



PV France  
Unit 9  
Bryn Cefni Ind Park  
Llangefni  
LL77 7XA

## FINISHED PRODUCT SPECIFICATION SHEET

**PRODUCT NAME:** Frozen Fully baked WHITE PETIT PAIN

**PV FRANCE PRODUCT CODE:** 201 (**BAR CODE:** 1506014610201 5)

### INGREDIENTS LIST:

Wheat flour (wheat, gluten), water, salt, yeast, improver (wheat flour, E472e).

Yeast is manufactured in EU. Wheat flour, salt and improver are manufactured in UK.

Petit pain and its constituent parts meet all relevant UK and EEC regulations.

Allergy advice: contains gluten (wheat). Factory: milk, soya, egg, no sesame seeds, no nuts, but may contain some traces.

### PRODUCT CHARACTERISTICS:

	100g of product
<b>Energy</b>	235 kcal (997 kJ)
<b>Fat</b>	1.4g
<b>Saturate</b>	0.2g
<b>Monounsaturate</b>	0.4g
<b>Polyunsaturate</b>	0.8g
<b>Protein</b>	7.5g
<b>Total carbohydrate</b>	51.3g
<b>Total sugars</b>	1.6g
<b>Dietary fibre</b>	3.2g
<b>Sodium</b>	0.6g

**Length (cm):** 11 (+/- 5%)

**Weight (g):** 55 (+/- 10%)

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

### PACKAGING:

<b>Case count</b>	80
<b>Net weight</b>	4.4kg
<b>Gross weight</b>	4.8kg
<b>Case specification (L x W x H)</b>	395 x 295 x 290mm
<b>Cases / layer</b>	10
<b>Layer / pallet</b>	6
<b>Cases / pallet</b>	60
<b>Pallet height (mm)</b>	1960
<b>Pallet weight (kg)</b>	301

### SHELF LIFE AND STORAGE CONDITIONS:

Let defrost at room temperature before serving.

Best before 12 months from production date.

Keep frozen at -18°C or below. Never refreeze a product that has been defrosted.

### COOKING ADVICE:

Baked products are best within 24 hours and could last up to 72 hours.

Written by	Authorised by	Issue No	Issue date	Date reviewed	Page	File ref
PV FRANCE	Quality manager	3	24/10/2011	07/03/2012	1 of 1	R.3.7.2.201