mapplewell, Barnsley, South Yorkshire. S75 6AS. United Kingdom
Telephone	01226 382877
Fax	01226 390087
Website	www.fostersbakery.co.uk
Registered in England	637941

Company Details and Contacts					
Technical Contacts	technical@fostersbakery.co.uk				
Quality, Specifications & Complaints	<table border="1"> <tr> <td>Orsolya Szekeres Extension: 606 Mobile: 07827 241682 orsi@fostersbakery.co.uk</td> <td>Mollie Stradling Extension: 608 Mobile: 07956 860857 mollie@fostersbakery.co.uk</td> </tr> </table>	Orsolya Szekeres Extension: 606 Mobile: 07827 241682 orsi@fostersbakery.co.uk	Mollie Stradling Extension: 608 Mobile: 07956 860857 mollie@fostersbakery.co.uk		
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NPD & Specifications	<table border="1"> <tr> <td>Elaine Foster Extension: 680 Mobile: 07876 568673 elaine@fostersbakery.co.uk</td> <td></td> </tr> <tr> <td>Adam Westnedge Extension: 687 aw@fostersbakery.co.uk</td> <td>Tom Hall Extension: 680 tomhall@fostersbakery.co.uk</td> </tr> </table>	Elaine Foster Extension: 680 Mobile: 07876 568673 elaine@fostersbakery.co.uk		Adam Westnedge Extension: 687 aw@fostersbakery.co.uk	Tom Hall Extension: 680 tomhall@fostersbakery.co.uk
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Sales Managers & Emergency Contacts	<table border="1"> <tr> <td colspan="2">salesforce@fostersbakery.co.uk</td> </tr> <tr> <td>Sara Beaumont Direct Dial: 01226 215989 Mobile: 07855 346137 sara@fostersbakery.co.uk</td> <td>Toni Farey-Hirst Direct Dial: 01226 215986 Mobile: 07974 442864 toni@fostersbakery.co.uk</td> </tr> </table>	salesforce@fostersbakery.co.uk		Sara Beaumont Direct Dial: 01226 215989 Mobile: 07855 346137 sara@fostersbakery.co.uk	Toni Farey-Hirst Direct Dial: 01226 215986 Mobile: 07974 442864 toni@fostersbakery.co.uk
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Order Placing	01226 382877 orders@fostersbakery.co.uk				

BRC		
Certification Body	FoodChain ID Certification Ltd	
Site Code	8906338	
BRC Directory	https://directory.brcgs.com/site/8906338	

SEDEX	
Company Reference	ZC1080860

ERUDUS	
Product ID	

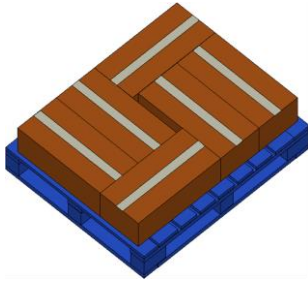
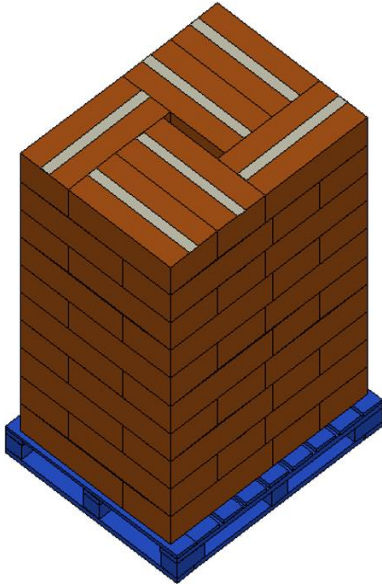
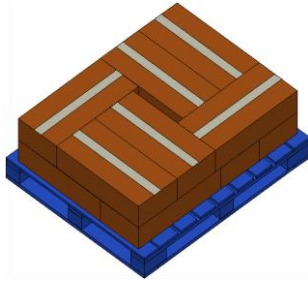
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Spec-Full	Full Specification	A Westnedge	O Szekeres	07/08/2025	4	Page 1 of 9
Reason for Amendment: Changes around images including product & pallet						


