

LUUK PRODUCT SPECIFICATION			
Product Code	1002 (1002, 21002, 222431)	Product Name	4" Unseeded Burger Bun
Date	03/05/2022	Version No.	V10.0
Changes Since last version		New code added for HT Chep pallets	

<u>Manufacturer Information</u>			
Manufacturer Name	Lantmannen Unibake UK Ltd		
Manufacturer Address	Maidstone Road Kingston Milton Keynes MK10 0BD		
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<u>Product Information</u>			
Product Description	A fully baked, fully sliced white burger bun, approximately 95mm in diameter. The buns are supplied frozen.		
Country of Origin	UK		
Preparation instructions	To defrost: Remove the packs required from the box and lie flat. Allow to defrost at room temperature for approximately 1 hour.		
Storage instructions	Can be stored until the best before date if stored at -18°C or below. Once defrosted, store in a cool dry place in a sealed bag and use within 4 days. Do not store defrosted products at chilled temperatures as this will accelerate staling. DO NOT REFREEZE ONCE DEFROSTED.		
Shelf life from manufacture	12 months	Shelf life once defrosted	4 days
Shelf life minimum at delivery	3 months	Storage Temperature	<-18°C

<u>Ingredient Information</u>			
Raw Material	Compound Ingredients	Amount in product (%)	Country of origin
WHEAT Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)		63.38	UK
	<i>Wheat Flour</i>	63.365	UK, Canada
	<i>Calcium Carbonate E170</i>	0.015	UK
	<i>Iron</i>	Trace	Sweden, USA
	<i>Niacin</i>	Trace	China, India, USA
	<i>Thiamine</i>	Trace	China
Water		24.44	UK
Sugar		4.78	UK
Yeast		3.21	Belgium, UK
All vegetable shortening		2.33	UK
	<i>Palm oil</i>	1.748	Malaysia, Indonesia, Colombia,

Ingredient Information			
Raw Material	Compound Ingredients	Amount in product (%)	Country of origin
			Guatemala, Costa Rica, Honduras, Peru, Ecuador, Papua New Guinea.
	<i>Rapeseed oil</i>	0.582	UK, France, Germany, Netherlands.
Improver		0.96	UK
	<i>WHEAT Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)</i>	0.43	UK
	<i>Carrier (Calcium Sulphate E516)</i>	0.19 <i>(Not declared in final ingredients list)</i>	UK
	<i>Emulsifier (mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids E472e)</i>	0.15	Ukraine, Australia, Denmark, UK, Netherlands, France, Germany, Hungary, Slovakia, Poland, Czech Republic, Belgium, Austria.
	<i>Emulsifier (mono- and diglycerides of fatty acids E471)</i>	0.12	Malaysia, Indonesia, Papua New Guinea
	<i>Preservative (calcium propionate E282)</i>	0.03	USA
	<i>Rapeseed Oil</i>	0.01	UK, Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Republic of Ireland, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovenia, Slovakia, Spain, Sweden, Ukraine, Russia, Australia, Kazakhstan
	<i>Processing aid (calcium carbonate E170)</i>	0.02 <i>(Not declared in final ingredients list)</i>	France, Spain
	<i>Flour Treatment Agent (Ascorbic Acid E300)</i>	0.01	China
	<i>Processing Aid (Enzymes)</i>	0.00	France, Denmark, Finland,

Ingredient Information			
Raw Material	Compound Ingredients	Amount in product (%)	Country of origin
		<i>(Not declared in final ingredients list)</i>	Netherlands, Liechtenstein
Salt		0.90	UK

Ingredient Declaration	
Ingredient declaration	WHEAT Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Water, Sugar, Yeast, Vegetable Oils (Palm and Rapeseed), Salt, Emulsifiers (E472e, E471), Preservative (E282), Flour Treatment Agent (E300).
Allergen Statement	For allergens, including cereals containing gluten, see ingredients in CAPITALS. May also contain sesame seeds.

Product Suitability	
Criteria	Contains (Y/N)
Contains Artificial Colours	N
Contains Natural Flavourings	N
Contains Artificial Flavours	N
Contains Flavour Enhancers	N
Contains Artificial Preservatives	Y, E282
Contains Artificial Sweeteners	N
Contains Palm Oil <i>(If yes, describe status e.g. SG, MB)</i>	Y, Segregated (SG)
Suitable for Vegetarians	Y
Suitable for Vegans	Y
Suitable for Lactose Intolerants	Y
Suitable for Coeliac	N, Contains wheat flour
Suitable for Kosher Diet	N
Suitable for Halal Diet	Y, Halal Certified
Organically Produced	N

Intolerance Data				
Allergen	Contains (Y/N)	Used on Line (Y/N)	Used on Site (Y/N)	Risk of cross-contamination?
Fish or Fish Products	N	N	N	N
Crustaceans	N	N	N	N
Shellfish	N	N	N	N
Molluscs	N	N	N	N
Milk or Milk Products	N	Y	Y	No, used on line and site, controlled cross-

