



Product Description

A golden brown baked thick sliced wholemeal loaf, great for toasting and served as part of breakfast menus.

Storage/Handling/Baking Instructions

Store Frozen at -18°C or below.

To defrost: remove from case and leave in bag at room temperature for approximately 2 hours, or until fully defrosted. Once defrosted, store in a sealed pack in a cool, dry place away from direct sunlight and use within 5 days.

Once defrosted do not refreeze.

Ingredient Declaration

Wholemeal **Wheat** Flour, Water, Salt, Wheat Flour (**Wheat** Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Palm Oil, Yeast, Emulsifiers: E472e, E471; Preservative: E282; **Soya** Flour, Spirit Vinegar, Flour Treatment Agent: E300.

Nutritional Information

		Per 100g	Per slice (47g)
Energy	kJoules	923	434
	kcal	218	102
Total Fat (g)		1.4	0.7
	of which saturates (g)	0.4	0.2
	of which mono-unsaturates (g)	0.53	0.25
	of which polyunsaturates (g)	0.38	0.18
Available Carbohydrate (g)		38.2	18.0
	of which sugars (g)	2.4	1.1
Dietary Fibre (g)		7.1	3.3
Protein (g)		9.7	4.6
Salt (g)		0.85	0.40
	of which sodium (mg)	0.338	0.159

Allergen Disclaimer

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

Suitable For

Vegetarians	✓	Halal	✗
Vegans	✓	Kosher	✗

Product is free from:

GM ingredients, Hydrogenated Fats

Shelf Life

Frozen Life of Product	12 months
Wrapped life once defrosted	5 days

Product Data

Product Weight:	800g e	Case Net Weight:	6.40Kg	Case Dimensions	
Product Dimensions:	Width 110mm +/- 5mm,	Case Gross Weight:	6.89Kg	Length:	474mm
	Height 125mm +/- 5mm	Declared Weight:	8 x 800g e	Depth:	245mm
		Cases per Layer:	10	Height:	278mm
No. in a Pack:	1 units per pack, (15 Slices plus two crust)	Cases per Pallet:	60	Pallet Height:	1.83m
Packs in a Case:	8 packs per box	Barcode / EAN:	05010066000703		
Traceability Code:	Best Before DD, MMM,YY, Day of Year, Time (24hr) eg 10 MAR 09 L8086 19:28				

Information Issued By

Name:	Kelda Wall	Position:	Specifications & Packaging Technologist
Date Issued:	22/06/21	Issue No:	10