Product Details	
Product Code	6071
Product Name	Malted Bloomer Bread (16+2) x 5
Product Description	Pre-sliced malted bloomer bread
Country of Origin	The United Kingdom of Great Britain and Northern Ireland (ENGLAND)
Tariff Code	1905903000
Meursing Code	7010
Barcode	5020179060716
Dimensions	Length (mm): 265 +/- 10mm Width (mm): 150 +/- 10mm Height (mm): 120 +/- 10mm Baked Weight (g): 800 +/- 10g Slice Thickness (mm): 14 +/- 3mm Slice Weight (g): 45 +/- 5g Slice Count: 16 slices + 2 crusts
Appearance / Colour	Malted bread with a dark crust
Units Per Pack	1
Packets Per Case	5
Total Units Per Case	5
Cases Per Pallet Layer	6
Layers Per Pallet	10
Total Units Per Pallet	60
Net Case Weight (kg)	4.000
Gross Case Weight (kg)	4.36
Shelf Life	Maximum: 12 months frozen from the day of production (format: MMMYYYY). Minimum: 9 months frozen from the day of production. Once Defrosted: 3 days in cool, dry, ambient conditions.
Storage	Storage: Keep Frozen
Defrosting Guidelines	Remove the required amount from the outer case. Do not remove product from the bag and allow to defrost at room temperature. Once defrosted store in a sealed bag in a cool dry place away from direct sunlight. It is not recommended that this product is stored in a refrigerator as bread stales quicker below 5°C.

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Packaging Information		Material	Dimensions
Primary Packaging	Blue Tinted LDPE (Low Density Polyethylene) Bag	<ul style="list-style-type: none"> Gauge: 25 microns 100% Recyclable Recycled Content: 0% 	Weight (g): 5.8 Units: 5
	Yellow / White Polypropylene Easy Open Necktie	<ul style="list-style-type: none"> Gauge: 60 µm Length: 110mm Adhesive: Synthetic Rubber 	Weight (g): 1 Units: 5
Food contact packaging complies within the meaning of Article 16(1) of Regulation (EC) No. 1935/2004 on materials and articles intended to come into contact with food.			
Secondary Packaging	Corrugated Cardboard Box	<ul style="list-style-type: none"> Recycled Content: 100% 100% Recyclable Corrugator Adhesive: Wheat Starch Converter Adhesive: PVA Clear Polypropylene Adhesive tape 	Case Length (mm): 596 Case Width (mm): 280 Case Height (mm): 157 Weight Of Cardboard (g): 329.5
Tertiary Packaging	Wooden Pallet		Type: Blue Chep UK Length: 1200mm Width: 1000mm Weight: 28kg
Tertiary Packaging	Pallet Wrap	<ul style="list-style-type: none"> Clear Polypropylene Gauge: 10 microns Recycled Content: 30% 100% Recyclable 	Weight (g): 110
	Pallet Label		
	Adhesive Pallet Label		

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Pallet Configuration	
Pallet Layers	Full Pallet
	
	

Product Image


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Outer Case Label



Malted Bloomer Bread (16+2) x 5



510201791060716

6071

Best Before End
SEP 2026

Store Frozen at -18°C
Fosters Bakery (Staincross)
Limited, Towngate,
Mapplewell, Barnsley, South
Yorkshire, S75 6AS Tel: 01226
382877 www.fostersbakery.co.uk

TRACE CODE
1207120925

NUTRITIONAL Typical
Values as per 100g

Energy 1058kJ / 252kcal
Fat 2.2g
Of which saturates 0.8g
Carbohydrate 48.5g
Of which sugars 2.2g
Fibre 3.5g
Protein 9.5g
Salt 0.85g

6071 - INGREDIENTS: Fortified WHEAT Flour (WHEAT Flour, Calcium Carbonate, Niacin, Iron, Folic Acid, Thiamin), Water, Malted WHEAT Flake (9.4%), Wholemeal WHEAT Flour, WHEAT Gluten, Yeast, BARLEY Malt Flour (1.3%), Salt, Palm Oil, Emulsifiers [Mono and di-glycerides of fatty acids, Mono and di-acetyltartaric acid esters of mono and di-glycerides of fatty acids], Rapeseed Oil, Acidity Regulator [Acetic Acid], Flour treatment agent [Ascorbic Acid].

Allergy Advice ALLERGY ADVICE: For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters. May contain other cereals containing GLUTEN (OAT, RYE), MILK, EGG and SOYA.



12.09.26

Labelling Information

Product code, product description, traceability code (format: hhmddmmy) & best before (format: MMMYYYY). Ingredient listing, allergen & nutritional information. Supplier information.

