Shepcote Distributors Ltd
Pexton Road
Kelleythorpe Industrial Estate, Driffield
East Yorkshire, YO25 9FR

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Product Specification

Classic Multiseed Bread Concentrate (16kg)

Ingredients:

Wheat Flour (**Wheat** Flour, Calcium Carbonate, Niacin, Iron, Folic Acid, Thiamin), Sunflower Seeds, Brown Linseed, Malted **Barley** Flour, Pumpkin Seeds, **Oats**, **Wheat** Bran, Salt, Sugar with Cane Molasses, **Rye** Flour, Caramelised Sugar, Malted **Barley** Extract, Flour Treatment Agent:
Ascorbic Acid (E300), Enzyme.

Shelf Life

Maximum on manufacture: 210 days. Store product in dry conditions <25 Celsius.

Recipe

4kg Concentrate
4kg Bread Flour
0.25kg Yeast
3.8kg water approx.

Mix all ingredients 2 minutes slow, 6 minutes fast until dough is suitably developed.

Weight, mould, and proof for 45-60 minutes

Bake at 220°C for 35 minutes (800g loaf)

Nutritional Information per 100g

Energy	1653kj / 393.6kcal
Fat	17g
of which saturates	2.6g
Carbohydrates	46.2g
of which sugars	1.6g
Protein	13.8g
Fibre	7.9g
Salt	2.6g

Packaging

Packed at minimum 16kg into white, 100% recyclable, food grade Polythene bag.

Net weight: 16.10kg.

A standard pallet is 65 bags – 13 rows of 5.

CCP
Lone CCP is metal detection. Metal Detector test pieces used are:

Ferrous	2.5 mm
Non Ferrous	3.5 mm
Stainless Steel	5 mm

Allergenic Information:

Allergen	Present		
	On Manufacturing Site	On Line	In Product
Wheat	Yes	Yes	Yes
Rye	Yes	Yes	Yes
Barley	Yes	Yes	Yes
Oats	Yes	Yes	Yes
Soya	Yes	No	No
Milk	Yes	No	No
Eggs	Yes	No	No
Lupin	No	No	No
Molluscs	No	No	No
Mustard	No	No	No
Sesame	No	No	No
Celery	No	No	No
Nuts	No	No	No
Peanuts	No	No	No
Sulphites	No	No	No
Fish	No	No	No
Crustaceans	No	No	No

Dietary Information

Suitable for Vegetarians and Vegans (based on Ingredient declaration and does not account for any on site cross contamination).

GMO Statement: This product does not contain any GMOs, or any ingredients made from, or containing GMOs. No GM labelling is required in Reference to EU regulations EC 1829/2003, EC 1830/2003

Microbiological Testing

Not applicable as product requires further processing before consumption (baking).

If Micro testing is carried out, the following limits are applicable

Yeast & Moulds	<1,000 cfu/g
C. perfringens	<10 cfu/g
B. cereus	<100 cfu/g
E. coli	<10 cfu/g
Salmonella	Absent in 25g
Staphylococcus	<20 cfu/g

This product complies with all current UK Food legislation and regulations.

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Product Specification

Customer			
Name	Position	Signature	Date

Please sign and return a copy of this specification within two weeks of receipt. Failure to do so will be deemed as customer acceptance

Signed for and on behalf of Shepcote Distributors Ltd			
Name	Position	Signature	Date
Jurate Junduliene	Quality Manager		12.11.26