

**SUPPLIER DETAILS**

<b>Name</b>	<b>Maison Du Pain</b>
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<b>Technical Manager</b>	<b>Raphael Lennon</b>
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<b>Revision number</b>	04
<b>Review date</b>	22/05/2018
<b>Reason of review</b>	Change of Product name
<b>Specification completed by</b>	Sonya Vormawah
<b>Position</b>	Technical Assistant
<b>e- signature</b>	Sonya Vormawah
<b>Full review due date</b>	22/05/2020

**PRODUCT DETAILS**

<b>Product name</b>	P7 Demi Brioche bunx30
<b>Product code</b>	948
<b>Ingredients declaration</b>	<b>Wheat</b> Flour [ <b>Wheat</b> Flour, Calcium Carbonate, Iron, Niacin, Thiamin], Water, Sugar, Liquid Whole Egg [From Free Range Chicken Eggs], Salted Butter [Cream ( <b>Milk</b> ), Salt], Emulsified Breadfat [Palm Oil, Rapeseed Oil, Water, Salt, Emulsifier: Distilled Monoglyceride], Yeast, Rapeseed Oil, Salt, Bread Improver [ <b>Soya</b> Flour, Calcium Carbonate, Emulsifier (E472e), <b>Wheat</b> Flour, Flour Treatment Agent (E300), Sunflower Oil], Glaze [Water, Vegetable Proteins, Sunflower Vegetable Oil, Dextrose, Maltodextrines, Starch], Turmeric

Photograph of standard product



**Sensory attributes**

<b>Visual</b>	Round shape Golden Brioche bun with glazing on top
<b>Type of sliced</b>	Sliced in half
<b>Texture</b>	Soft crust, close crumb
<b>Flavour</b>	Sweet Brioche bun

**Size and weight of product (Frozen)**

Parameter	Target	Tolerance
<b>Dimension LxWxH (mm)</b>	110 x 110 x 50 mm	+/- 10 mm
<b>Weight (g)</b>	75g	+/- 10g

**Shelf-life and storage condition**

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 <b>Maison</b> DU PAIN THE BREAD DESIGNERS	<b>FINISHED PRODUCT SPECIFICATION</b> P7 Demi Brioche bunx30	Id: 3.6 RE 001	19/05/2016
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<b>Shelf-life</b>	12 months
<b>Storage condition</b>	Frozen -18°C
<b>Shelf-life once defrosted</b>	3 days if kept in plastic bag

INGREDIENTS BREAKDOWN (IN DESCENDING ORDER)			
Components	% (QUID)	Country of origin	Additives, colours, processing aids
Wheat flour		UK	Iron, niacin, thiamine, calcium carbonate
Water		UK	
Sugar		UK	
Free range egg		UK	
Salted butter		UK	
Bread fat		UK	E471
Yeast		UK	
Rapeseed oil		UK	
Improver		UK	Calcium carbonate, emulsifier (E472 (e), acidity regulator (E300),
Salt		UK	
Turmeric		India	
Glaze		UK	Vegetable protein(haricot), dextrose, maltodextrin

NUTRITIONAL INFORMATION	/ 100g	per portion (75g)
Energy (kJ)	1243	932
Energy (kcal)	294	221
Protein (g)	8.2	6.2
Carbohydrate (g)	52	39
of which sugars (g)	8.1	6.1
Fat (g)	5.6	4.2
of which saturates (g)	1.9	1.4
Fibre (g)	1.9	1.4
Sodium (mg)	383	287
Salt (g)	0.96	0.72

INTOLERANCE INFORMATION			
ALLERGEN	CONTAINED IN PRODUCT	MAY CONTAIN	SOURCE
Milk, milk products or lactose	YES	-	Butter
Eggs and egg products	YES	-	Egg
Cereals (containing gluten)	YES	-	Wheat flour
Nuts, nut oil or derivatives	NO	YES	Cross-contamination
Sesame, unrefined sesame oil or derivatives	NO	YES	Cross-contamination
Soya, unrefined soya oil or derivatives	YES	-	Improver
Wheat and wheat products (gluten)	YES	-	Wheat flour
Sulphur dioxide or sulphites (>10mg/kg SO2)	NO	NO	
Peanuts	NO	NO	
Lupin	NO	NO	
Mustard	NO	NO	
Fish	NO	NO	
Shellfish	NO	NO	

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Celery	NO	NO	
Mollusc	NO	NO	

SUITABLE FOR:	Yes/No
Coeliac	NO
Ovo – lacto vegetarian	YES
Vegans	NO
Kosher	NOT CERTIFIED
Halal	NOT CERTIFIED

PACKAGING INFORMATION	
<b>Primary packaging</b>	
Orientation of the buns in primary packaging	Horizontal line
Material	Coextruded BOPP film X 10
Size (LxW) (mm)	565 x 170 mm
Weight	5 g
<b>Secondary packaging</b>	
Type of packaging	Flat EURO Plain Corrugated Case
Size(LxWxHmm)	590 x 390 x 120
Weight	440g
<b>Pallet details / palletisation</b>	
Number of boxes per pallet	4 x 12 = 48 Boxes
Type	EU pallet

<b>LABELLING INFORMATION</b>
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**Maison Du Pain does not use any Genetically Modified ingredient.**