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Ingredient Declaration	
Fortified WHEAT Flour (WHEAT Flour, Calcium Carbonate, Niacin, Iron, Folic Acid, Thiamin), Water, Malted WHEAT Flake (9.4%), Wholemeal WHEAT Flour, WHEAT Gluten, Yeast, BARLEY Malt Flour (1.3%), Salt, Palm Oil, Emulsifiers[Mono and di-glycerides of fatty acids, Mono and di-acetyltartaric acid esters of mono and di-glycerides of fatty acids], Rapeseed Oil, Acidity Regulator[Acetic Acid], Flour treatment agent[Ascorbic Acid].	
Contains non-declarable food grade enzymes that are manufactured by fermentation of a microorganism that is not present in the final product. The production organism is improved by means of modern biotechnology.	
Ingredients constituting less than 2% of the finished product may be listed in a different order after the other ingredients.	
Allergy advice	For allergens, including cereals containing Gluten, see CAPITALISED ingredients.
	Manufactured at a site that handles Cereals containing Gluten, Milk, Eggs and Soya.
	Although good precautions are taken to segregate allergens there is a risk of cross contamination.
	May contains statement printed on outer case.

Nutritional Information		
	Per 100g	Per 0.800 kg Loaf
Energy	1058kJ	8464kJ
	252kcal	2015kcal
Fat	2.2g	17.6g
of which saturated	0.8g	6.1g
of which mono-unsaturated	0.5g	4.0g
of which poly-unsaturated	0.6g	5.0g
of which trans fat	0.0g	0.0g
Carbohydrates	48.5g	387.9g
of which sugars	2.2g	17.3g
of which starch	46.0g	368.3g
Fibre	3.5g	28.1g
Protein	9.5g	76.2g
Sodium	0.3g	2.7g
Salt (from sodium)	0.85g	6.79g
Added Sugars	0.0g	0.0g
Non-Milk Extrinsic Sugars	0.340g	2.716g
Moisture	38.1g	305.1g
Solids	61.9g	494.9g
Alcohol	0.0g	0.0g
Source of Information	Calculated from supplier sources and McCance & Widdowson, USDA databases	
Nutritional values represent "typical" values. Food is a natural product, so the exact nutritional values vary from batch to batch.		

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Allergen Information				
	Present In Product	Handled on Site	Shared Equipment	Comments
Cereals Containing Gluten (barley, oats, rye, spelt & wheat) & products thereof (**)	Yes	Yes	Yes	Wheat, Barley, Oats, Rye handled on site. If not present, alibi labelling required
Celery, celeriac & products thereof	No	No	No	
Crustaceans & products thereof	No	No	No	
Egg & products thereof	No	Yes	Yes	If not present, alibi labelling required
Fish & products thereof	No	No	No	
Lupin & products thereof	No	No	No	
Milk & products thereof	No	Yes	Yes	If not present, alibi labelling required
Molluscs & products thereof	No	No	No	
Mustard & products thereof	No	No	No	
Other Nuts (almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut and Macadamia nut (Queensland nut)) & products thereof (*)	No	No	No	Site does not handle
Peanut & products thereof	No	No	No	Site does not handle
Sesame seeds & products thereof	No	No	No	Site does not handle
Soybeans & products thereof	No	Yes	Yes	If not present, alibi labelling required
Sulphites / Sulphur dioxide (>10 ppm)	No	Yes	No	Seasonally in dried fruits, no may contain statement is required

(*) Other Nuts	
Including, but not limited to Almonds, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia (Queensland nut).	

(**) Cereals Containing Gluten	
Namely wheat (including specific varieties like Spelt & Khorasan), Barley, Oats & Rye and their hybridised strains.	

Cereals Containing Gluten Questionnaire				
	Present In Product	Handled on Site	Shared Equipment	Comments
Wheat	Yes	Yes	Yes	If not present, alibi labelling required
Barley	Yes	Yes	Yes	
Oats	No	Yes	Yes	
Rye	No	Yes	Yes	
Gluten	Yes	Yes	Yes	
Spelt	No	No	No	
Kamut (Khorasan Wheat)	No	No	No	

Dietary Information			
	Suitable For	Certified	Comments
Vegetarian Diet	Yes	No	Vegetarian by recipe, site does not handle meat products.
Coeliacs	No	No	
Halal	No	No	Product & Site are not Halal Certified. Suitability based on risk assessment.
Kosher	No	No	
Organic	No	No	
Vegan Diet (***)	Yes	No	If suitable for = "Yes": vegan by recipe, but site does handle Milk & Egg products.

