



FINISHED PRODUCT SPECIFICATION
F PAS00411 BF - PASTRY Croissant Large

PRODUCT DETAILS

Ingredients declaration	Photo
<p>Wheat flour (calcium carbonate, iron, niacin, thiamine, flour treatment agent (ascorbic acid)), butter (milk), water, sugar, pasteurised egg, yeast, salt.</p>	

NUTRITIONAL INFORMATION	Per 100g	Per portion (g)
Energy (kJ)	1481	
Energy (kcal)	354	
Fat (g)	18	
of which saturates (g)	12	
Carbohydrate (g)	41	
of which sugars (g)	7.3	
Fibre (g)	1.6	
Protein (g)	5.7	
Salt (g)	0.04	

ALLERGEN	PRESENT
Milk, milk products or lactose	YES
Eggs and egg products	YES
Cereals (containing gluten)	YES
Nuts, nut oil or derivatives	NO
Sesame, unrefined sesame oil or derivatives	NO
Soya, unrefined soya oil or derivatives	NO
Sulphites (>10mg/kg SO ₂)	NO
Peanuts	NO
Lupin	NO
Mustard	NO
Fish	NO
Shellfish	NO
Mollusc	NO
Celery	NO

May Contain: Other cereals containing gluten, nuts, sesame and soya.

Shelf-life and storage conditions			
Shelf-life	Production date +1 day		
Storage condition	Ambient		
Size and weight of product			
Dimension LxWxH (mm)	150 x 95 x 65 mm	Tolerance	+/- 10%
Nominal (minimum) weight (g)	74	Target (+10g)	84
Sensory attributes			
Visual	See picture		
Texture	Light and very aerated		
Flavour	Buttery – typical of croissant		

Doc ref	Version	Issue Date	Replaces Date	Issued by	Approved by	Page
3.6 RE 006	04	09/08/19	17/06/19	R.Budusanu	S.Bruno	1 of 2

Reason for change: New document template

Z:_New Folders\11. Food Safety\FINISHED PRODUCT SPECIFICATION 2019\1. TBF specifications\1.In date specifications\1. BMG\F PAS00411 BF - PASTRY Croissant Large.docx




FINISHED PRODUCT SPECIFICATION
F PAS00411 BF - PASTRY Croissant Large

SUITABLE FOR:	Yes/No	SUITABLE FOR:	Yes/No
Coeliac	NO	Vegans	NO
Vegetarian	YES	Kosher/Halal	Not certified


INGREDIENTS BREAKDOWN (IN DESCENDING ORDER)			
Components	% (QUID)	Country of origin	Additives, colours, processing aids/ function
Wheat flour		UK/EU	calcium carbonate, iron, niacin, thiamine/ flour treatment agent: ascorbic acid (E300)
Butter		UK/ IE/ France	
Sugar		UK	
Pasteurised egg		UK	
Yeast		UK	
Salt		Netherlands/ UK	

PACKAGING INFORMATION			
Primary packaging			
Type of packaging	P0000007		
Material	Tray Shallow Machine Erect		
Size	662x487x87mm		
Weight			
Secondary packaging			
Type of packaging			
Label*			
Type of label (e.g. 3 rd part: Kingfisher; in house)			N/A
Version no			

*only for labels with nutritional/ allergen declaration

SUPPLIER DETAILS				
Name	THE BREAD FACTORY			
Address	UNIT12 Garrick Road Industrial Estate, Irving Way, London NW9 6AQ			
Telephone/Fax	020 8457 2080 / 2090			
Technical Manager	Spinder Bruno			
Email address	Technical@breadltd.co.uk			
Revision number/Date	02	25/11/2019	Next review due	05/07/2021
Reason for review	Spec changes			
Specification completed by:	Sara Canadas		Signature:	
Position:	Specification Technologist			

The Bread Factory does not use any Genetically Modified Organism ingredients.

	Doc ref	Version	Issue Date	Replaces Date	Issued by	Approved by	Page
	3.6 RE 006	04	09/08/19	17/06/19	R.Budusanu	S.Bruno	2 of 2

Reason for change: New document template


Z:_New Folders\11. Food Safety\FINISHED PRODUCT SPECIFICATION 2019\1. TBF specifications\1.In date specifications\1. BMG\F PAS00411 BF - PASTRY Croissant Large.docx



FINISHED PRODUCT SPECIFICATION

F PAS00415 BF- PASTRY Pain Au Chocolat Large x5

PRODUCT DETAILS


Ingredients declaration	Photo
Flour (Wheat Flour (with Calcium, Iron, Niacin, Thiamine), Flour Treatment Agent (Ascorbic Acid)), Butter (Milk), Water, Chocolate (10%) (Sugar, Cocoa Mass, Cocoa Butter, Emulsifier (Soya Lecithin), Natural Vanilla Flavouring), Pasteurised Free-Range Egg Yolk, Salt, Sugar, Yeast.	

