



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 a container, in a cool dry place away from direct sunlight. Once defrosted use within 48 hours.
Once defrosted do not refreeze.

Ingredient Declaration

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

Nutritional Information			Allergens			
	Per 100g	Per portion (69g)	For allergens, including cereals containing gluten, see ingredients in bold . May contain: Sesame, soya and cereals containing gluten			
Energy	kJoules 1212	836	Suitable For			
	kcal 287	198				
Total Fat (g)	6.5	4.5	Vegetarians	✓	Halal	X
	of which saturates (g)	3.1	Vegans	X	Kosher	X
	of which mono-unsaturates (g)	2.2	Product is free from:			
	of which polyunsaturates (g)	0.8	Shelf Life			
Available Carbohydrate (g)	46.2	31.9				
	of which sugars (g)	13.0	Frozen Life of Product	365 Days		
Dietary Fibre (g)	3.0	2.1	Wrapped life once defrosted	2 Days		
Protein (g)	9.5	6.6	Additional Information			
Salt (g)	0.56	0.39	HFSS Score:	2	Commodity Code:	1905907000
	of which sodium (mg)	223			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:	3.07kg		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 DDMMYYYY Julien date code, FF (frozen), Time BBE 13JUN2020 L9164FF07:09						
Information Issued By						
Name:	Katharine Gratton		Position:	Specification Technologist		
Date Issued:	11/08/2026		Issue No:	3		