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(*) Vegan**

We do not make a 'free from' claim on products which are suitable for vegans. Our products are suitable for a vegan diet by recipe; meaning that there are no deliberately added animal products (milk or egg). Milk and eggs are controlled by allergen controls on our site, including segregated storage and colour coded storage bins and equipment, but the risk of traces of milk or eggs present in our product will never be zero. It might even be detected by laboratory tests. Therefore, all our products are labelled as 'may contain egg, milk (and soya).'

Palm Oil

Does this product Palm Oil	Yes
Does this product contain RSPO MB palm oil	No
Does this product contain RSPO SG palm oil	Yes
RSPO membership number	9-0649-14-000-00
Certificate number	BMT-RSPO-000475

GMO and Irradiation

Does this product contain any genetically modified protein or DNA?	No
Has this product and its ingredients been genetically modified?	No
Has this product been irradiated?	No

CCP – Metal Detection

Identified Hazard and Source	Physical Risk. Metal contamination of products from processing operations / equipment. Metal in finished product due to failure of the metal detection system.
Critical Limit (production line dependant)	2.0mm Ferrous, 2.5mm Non-Ferrous, 4.5mm Stainless Steel OR 1.5mm Ferrous, 1.5mm Non-Ferrous, 2.5mm Stainless Steel
Frequency of Testing	Shifts start, Middle of shift, Shift end. After breaks or breakdowns. Product changeover. During long runs, every hour.

Microbiological Standards

	Unit	Target	Reject	Method
Aerobic colony count 30°C for 48 hrs	Cfu/g	< 10 ⁴	> 10 ⁶	M101 In-house method using PCA pour plate incubated at 30°C for 48 hours
Coagulase positive Staphylococci (incl. Staphylococcus Aureus)	Cfu/g	<20	<10 ³	M005 based on BS EN ISO 6888-1:2021+Amd:2023
Coliforms (P)	Cfu/g	<100	>10 ³	M003 based on BS ISO 4832:2006
Escherichia coli	Cfu/g	<20	>100	M023 based on BS ISO 16649-2:2001
Listeria spp	Cfu/g	ND in 25g	Detected in 25g	M163 using Neogen Less Plus Broth and ALOA, confirmation/speciation using Microbact Listeria 12 L
Salmonella spp	Cfu/g	ND in 25g	Detected in 25g	M164 using Neogen BPW HQ + OBOP-S supplement and CASE selective media. Confirmation using BioMerieux API 20E and Pro-Lab antisera
Bacillus Cereus (P)	Cfu/g	<50	>100	M009 based on BS EN ISO 7932:2004+A1:2020

Microbiological sampling is carried out to an annual schedule which covers our full range of recipes. Due to the varying slice options and case sizes, we offer, testing is not carried out on every product code. Laboratory results are available upon request.

External Laboratory Name: One Scientific Limited **UKAS Number:** 2048

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Issue, Authorisation and Approval

Malted Bloomer Bread (13+2) x 11

WARRANTY: Fosters Bakery (Staincross) Limited hereby warrants that all foods, ingredients, and packaging supplied shall comply with all relevant UK and European legislation and statutes including all regulations, statutory instruments, Directives, Orders, Decisions, or other requirements made thereafter.

A documented vulnerability assessment has been undertaken for all raw materials and information received from approved suppliers in regards with their supply chains and raw material integrity which underpins the current document.

Fosters aims to supply product of the agreed quality; at times this may require slight adjustments to the recipe to accommodate natural variations in raw material (especially flour). Fosters will never add an ingredient not already agreed in the recipe or make substantial changes that affect the nutritional declaration within the standard acceptable tolerance.

Issued by, On behalf of Fosters Bakery (Staincross) Limited

Specification issued by: Orsolya Szekeres Quality Assurance Manager orsi@fostersbakery.co.uk

Date: 12 September 2025

Signed for and on behalf of customer. Please sign and return a copy of this specification within two weeks of receipt. Failure to do so will be deemed as customer acceptance.

Signed on behalf of: Date:
Name: Position:
Email: Telephone:

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