



Shepcote Distributors Ltd  
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## Product Specification

### Bun 50/50 Concentrate (16kg)

#### Ingredients:

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

**Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Thiamine, Niacin), Granulated Sugar, Salt, **Soy** Flour, Emulsifiers: (E471, E481), **Wheat** Gluten, Natural Flavour, Flour Treatment Agent: Ascorbic Acid, Deactivated Yeast, Colour: E160(a), Enzymes.

#### Shelf Life

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

#### Recipe

8kg Concentrate  
8kg Bread Flour 0.65kg Yeast  
8kg water approx.

Process as usual

#### Nutritional Information per 100g

Energy	1514kj / 355kcal
Fat	1.0g
of which saturates	0.2g
Carbohydrates	82.2g
of which sugars	38.5g
Protein	7.7g
Fibre	2.0g
Salt	5.9g

#### Packaging

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

Net weight: 16.10kg.

#### 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

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### Allergenic Information:

Allergens not listed are not present on site.

Allergen	Present		
	On 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 can be carried out if requested.

Does not require GM labelling.

### 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.

Customer		Signature	Date
Name	Position		

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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