

1010161300 – 3 Gluten Free & Vegan Flatbreads x 12

Supplier Details	Dr Schär UK Ltd 401 Faraday Street, Warrington, WA3 6GA.
Range	'Free From' Bakery Products
Product Title	Gluten free, vegan flatbreads
Claims	Gluten Free, Vegan, Source of Fibre, No artificial Preservatives, Flavours or Colours, No Hydrogenated Fats
Quantity	3 flatbreads per unit, 12 units per case. Cases per pallet – 140 Non-splittable case
Product Dimensions	Length: 165 –180 mm Width: 130 –140mm
QAS Appearance	Oblong flatbread studded with small holes from docking. Some small bubbles/pockets near the edges of the bread.
Flavour	Neutral, moderately salty with mild acidic aftertaste.
Texture	Firm, chewy texture.
Packaging Format	Clear OPP. Cardboard outer case with label.
Storage	Keep frozen below -18C. Do not re-freeze.
Preparation	Heat before eating. Oven heat from frozen 210°C/410°F/ Fan 190°C/Gas 6 for 2-4 mins. Remove all packaging, heat on a baking tray in the centre of a preheated oven. Allow to stand for 1 minute and serve. Do not reheat.
Shelf Life	MLOR: 180 days
Ingredients	Water, rice flour, tapioca starch, potato starch, rapeseed oil, stabilisers: hydroxypropyl methylcellulose, xanthan gum; yeast, vegetable fibres (psyllium, bamboo), maize flour, potato flakes, humectant: sorbitol; sugar, salt, raising agents: diphosphates, sodium carbonates; fermented rice flour, acids: tartaric acid, citric acid.



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Nutritional information

	per 100g as sold:	per flatbread:
Energy	1217kJ/290kcal	913kJ/218kcal
Fat	8.9g	6.7g
of which saturates	0.7g	0.5g
Carbohydrate	45g	34g
of which sugars	3.9g	2.9g
Fibre	8.1g	6.1g
Protein	3.1g	2.4g
Salt	1.4g	1.1g

Typical microbiology:

Yeasts and Moulds	<10 ⁶ cfu/g
E. coli	<10 ² cfu/g
Coagulase Positive	<10 ⁴ cfu/g
Staphylococci	
Bacillus Spp.	<10 ⁴ cfu/g