

## 72 Batch crusty white rolls

## 1 General Information:

|                                                    |                           |
|----------------------------------------------------|---------------------------|
| Article number                                     | 450842                    |
| Designation in accordance with food stuff laws FIC | Crusty White Roll 91g x 4 |
| Production land                                    | Netherlands               |
| Customs Code                                       | 19059030                  |
| EAN Number                                         | 05032570037303            |
| Remarks                                            | Vegetarian                |

- ☐ Vegan  
☒ Vegetarian  
☐ New specification  
☒ Replaces specification of: 25.08.2023

## 2 Brand Logo



## 3 Product description

## 3.1 Convenience grade, physical features of deep-frozen or finished product

| Convenience grade                   |                                 |
|-------------------------------------|---------------------------------|
| <input type="checkbox"/>            | RD Product (raw dough/unproved) |
| <input checked="" type="checkbox"/> | PP Product (pre-proved)         |
| <input type="checkbox"/>            | PB Product (pre-baked)          |
| <input type="checkbox"/>            | TS Product (ready baked)        |
| <input type="checkbox"/>            | Other                           |
| <input type="checkbox"/>            | Chill                           |
| <input checked="" type="checkbox"/> | deep-frozen                     |
| <input type="checkbox"/>            | Ambient temperature             |



## 3.2 Product handling

|                                                                       |                                  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |                                                         |
|-----------------------------------------------------------------------|----------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------|
| Transport and storage conditions:                                     |                                  | -18°C<br>Do not refreeze after thawing!                                                                                                                                                                                                                                                                                                                                                                                                                                                         |                                                         |
| Shelf-life from production date:<br>(Under proper storage conditions) |                                  | 365 days                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |                                                         |
| Recommended of shelf life of the ready baked product:                 | 24.0 hours                       | <input checked="" type="checkbox"/>                                                                                                                                                                                                                                                                                                                                                                                                                                                             | at room temperature                                     |
|                                                                       | Remark:                          |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |                                                         |
| Recommendation of shelf life:                                         | 1.0 day(s)                       | <input checked="" type="checkbox"/>                                                                                                                                                                                                                                                                                                                                                                                                                                                             | at room temperature                                     |
|                                                                       | Remark:                          |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |                                                         |
| Shelf life to customer                                                |                                  | min 14 days                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |                                                         |
| Preparation instruction                                               | Thawing / Defrosting time        | 10 minutes                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      | <input checked="" type="checkbox"/> at room temperature |
|                                                                       | Baking time (in pre-heated oven) | 12-14 minutes                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |                                                         |
|                                                                       | Preheat temperature              | Normal oven                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | 230°C                                                   |
|                                                                       | Baking temperature               | Normal oven                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | 200°C                                                   |
| Miscellaneous                                                         |                                  | <p>All Appliances may vary the following are Guideline only. Defrost on baking tray for 10 minutes, spacing generously so hot air can reach all parts of the bread while baking. Pre-heat oven to 230 C while defrosting. Bake at 200 C for 12-14 minutes. For a shiny crust press steam injection button for 4 seconds when you first put the bread into the oven or spray with water.</p> <p>[Finished Product Handling]<br/>Keep stored cool and dry. Once baked consume within 24 hours</p> |                                                         |

## 3.3 Physical and chemical parameters

| Parameter        | Unit of measure | Target value | Upper limit value | Lower limit value |
|------------------|-----------------|--------------|-------------------|-------------------|
| Weight per piece | g               | 364          | 384               | 344               |
| Length           | mm              | 180          | 187               | 173               |
| Width            | mm              | 180          | 187               | 173               |
| Height           | mm              | 55           | 60                | 55                |

