

QUALITY ATTRIBUTE STANDARDS

PRODUCT DETAILS			
Product name		Burger Vegan Ultimate sliced	
Internal Code (SA)		FI09271	
Shelf life (production + no. of days)		12 months (Minimum Life to depot 9 months)	
Completed by		DL	
Version number	1	Date	26.03.24

Acceptable	Reject
APPEARANCE	
External    Internal 	External Underbaked   Overbaked  

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BRC 169	15.05.23	26.03.24	V1	D. Lund	A.Todirasc
Reason for change: additional photos					

QUALITY ATTRIBUTE STANDARDS

Misshaped:



Uneven sliced:



Unglazed:



**Internal
Excessive holes:**



Badly Squashed

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TARGET DIMENSIONS & RANGE																													
<table><tr><th>DIMENSIONS</th><th>TARGET</th><th>RANGE</th></tr><tr><td>Length (mm)</td><td>100</td><td>95-105</td></tr><tr><td>Height (mm)</td><td>50</td><td>45-55</td></tr><tr><td>Finish Weight (g)</td><td>70</td><td>60-70</td></tr><tr><td></td><td></td><td></td></tr></table>			DIMENSIONS	TARGET	RANGE	Length (mm)	100	95-105	Height (mm)	50	45-55	Finish Weight (g)	70	60-70				Any products out of range <table><tr><th>DIMENSIONS</th><th>Reject</th></tr><tr><td>Length (mm)</td><td><95, >105</td></tr><tr><td>Height (mm)</td><td><45, >55</td></tr><tr><td>Finish Weight (g)</td><td><60, >70</td></tr><tr><td></td><td></td></tr></table>		DIMENSIONS	Reject	Length (mm)	<95, >105	Height (mm)	<45, >55	Finish Weight (g)	<60, >70		
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AROMA																													
Freshly baked bread. Mild Wheatiness, slight sweetness, breadiness, baked notes, neutral and versatile.			Any off aromas.																										
FLAVOUR																													
Clean and fresh flavour. Wheat flour burger bun with soft mouth feel, Fresh Mild pleasant wheatiness and sweet notes.			Any off flavours.																										
TEXTURE																													
Soft and open texture with small air pocket. Round shape Golden Bun – glazed evenly with some shine.			Any unevenness not accounted for in specification, large.																										
ORGANOLEPTIC CHANGE AT END OF LIFE																													
Some dryness around the edges and wrinkling around the slicing and on top			Excessive dryness & mould.																										
PACKAGING STANDARDS																													
4 rolls/pack:12 packs/box  Inner case/packaging			 Wrong amount in box Any open flow wraps																										

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Packed flow-wrapped 4 per flow wrap



Position of code on film

Ultimate Vegan Burger Bun X 48

FI09271

INGREDIENTS: Wheat Flour (with Calcium, Iron, Niacin, Thiamin), Water, Sugar, Wheat Gluten, Potato Flakes, Rapeseed Oil, Yeast, Salt, Bread Improver (Wheat Gluten, Flour Treatment Agent (Ascorbic Acid), Dough Conditioner (Wheat Flour (with Calcium, Niacin, Iron, Thiamine), Emulsifier (Mono- And Diacetyl Tartaric Acid Esters Of Mono- And Diglycerides Of Fatty Acids), Flour Treatment Agent (Ascorbic Acid)), Malted Wheat Flour, Glaze (Water, Vegetable Proteins, Sunflower Vegetable Oil, Dextrose, Maltodextrins, Starch).

Allergy Advice: For allergens, including cereals containing gluten, see ingredients in bold. May contain soya, egg and milk.

Storage Instruction: Keep Frozen at -18C or below. Do not refreeze.

Handling Guidelines from Frozen: Remove the required amount and defrost in a cool dry place for approximately 1-2 hours.

Once defrosted use within 24 hours.

Gross Weight: 3.72kg

Net Weight: 3.36 kg

The Bread Factory, NW9 6AQ, UK 5 0 6 0 1 4 9 5 7 5 8 1 9

NUTRITION INFORMATION	
TYPICAL Values as sold per 100g	
Energy	1226KJ 290kcal
Fat	3.9g
of which saturates	0.9g
Carbohydrate	52g
of which sugars	7.7g
Fibre	2.1g
Protein	11g
Salt	1.1g

Production date: 24-Apr-2023
Best Before: 24-Apr-2024
L3114



Broken or collapsed box
Tape not applied



Label on the box

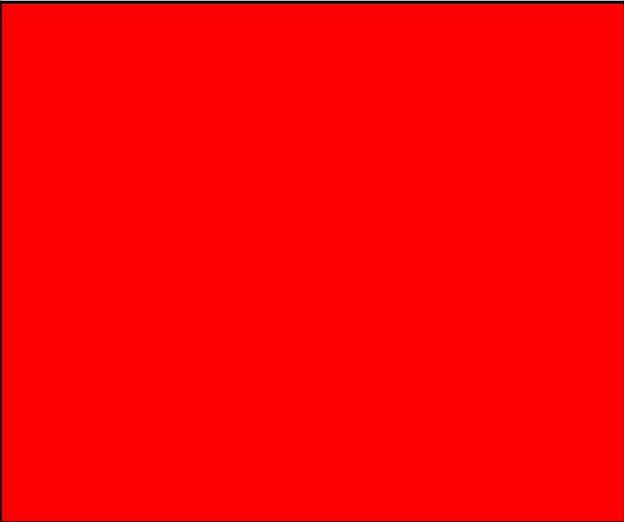
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Outer Case/packed on pallet. 5 boxes per layer, 10 high. 50 boxes per pallet.



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