

	PV France Unit 9 Bryn Cefni Ind Park Llangefni LL77 7XA	<h1>FINISHED PRODUCT SPECIFICATION SHEET</h1>
---	---	---

PRODUCT NAME: Frozen Part baked WHITE HALF BAGUETTE

PV FRANCE PRODUCT CODE: 159 (**BAR CODE:** 1506014610159 9)

INGREDIENTS LIST:

Wheat flour (wheat, gluten), water, salt, yeast, improver (wheat flour, E472e)
Gluten and yeast are manufactured in EU. Salt, wheat flour and improver are manufactured in UK.
Half baguette and its constituent parts meet all relevant UK and EEC regulations.
Allergy advice: contains glutens (wheat). Factory: milk, soya, egg, no sesame seeds, no nuts, but may contain some traces.

PRODUCT CHARACTERISTICS:

	100g of product
Energy	250 kcal (1055 kJ)
Fat	2.8 g
Saturate	0.3 g
Monounsaturate	0.4 g
Polyunsaturate	1.1 g
Protein	9.5 g
Total carbohydrate	48.1 g
Total sugars	3 g
Dietary fibre	2.9 g
Sodium	0.4 g

Length (cm): 27 (+/- 5%)
Weight (g): 125 (+/- 10%)

	Target (CFU/g)
TVC	<10 ⁵
Coliforms	<100
E-Coli	<20
S.aureus	<20
Yeast / Mould	<10 ³

PACKAGING:

Case count	40
Net weight	5.00kg
Gross weight	5.40kg
Case specification (L x W x H)	395 x 300 x 300mm
Cases / layer	10
Layer / pallet	6
Cases / pallet	60
Pallet height (mm)	1960
Pallet weight (kg)	349

SHELF LIFE AND STORAGE CONDITIONS:

Best before 12 months from production date.
To be stored in a freezer at -18°C. Do not refreeze a defrost product.
Baked products are best within 24 hours and could last up to 72 hours.

COOKING ADVICE:

Baking: Preheat the oven at 250°C. Cook for 5 to 8 min at 220°C to 250°C. Cooking time may vary regarding the equipment used and the final colour wanted.

Written by	Authorised by	Issue No	Issue date	Date reviewed	Page	File ref
PV FRANCE	Quality manager	5	21/10/2011	07/03/2012	1 of 1	R.3.7.2.159