NUTRITIONAL INFORMATION	Per 100g	Per portion (g)
Energy (kJ)	1792	
Energy (kcal)	431	
Fat (g)	29.2	
of which saturates (g)	19.0	
Carbohydrate (g)	36.1	
of which sugars (g)	6.7	
Fibre (g)	2.2	
Protein (g)	6.0	
Salt (g)	0.7	

ALLERGEN	PRESENT
Milk, milk products or lactose	YES
Eggs and egg products	YES
Cereals (containing gluten)	YES
Nuts, nut oil or derivatives	NO
Sesame, unrefined sesame oil or derivatives	NO
Soya, unrefined soya oil or derivatives	YES
Sulphites (>10mg/kg SO ₂)	NO
Peanuts	NO
Lupin	NO
Mustard	NO
Fish	NO
Shellfish	NO
Mollusc	NO
Celery	NO

May contain: Other cereals containing gluten, nuts and sesame seeds.

Shelf-life and storage conditions			
Shelf-life	Production date +1 day		
Storage condition	Ambient		
Size and weight of product			
Dimension LxWxH (mm)	110x110x60 mm	Tolerance	10%
Nominal (minimum) weight (g)	90 g	Target (+10g)	100 g
Sensory attributes			
Visual	Golden brown pain au chocolate with dark chocolate stick		
Texture	Light and aerated		
Flavour	Buttery croissant with chocolate		

SUITABLE FOR:	Yes/No			SUITABLE FOR:	Yes/No		
	Doc ref	Version	Issue Date	Replaces Date	Issued by	Approved by	Page
	3.6 RE 006	04	09/08/19	17/06/19	R.Budusanu	S.Bruno	1 of 2

Reason for change: New document template

Z:_New Folders\11. Food Safety\FINISHED PRODUCT SPECIFICATION 2019\1. TBF specifications\1.In date specifications\1. BMG\F PAS00415 BF- PASTRY Pain Au Chocolat Large x5 .docx



FINISHED PRODUCT SPECIFICATION

F PAS00415 BF- PASTRY Pain Au Chocolat Large x5

Coeliac	No	Vegans	No
Vegetarian	Yes	Kosher/Halal	Not certified

INGREDIENTS BREAKDOWN (IN DESCENDING ORDER)

Components	% (QUID)	Country of origin	Additives, colours, processing aids/ function
Flour		UK	Statutory Additives: Calcium, Iron, Niacin, Thiamine; Flour Treatment Agent: Ascorbic Acid (E300)
Butter		UK, European Union and Out of European Union	
Water		UK	
Chocolate	10%	France	Emulsifier: Soya Lecithin (E322)
Pasteurised Free-Range Egg Yolk		UK	
Salt		UK, Netherlands	
Sugar		UK	
Yeast		France	

PACKAGING INFORMATION

Primary packaging			
Type of packaging	P0000007 Tray Shallow Machine Erect		
Material	Cardboard		
Size	662x487x87mm		
Weight			
Secondary packaging			
Type of packaging			
Label*			
Type of label (e.g. 3 rd part: Kingfisher; in house)			N/A
Version no			

*only for labels with nutritional/ allergen declaration

SUPPLIER DETAILS

Name	THE BREAD FACTORY		
Address	UNIT12 Garrick Road Industrial Estate, Irving Way, London NW9 6AQ		
Telephone/Fax	020 8457 2080 / 2090		
Technical Manager	Spinder Bruno		
Email address	Technical@breadltd.co.uk		
Revision number/Date	02	16/09/2020	Next review due 16/09/2023
Reason for review	Dimension and nominal weight changes		
Specification completed by:	Sara Canadas	Signature:	
Position:	Specification Technologist		

The Bread Factory does not use any Genetically Modified Organism ingredients.

	Doc ref	Version	Issue Date	Replaces Date	Issued by	Approved by	Page
	3.6 RE 006	04	09/08/19	17/06/19	R.Budusanu	S.Bruno	2 of 2

Reason for change: New document template

Z:_New Folders\11. Food Safety\FINISHED PRODUCT SPECIFICATION 2019\1. TBF specifications\1.In date specifications\1. BMGF PAS00415 BF- PASTRY Pain Au Chocolat Large x5 .docx