



Product Description

Part of Kara's Ultimate Floured Range, this is a soft white double water-split bread bap dusted with flour and pre-sliced.

Storage/Handling/Baking Instructions

Keep frozen. Store at -18°C or below.

Once defrosted do not refreeze. To defrost, remove from case and leave in bag at room temperature for 2 hours, or until fully defrosted. Once defrosted, store in a sealed bag in a cool, dry place away from direct sunlight.

Once defrosted use within 4 days.

Can be served toasted: Open and place in a grill for 1-2 minutes until crumb is golden brown

Ingredient Declaration

Wheat Flour, (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Sugar, Salt, Yeast, Rapeseed Oil, Emulsifiers: E471, E472 (e); Flour Treatment Agents: E300, E920

Allergy Advice: For allergens, including cereals containing Gluten, see ingredients in **bold**.

Nutritional Information

		Per 100g	Per Bap
Energy	kJoules	1013	932
	kCal	239	220
Total Fat (g)		1.5	1.4
	of which saturates (g)	0.2	0.2
	of which mono-unsaturates (g)	0.6	0.5
	of which polyunsaturates (g)	0.7	0.7
Available Carbohydrate (g)		47	43.2
	of which sugars (g)	4	3.8
Dietary Fibre (g)		3	2.7
Protein (g)		8	7.7
Salt (g)		0.9	0.8
	of which sodium (mg)	372	342

Allergens

May contain traces of **Sesame Seeds**

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	4 days

Product Data

Product Weight:	92g +/- 5g	Case Net Weight:	4.18Kg*	Case Dimensions:	
Product Dimensions:	Diameter 123 +/- 3mm,	Case Gross Weight:	4.42Kg	Length:	478mm
	Height 50 +/- 3mm	Cases per Layer:	10	Depth:	243mm
		Cases per Pallet:	60	Height:	275mm
No. in a Pack:	8 units per pack	Pallet Height:	1.812m		
Packs in a Case:	6 packs per box	Barcode / EAN:	05010066115575		

Traceability Code: Best Before DD, MMM,YYYY, Day of Year, Time (24hr) eg 03 MAR 09 L8086 FN 19:28

Information Issued By

Name:	Mary Madzvova	Position:	Technical Manager- Kara
Date Issued:	19/02/19	Issue No:	005