

## Product Specification

# 6210201300 - Gluten Free & Vegan Brown Rolls x 30

<b>Supplier Details</b>	Dr Schär UK Ltd 401 Faraday Street, Warrington, WA3 6GA.
<b>Range</b>	'Free From' Bakery Products
<b>Product Title</b>	Gluten free, vegan brown roll
<b>Claims</b>	Gluten Free, Vegan, Source of Fibre, No Artificial Preservatives, Flavours or Colours, No Hydrogenated Fats
<b>Quantity</b>	1 roll per pack. 30 packs per case. Non splittable case. 88 cases per pallet.
<b>Product Dimensions</b>	H: 50 +/- 10mm D: 85 +/- 15mm
<b>QAS Appearance</b>	Light brown to dark brown colour crust with light brown crumb. Round/oval shape.
<b>Flavour</b>	Baked bread, with back notes of rice flour and treacle.
<b>Texture</b>	Soft rolls, closed texture.
<b>Packaging Format</b>	Individual rolls wrapped in clear OPP with a printed Julien code. Outer case label as below.
<b>Storage</b>	Keep frozen below -18C. Defrost thoroughly before use. When stored in closed packaging, consume within 3 days, or 1 day once opened. Do not refreeze.
<b>Shelf Life</b>	MLOR: 273 days
<b>Ingredients</b>	Water, Tapioca Starch, Rice Flour, Rapeseed Oil, Psyllium Fibre, Potato Flakes, Humectant: Glycerine, Treacle, Stabiliser: Hydroxypropyl Methyl Cellulose, Yeast, Maize Flour, Sugar, Vitamins and Minerals [Calcium Carbonate, Niacin (B3), Iron, Thiamine (B1)], Bamboo Fibre, Salt, Sugar Beet Fibre, Fermented Rice, Fat Reduced Cocoa Powder.



### Nutritional information

	per 100g as sold:	per portion as sold:
<b>Energy</b>	1086kJ/258kcal	706kJ/168kcal
<b>Fat</b>	7.0g	4.6g
<b>of which saturates</b>	0.4g	0.3g
<b>Carbohydrate</b>	43g	27.9g
<b>of which sugars</b>	2.0g	1.3g
<b>Fibre</b>	6.1g	3.9g
<b>Protein</b>	2.6g	1.7g
<b>Salt</b>	0.84g	0.54g

### Typical microbiology:

<b>Yeasts and Moulds</b>	<10 <sup>6</sup> cfu/g
<b>Salmonella</b>	Negative
<b>E. coli</b>	<10 <sup>2</sup> cfu/g
<b>Coagulase Positive</b>	<10 <sup>4</sup> cfu/g
<b>Staphylococci</b>	
<b>Bacillus Spp.</b>	<10 <sup>4</sup> cfu/g