## 3.4 Packaging and Dimensions

|                         |                                       |                    |
|-------------------------|---------------------------------------|--------------------|
| Pallet:                 | Cartons per pallet:                   | 40                 |
|                         | Layers per pallet:                    | 8                  |
|                         | Carton per layer:                     | 5                  |
|                         | Pallet height incl. Euro-pallet [mm]: | 1910               |
|                         | Total gross weight of pallet [kg]:    | approx. 312        |
|                         | Pallet Type:                          | UK                 |
|                         | Pallet Length (mm):                   | 1200               |
|                         | Pallet Width (mm):                    | 1000               |
| Carton:                 | External dimensions L x W x H [mm]:   | 598 x 398 x 225    |
|                         | Weight [g]:                           | 600.0              |
|                         | Quantity per carton [each]:           | 72                 |
|                         | Net weight of carton contents [g]:    | 6552               |
| Inner bag:              | Dimensions [mm]:                      | 590 x 950          |
|                         | Weight per inner bag [g]:             | 28.5               |
|                         | Material:                             | HDPE blue innerbag |
|                         | Quantity of inner bags per carton:    | 1                  |
|                         | Inner bag closed:                     | Yes                |
|                         | Closing:                              | welded             |
| Additional Information: | Tamper Evident:                       | 1                  |
|                         | Tamper description:                   | Tape               |
|                         | Protective Atmosphere:                | 0                  |
|                         | Free from Staples:                    | 1                  |
|                         | Individually wrapped?:                | 0                  |

## Others

|              |              |
|--------------|--------------|
| Description: | Gross Weight |
| Weight (g):  | 7190         |

## 4 Composition

### 4.1 Declaration of ingredients (identical with the label)

#### Ingredients:

WHEAT flour, water, yeast, iodized salt, Malt Flour (BARLEY, WHEAT), rice flour, flour improver (ascorbic acid).  
For allergens, including cereals containing gluten, see ingredients in CAPITALS.

The product may contain traces of nuts, sesame seeds.

### 4.2 Further ingredients

| Ingredient                     | Contained Yes / No                                                              | If yes,                           |
|--------------------------------|---------------------------------------------------------------------------------|-----------------------------------|
| Alcohol                        | Does this product contains alcohol / alcohol that does not need to be declared? |                                   |
|                                | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No             | If so, which percentage of vol.%? |
| Vegetable fat                  | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No             | 0.002%                            |
| Milk fats                      | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No             |                                   |
| Wheat flour                    | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No             | 63.3%                             |
| Lactose                        | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No             |                                   |
| Raw materials of animal origin | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No             |                                   |
| Pork derivative                | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No             |                                   |
| Salt                           | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No             | 0.84                              |
| Palm oil                       | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No             |                                   |

## 4.3 Declaration of Allergens

Use of ingredients with allergic potential

| Category                                                                                                                         | Identification according to: | Used in the product                 |                                     |                                     | Type, exact description (as wheat flour, milk, etc.) |
|----------------------------------------------------------------------------------------------------------------------------------|------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|------------------------------------------------------|
|                                                                                                                                  | Guideline EU                 | may contain                         | Yes                                 | No                                  |                                                      |
| Cow's milk protein, milk and products made therefrom                                                                             | X                            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                                                      |
| Chickenegg, eggs and products made therefrom                                                                                     | X                            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                                                      |
| soyprotein, soybeans, soylecithins and products made therefrom                                                                   | X                            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                                                      |
| Gluten (i.e., wheat (such as spelled and Khorasan wheat), rye, barley, oats or hybrid stems thereof) and products made therefrom | X                            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | barley malt flour, wheat flour                       |
| Fish and products made therefrom                                                                                                 | X                            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                                                      |
| Crustaceans and products made therefrom                                                                                          | X                            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                                                      |
| Molluscs and products made therefrom                                                                                             | X                            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                                                      |
| Nuts<br>Such as almond, queensland, hazel, pecan, para-, macadamia, cashew nut, walnut, pistachio and products made from it      | X                            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | May contain traces                                   |
| Peanut and products made therefrom                                                                                               | X                            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                                                      |
| Sesame seeds and products made therefrom                                                                                         | X                            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | May contain traces                                   |
| Sulphite (E 220 to E 228)<br><br>The content of which exceeds 10 mg / kg or 10 ml / l and products made therefrom                | X                            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                                                      |
| Celery and products made therefrom                                                                                               | X                            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                                                      |
| Lupines and products made therefrom                                                                                              | X                            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                                                      |
| Mustard and products made therefrom                                                                                              | X                            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                                                      |