Intolerance Data				
Allergen	Contains (Y/N)	Used on Line (Y/N)	Used on Site (Y/N)	Risk of cross-contamination?
				contamination risk through production planning, cleaning schedules.
Tree Nuts or Nut Trace	N	N	N	N
<i>Almonds</i>	N	N	N	N
<i>Brazil Nut</i>	N	N	N	N
<i>Cashew Nut</i>	N	N	N	N
<i>Hazelnut</i>	N	N	N	N
<i>Macadamia</i>	N	N	N	N
<i>Pecan Nut</i>	N	N	N	N
<i>Pistachio</i>	N	N	N	N
<i>Walnut</i>	N	N	N	N
Peanuts or Peanut Trace	N	N	N	N
Sesame Seeds or Sesame Seed Products	N	Y	Y	Yes, may contain sesame seeds.
Celery or Celeriac Products	N	N	N	N
Mustard or Mustard Products	N	N	N	N
Egg or Egg Products	N	Y	Y	No, used on line and site, controlled cross-contamination risk through production planning, cleaning schedules.
Lupin or Lupin Products	N	N	N	N
Garlic / Onion Products	N	N	N	N
Cereals that contain Gluten	Y	Y	Y	Contains Wheat flour.
<i>Wheat</i>	Y	Y	Y	Contains Wheat flour.
<i>Spelt</i>	N	N	N	N
<i>Kamut</i>	N	N	N	N
<i>Rye</i>	N	N	Y	No, used on site, controlled cross-contamination risk through production planning, cleaning schedules.
<i>Barley</i>	N	N	Y	No, used on site, controlled cross-contamination risk through production planning, cleaning schedules.
<i>Oats</i>	N	Y	Y	No, used on line and site, controlled cross-contamination risk through production planning, cleaning schedules.
Soya	N	N	N	N
Sulphur Dioxide (>10mg/kg)	N	N	N	N
Sulphites	N	N	N	N
Alcohol or Alcohol based products	N	N	N	N
Maize or Maize derivatives	Y	Y	Y	Contains E300 which is derived from maize.
Added Trans Fats	N	N	N	N

Intolerance Data				
Allergen	Contains (Y/N)	Used on Line (Y/N)	Used on Site (Y/N)	Risk of cross-contamination?
GM Material	N	N	N	N
MSG	N	N	N	N
Irradiated Food	N	N	N	N

Product Quality Attributes		
Attributes – as sold	Target	Tolerance
Weight (g)	50	45 - 55
Diameter (mm)	95	90 - 100
Height (mm)	37	34-40
Slice Height (mm)	16	14 - 18
Organoleptic Standards – As sold	Target	Reject
Appearance (External)	A fully baked, fully sliced burger bun.	Very poor shape.
Appearance (Internal)	Inside the bun will be a white even crumb, small air holes will be present	Grey Crumb colour with large holes and uneven crumb surface severe blade dragging or doming of slice.
Flavour	Fresh baked, breadly sweet flavour.	Very bland with no sweetness.
Aroma	Sweet, breadly aroma.	Bland aroma.
Texture	Firm but light crumb, slightly chewy.	Gummy, tough, dry, very chewy, sticks to mouth.

Packaging Information			
Pack size	12	Case Size	48
Nett Weight (KG)	2.4	Gross Weight (KG)	2.63
Food Contact Packaging			
Bag Dimensions (mm)	(L)399 x (W)252	Material / Colour	LLDPE/Clear
Weight of Bag (g)	4.8	Plain or Printed?	Printed
Closure type	Heat sealed	Barcode	5037173000020
Batch Code / Date Mark format	BEST BEFORE DDMMYY L14100 09.15 EB1B1 L14 = Year, 100 = day of year, 09.15 = Time, EB1 = Site code, B1 = line code.		
Outer Case			
External Case Dimensions (mm)	(L)390 x (W)291 x (H)158	Material / Colour	Board/Brown

Packaging Information						
Weight of Case (g)	202		Barcode	05037173100027		
Batch Code / Date Mark format	Best Before End: DDMMYY L14100 09.15 EB1B1 L14 = Year, 100 = day of year, 09.15 = Time, EB1 = Site code, B1 = line code.					
Pallet Configuration						
Chep (1002)	Boxes per layer	10	Layers per pallet	10	Boxes per Pallet	100
White (21002)	Boxes per layer	10	Layers per pallet	10	Boxes per Pallet	100
Euro	Boxes per layer	N/A	Layers per pallet	N/A	Boxes per Pallet	N/A
HT Chep (222431)	Boxes per layer	10	Layers per pallet	10	Boxes per Pallet	100
Pallet Height (m)	1.74					

Nutritional Information			
Method of calculation	Analytical	Product State (cooked, raw etc.)	Baked
		Per 100g	Per Bun (50g)
Energy (kJ)		1140	570
Energy (kcal)		269	135
Total Fat (g)		3.8	1.9
saturates (g)		1.4	0.7
mono-unsaturates (g)		1.2	0.6
poly-unsaturates (g)		1.0	0.5
Carbohydrate (g)		48.5	24.3
total sugars (g)		4.9	2.5
Protein (g)		9.1	4.6
Fibre (g)		2.2	1.1
Sodium (mg)		371	186
Salt (g)		0.93	0.47
DoH 2017 Salt Target Category	2.1 Bread and Rolls		
Achieving 2017 Salt Targets (Y/N)	Y		

Microbiological Standards			
Organism	Target Count	Reject Count	Frequency
Aerobic Plate Count	<1000 per g	>1000 per g	Every 6 months

Microbiological Standards			
Organism	Target Count	Reject Count	Frequency
Enterobacteriaceae	<100 per g	>100 per g	Every 6 months
E coli	<10 per g	>10 per g	Every 6 months
Staphylococcus aureus	<50 per g	>50 per g	Every 6 months
Bacillus species	<100 per g	>100 per g	Every 6 months
Yeasts & Moulds	<1000 per g	>1000 per g	Every 6 months
Salmonella	Not Detected/25g	Detected/25g	Every 6 months
Laboratory Accreditation	UKAS		

Specification Authorisation	
Created by (Print Name):	Inesa Jegoroviene
Position:	Specifications Technologist
Authorised by (Print Name):	Daniel Pedley
Position:	Technical Account Manager
Date:	03.05.2022