



Shepcote Distributors Ltd  
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## Product Specification

### 5% Soft Roll Concentrate (16kg)

#### Ingredients:

For allergens, including cereals containing gluten, please see ingredients in **bold**.

Salt, Dextrose, **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Thiamine, Niacin), **Wheat** Gluten, Thickener: (E481), Granulated Sugar, **Soy** Flour, Thickener: (E412), Deactivated Yeast, Flour Treatment Agent: Ascorbic Acid, Enzyme.

#### Shelf Life

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

#### Recipe

0.8kg Concentrate  
16kg Bread Flour  
0.5kg Yeast  
9.4kg water approx.

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

-Weigh, mould, and proof for 45-60 minutes -Bake at 220°C for 9 minutes. Will vary on room conditions and oven type.

#### Nutritional Information per 100g

Energy	592kj / 140kcal
Fat	2.8g
of which saturates	2.1g
Carbohydrates	23.5g
of which sugars	0.3g
Protein	6.7g
Fibre	1.2g
Salt	45.7g

#### Packaging

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

Net weight: 16.10kg.

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

#### CCP

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

<b>Ferrous</b>	2.5 mm
<b>Non Ferrous</b>	3.5 mm
<b>Stainless Steel</b>	5 mm

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### Allergenic Information:

Allergens not listed are not present on site.

Allergen	Present		
	On Manufacturing Site	On Line	In Product
Wheat	Yes	Yes	Yes
Rye	Yes	No	No
Barley	Yes	No	No
Oats	Yes	No	No
Soybean Products	Yes	Yes	Yes
Milk	Yes	Yes	No
Eggs	Yes	Yes	No

### Dietary Information

Suitable for Vegetarians and Vegans (based on Ingredient declaration and does not account for any on site cross contamination). If milk products are used on line, a swab test will be carried out if requested.

Does not require GM labelling.

Enzymes do not need to be declared on final product label, as they are deactivated during the baking process.  
RSPO Member Number: 9-5092-23-000-00

### 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
<i>C. perfringens</i>	≤10 cfu/g
<i>B. cereus</i>	≤ 100 cfu/g
<i>E. coli</i>	≤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		06.05.26

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