## 5 Nutritional information

According to regulations EC 1169/2011

| Nutritional values per 100g   |          |
|-------------------------------|----------|
| Energy:                       | 1015 kJ  |
|                               | 240 kcal |
| Fat:                          | 0.9 g    |
| of which saturates            | 0.3 g    |
| Mono-unsaturated fatty acids: | 0.2 g    |
| poly-unsaturates              | 0.4 g    |
| Carbohydrate:                 | 48.5 g   |
| of which sugars:              | 3.2 g    |
| Fiber:                        | 2.8 g    |
| Protein:                      | 8.0 g    |
| Salt:                         | 0.8 g    |

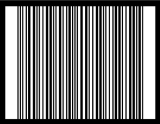
## 6 Irradiation / Trans fatty acids

|                                                                                        |                              |                                        |
|----------------------------------------------------------------------------------------|------------------------------|----------------------------------------|
| Has the end product been treated with ionising radiation?                              | <input type="checkbox"/> Yes | <input checked="" type="checkbox"/> No |
| Does the end product contain additives that have been treated with ionising radiation? | <input type="checkbox"/> Yes | <input checked="" type="checkbox"/> No |
| Does the product contain any artificial trans fatty acids?                             | No                           |                                        |
| applicable value                                                                       | -                            |                                        |

## 7 Further ingredient query

|                                                        |                              |                                        |
|--------------------------------------------------------|------------------------------|----------------------------------------|
| Has the end product been treated with nanotechnologie? | <input type="checkbox"/> Yes | <input checked="" type="checkbox"/> No |
| Does the product contain GMO ingredients?              | <input type="checkbox"/> Yes | <input checked="" type="checkbox"/> No |

## 8 Customer Label



05032570037303

**ARYZTA** 450842

SERVING INSPIRATION

Produced in the Netherlands for:  
ARYZTA Food Solutions  
Grange Castle Business Park  
Clondalkin, Dublin 22  
IRELAND

Anyzta Bakeries UK Ltd.  
Unit 12 Humphrys Road  
Woodside Estate  
Danstable, LU8 4TP, UK  
AFS.QC@aryzta.com

**72 BATCH CRUSTY WHITE ROLLS**  
(Frozen, Part-Baked Bread)

Weight: 384g  
Net Weight: 6.55 kg  
Gross Weight: 7.19 kg

**INGREDIENTS:**  
WHEAT flour, water, yeast, iodized salt, malt flour (BARLEY, WHEAT), rice flour, flour improver (ascorbic acid).  
Ingredients from EU and non-EU.

**ALLERGEN INFORMATION:**  
For allergens, including cereals containing gluten, see ingredients in CAPITALS.  
May contain traces of nuts and sesame seeds.

**STORAGE INSTRUCTIONS:**  
Store product at -18°C or lower.  
Once defrosted do not refreeze.  
Once thawed consume within 24 hours.

**FINISHED PRODUCT HANDLING INSTRUCTIONS**  
All Appliances may vary the following are Guideline only.  
Defrost on baking tray for 18 minutes, spacing generously so hot air can reach all parts of the bread while baking. Pre-heat oven to 220°C while defrosting. Bake at 200°C for 12-14 minutes. For a shiny crust press steam injection button for 4 seconds when you first put the bread into the oven or spray with water.

**BEST BEFORE: 20.03.26**

20/03/25 L 9 11:28 0001 N: 16432

Average nutritional information per 100g.

| Energy (kcal/kJ) | Fat | of which saturated | carbohydrate | of which sugars | fibre | protein | salt |
|------------------|-----|--------------------|--------------|-----------------|-------|---------|------|
| 240 / 1015       | 0.9 | 0.3                | 48.5         | 3.2             | 2.8   | 8.0     | 0.84 |

02/04/2025

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Aryzta Food Solutions Ireland , Grange Castle Business Park, Clondalkin, Dublin 22 Dublin

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