



Product Description

Pre-sliced white bap with a flour topping.

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

Storage/Handling/Baking Instructions

Keep frozen. Store at -18°C or below.

Once defrosted do not refreeze. 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 4 days.

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

Ingredient Declaration

Wheat Flour (**Wheat** Flour, Calcium Carbonate, Folic Acid, Iron, Niacin, Thiamin), Water, Sugar, Salt, Yeast, Rapeseed Oil, Emulsifiers (E471, E472e), Flour Treatment Agents (E300, E920).

Nutritional Information

	Per 100g	Per portion (92g)
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	0.6
of which polyunsaturates (g)	0.7	0.6
Available Carbohydrate (g)	47.0	43.2
of which sugars (g)	4.0	3.7
Dietary Fibre (g)	3.0	2.8
Protein (g)	8.0	7.4
Salt (g)	0.90	0.83
of which sodium (mg)	372	342

Allergens

For allergens, including cereals containing gluten, see ingredients in **bold**. Also, may contain egg, milk and sesame.

Suitable For

Vegetarians	✓	Halal	✗
Vegans	✓	Kosher	✗

Product is free from:

Shelf Life

Frozen Life of Product	365 Days
Wrapped life once defrosted	4 Days

Additional Information

HFSS Score:	0	Commodity Code:	1905908000
		Meursing Code:	7010

Product Data

Product Weight:	92g +/- 5g	Case Net Weight:	4.416kg	Case Dimensions	
Product Dimensions:	Height: 47mm +/- 3mm Diameter: 123mm +/- 3mm	Case Gross Weight:	4.74kg	Length:	478mm
		Declared Weight:	4.18kg	Depth:	243mm
Units per Pack:	8 Units per pack	Cases per Layer:	10	Height:	275mm
Packs per Case:	6 packs per box	Cases per Pallet:	60	Pallet Height:	1.812
		Barcode / EAN:	05051788125985		

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:	07/01/2026	Issue No:	1

Kara Customer Care