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FINISHED PRODUCT SPECIFICATION

Picture:			
Product Name:	Bagels – Plain		
Product Code:	1780		
Customer Name:	Hendersons		
Customer Product Description:	Bagel Plain 120g x 48		
Customer Product Code:	HFL CODE 980778		
Bar Code:	5099297005121 – Outer Case		
Health marks of manufacturing site:	HSE Number 42572		
Quality systems:	GFSI - BRC Global Standard Food, GMP		
Sliced:	Un sliced		
Average No. of Slices:	N/A		
Approximate Slice Size:	N/A		
Product Description:	Soft golden bagels made with wheat flour and malted barley.		
Ingredient Declaration:	Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Sugar, Brown Sugar, Yeast, Salt, Barley Malt Vinegar, Sunflower Oil, Preservative: Calcium Propionate, Malted Barley , Thickener: Guar Gum, Acidity Regulator: Calcium Carbonate (E170, Wheat Flour, Flour Treatment Agent: Ascorbic Acid (E300), Rapeseed Oil, Enzymes (Wheat), Invert sugar syrup		
Ingredient Breakdown:	Composition:	Typical % Figures:	Country of Origin:
	White Wheat Flour (Calcium Carbonate, Iron, Niacin, Thiamin)	61	UK / EU
	Water	28.4	-
	Sugar	2.1	UK
	Brown Sugar	2.1	UK and USA
	Yeast	1.0	EU
	Salt	1.0	Ireland
	Barley Malt Vinegar	0.9	EU
	Sunflower Oil	0.9	Northern Ireland
	Calcium Propionate	0.4	UK
	Malted Barley	0.3	UK
	Thickener: Guar Gum	0.3	India
	Improver: Wheat flour, anti-caking agent (calcium carbonate), antioxidant (ascorbic acid), enzymes	0.2	EU
	Crystallised Invert Sugar Syrup	0.1	EU
	Improver: Wheat flour (Wheat flour, calcium carbonate, iron, nicotinamide, thiamine), rapeseed oil, enzymes.	0.1	UK
	Improver: Wheat flour, antioxidant	0.1	EU



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	(ascorbic acid), enzymes		
Fresh / Frozen	Frozen		
Shelf Life:	Frozen – 365 days		
Storage Conditions:	Keep frozen at < -18°C Defrost Guidelines: Remove from case and thaw at room temperature for approximately 6 – 8 hours. Do not re-freeze once defrosted. Store in an air tight container or bag in a cool, dry place, away from strong odours and direct sunlight. Consume within 7 days once defrosted.		
Country of Origin:	Ireland Using Wheat Flour from EU and Non-EU Countries		
Product Dimensions:	Diameter - 125mm +/- 20mm Height - 35mm +/-10mm		
Product Weight:	120g		
T1/T2 (where necessary)	T1 – 114.6g T2 – 109.2g		
Packaging:	Cardboard outer with blue liner		
Pack Dimensions	130 cm Height 380 cm Width 560 cm Length		
Packaging tare weight:	Primary	Blue Liner - 35µ food grade blue polyEthylene bag	27g
	Secondary	Cardboard Box (Rosie Box) – Corrugated brown board	460g
		Outer Case Label	1g
	Tertiary	UK Pallet	25Kg 1200 x 1000
		Pallet Wrap	Clear 15µ LLDPE stretch wrap
No of Units:	48 x 120g units per box		
No. of Cases per Pallet:	55 boxes per pallet 5 boxes per layer 11 layers high		
Allergen Information:	Allergen:	Contains:	May Contain (Present on site):
	Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof:	√	-
	Crustaceans and products thereof:	X	X
	Eggs and products thereof:	X	√
	Fish and products thereof:	X	X
	Peanuts and products thereof:	X	X
	Soybeans and products thereof:	X	√
	Milk and products thereof:	X	√
	Nuts, namely: Almonds (<i>Amygdalus communis</i> L.), Hazelnuts (<i>Corylus avellana</i>), Walnuts (<i>Juglans regia</i>), Cashews (<i>Anacardium occidentale</i>),	X	√



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	Pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), Pistachio nuts (<i>Pistacia vera</i>), Macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof:		
	Celery and products thereof:	X	X
	Mustard and products thereof:	X	X
	Sesame seeds and products thereof:	X	√
	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂	X	X
	Lupin and products thereof:	X	X
	Molluscs and products thereof:	X	X
	Contains: For Allergens, including cereals containing gluten, see ingredients in BOLD . May also contain Egg, Milk, Nuts, Sesame and Soya		
Sustainability:	N/A		
Adulteration/ Misuse:	Exceeding shelf life and storage conditions of the product		
Intended use:	Bread product, delicious when toasted		
Alternative Use:	Animal Feed		
Claims:	N/A		
GMO Information:	The product does not contain ingredients of GM origin and does not require additional labelling (EC regulation 1829/2003 and 1830/2003).		
Irradiation Information:	The product has not been treated with ionising radiation and does not contain irradiated ingredients; no specific labelling is required as set up in EC directive 1999/2		
Cooking Instructions:	Once defrosted, Ready to Eat Delicious Toasted (Toast for 2 – 3 minutes)		
Dietary Advice:	Suitable for Vegetarians Suitable for all age groups Not suitable for allergy sufferers of listed allergens		
Microbiological Standards:	Yeasts & Moulds Bacillus Cereus E.coli. Listeria in 25g Presumptive Enterobacteriaceae Pseudomonas species Salmonella in 25g S.Aureus Total Viable Count Lactic Acid Bacteria	<10 <10 <10 Not detected <10 <10 Not detected <10 <1000 <10	
Nutritional Information (per 100g): Reference Intake of an average adult (8400Kj/2000Kcal)	Energy Fat of which saturates Carbohydrate (of which sugars) Fibre Protein Salt	1146.7kJ / 271.0Kcal 2.0 0.3 53.4 8.7 2.4 8.6 1.0	
Organoleptic Properties:	Appearance Flavour Aroma	Soft Round Shaped Bagel Malty Undertone Flavour Fresh Bread Aroma	

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	Texture	Light Yet Chewy
Chemical Properties:	pH (Baked)	5.0 – 6.0
	aw	0.90 – 0.98
	Aflotoxins	< 0.1 ug / Kg
	Acrylamide	< 50 ug / Kg
Physical Properties:	Free from any foreign materials e.g. wood, glass, metal, pests.	

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