



Product Description

A golden brown medium sliced wholemeal loaf, great for fillings such as tuna, or a cheese ploughman's.

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 3 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 (38g)
Energy	kJoules	923	351
	kcal	218	83
Total Fat (g)		1.4	0.5
of which saturates (g)		0.4	0.2
of which mono-unsaturates (g)		0.5	0.2
of which polyunsaturates (g)		0.4	0.2
Available Carbohydrate (g)		38.2	14.5
of which sugars (g)		2.4	0.9
Dietary Fibre (g)		7.1	2.7
Protein (g)		9.7	3.7
Salt (g)		0.85	0.32
of which sodium (mg)		338	128

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, Height 125mm +/- 5mm	Case Gross Weight:	6.89Kg	Length: 474mm
No. in a Pack:	1 units per pack, (21 Slices plus two crust)	Declared Weight:	8 x 800g e	Depth: 245mm
Packs in a Case:	8 packs per box	Cases per Layer:	10	Height: 278mm
		Cases per Pallet:	60	Pallet Height: 1.83m
		Barcode / EAN:	05010066001120	

Traceability Code: Best Before End DDMMYYYY Julien date code, FF (frozen), Time eg BBE 13JUN2020 L9164FF07:09

Information Issued By

Name:	Katharine Gratton	Position:	Specification Technologist
Date Issued:	12/11/25	Issue No:	10