



Product Specification

Product Name: Mothers Pride Scottish Batch White Bread

Weight/Size: 800g

Description: Medium Sliced Scottish White Plain Bread

Barcode: 5 010003 004016

Ingredient Declaration : **Wheat** Flour (with added Calcium, Iron, Niacin, Thiamin), Water, Salt, Yeast, **Soya** Flour, Preservative: E282, Emulsifiers: E471, E472e; Rice Cones, Palm Fat, Flour Treatment Agent: Ascorbic Acid.

Allergens: For allergens, including cereals containing gluten, see ingredients in **bold**. Contains gluten, wheat and soya.

Suitable for: Vegetarians & Vegans
Suitable for freezing.

Claims on Pack None

Nutritional Information:

Typical Values	Per 100g	Per slice (50g)	%Reference Intake per serving	Reference Intake per Adult
Energy	974kJ/ 230kcal	487kJ / 115kcal	6%	2000kcal
Fat	1.5g	0.8g	1%	70g
(of which saturates)	0.3g	0.2g	1%	20g
Carbohydrate	43.8g	21.9g	8%	260g
(of which sugar)	2.9g	1.5g	2%	90g
Fibre	2.6g	1.3g		
Protein	9.0g	4.5g	9%	50g
Salt	0.95g	0.48g	8%	6g

Servings 16 slices

Shelf Life: DOP + 4 days

Basket Loading: 14 loaves per basket.

Storage Instructions: To keep your loaf at its best, store away from direct sunlight, in a cool, dry place - ideally not in the fridge. If freezing, freeze as soon as possible after purchase. Best within 3 months.

Specification Ref: H0008000

Product Ref: 3112



Recycling: BAG - RECYCLE WITH BAGS AT LARGE SUPERMARKET - Don't recycle at home

Safety Instructions: Safety First. To avoid danger of suffocation, please keep this wrapper away from babies and children

Packaging: Primary: Polythene bag / polypropylene bag tie
Weight = 6.53g
Secondary: Returnable plastic bread basket
Weight = 2.1kg approx

GM Policy Genetically modified (GM) ingredients are not used in any products manufactured by Hovis Ltd.

Irradiation Policy No irradiated ingredients or products will be used in the manufacture of products produced by Hovis Ltd. No products will be irradiated by Hovis Ltd.

Supplier: Hovis Ltd

Completed by Dave Patterson

(name and signature)

Position Senior Specification Technologist

Date 21/05/2024