



Product Description

White rolls enriched with whole milk powder, butter and cream powder, and glazed with egg

Storage/Handling/Baking Instructions

Store Frozen at -18°C or below.

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

Once defrosted do not refreeze.

Ingredient Declaration

Wheat Flour (**Wheat** Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Water, **Egg** (5%), Whole **Milk** Powder (5%), Sugar, Butter (3.5%) (**Milk**), Cream Powder (1.5%) (**Milk**), Yeast, Salt, Rapeseed Oil, **Egg** White, **Wheat** Gluten, Palm Oil, Flour Treatment Agent (E300)

Nutritional Information

	Per 100g	Per portion (69g)
Energy	kJoules 1212	836
	kcal 287	198
Total Fat (g)	6.5	4.5
of which saturates (g)	3.1	2.1
of which mono-unsaturates (g)	2.2	1.5
of which polyunsaturates (g)	0.8	0.6
Available Carbohydrate (g)	46.2	31.9
of which sugars (g)	13.0	9.0
Dietary Fibre (g)	3.0	2.1
Protein (g)	9.5	6.6
Salt (g)	0.56	0.39
of which sodium (mg)	223	154

Allergens

For allergens, including cereals containing gluten, see ingredients in **bold**.
May contain: Sesame, Soya

Suitable For

Vegetarians	✓	Halal	✗
Vegans	✗	Kosher	✗

Product is free from:

Shelf Life

Frozen Life of Product	365 Days
Wrapped life once defrosted	2 Days

Additional Information

HFSS Score:	2	Commodity Code:	1905907000
		Meursing Code:	7851

Product Data

Product Weight:	69g +/-5g	Case Net Weight:	3.312kg	Case Dimensions
Product		Case Gross Weight:	3.60kg	Length: 400 mm
Dimensions:	Height: 50mm +/-3mm	Declared Weight:	3.072kg	Depth: 300 mm
	Diameter: 98mm +/- 5mm	Cases per Layer:	10	Height: 212 mm
Units per Pack:	12 buns per bag	Cases per Pallet:	70	Pallet Height: 1.65m
Packs per Case:	4 bags pers box	Barcode / EAN:	05051788125473	
Traceability Code: Best Before End DDDMMYYYY Julien date code, FF (frozen), Time BBE 13JUN2020 L9164FF07:09				

Information Issued By

Name:	Katharine Gratton	Position:	Specification Technologist
Date Issued:	04/12/2024	Issue No:	2