

## Product Specification

# 6211001300 – 4 Gluten Free & Vegan Teacakes x 6

|                           |   |
|---------------------------|---|
| <b>Supplier Details</b>   | <b>Dr Schär UK Ltd</b><br>401 Faraday Street, Warrington, WA3 6GA.  |
| Range                     | 'Free From' Bakery Products   |
| <b>Product Title</b>      | Gluten free, Vegan spiced fruited buns.   |
| <b>Claims</b>             | Gluten Free, Vegan, No Artificial Preservatives, Flavours or Colours, No Hydrogenated Fats  |
| <b>Quantity</b>           | 4 teacakes per pack, 6 packs per case. Non-splittable case.<br>100 cases per pallet.  |
| <b>Product Dimensions</b> | H: 50+/- 10mm D: 85 +/-15mm   |
| <b>QAS Appearance</b>     | Batched in 4's. Light brown to golden brown in colour with visible fruit.   |
| <b>Flavour</b>            | Sweet, lightly spiced, fruity, citrus notes.<br>Typical of fruited teacake.   |
| <b>Texture</b>            | Soft fruited teacakes. Light eat, slightly claggy. Closed texture, random air bubbles. Product may become slightly dry towards end of life.   |
| <b>Packaging Format</b>   | Clear OPP film.   |
| <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: 180 days  |
| <b>Ingredients</b>        | Water, Mixed Fruit with Peel (21%) (Currants, Raisins, Sultanas, Mixed Citrus Peel [Glucose-Fructose Syrup, Orange Peel, Lemon Peel, Salt, Acidity Regulator (Citrus Acid)]), Tapioca Starch Rice Flour, Vegetable Oils [Rapeseed, Sunflower], Potato Flakes, Baker's Yeast, Sugar, Psyllium Husk Powder, Humectant: Vegetable Glycerine, Stabiliser: Hydroxypropyl Methyl Cellulose, Spices, Salt. |



### Nutritional information per 100g as sold:

|                           | per 100g as sold | per teacake as sold |
|---------------------------|------------------|---------------------|
| <b>Energy</b>             | 1281kJ/305kcal   | 961kJ/229kcal       |
| <b>Fat</b>                | 11.3g            | 8.5g                |
| <b>of which saturates</b> | 0.9g             | 0.7g                |
| <b>Carbohydrate</b>       | 46.2g            | 34.7                |
| <b>of which sugars</b>    | 14g              | 10.5g               |
| <b>Fibre</b>              | 4.2g             | 3.2g                |
| <b>Protein</b>            | 2.5g             | 1.9g                |
| <b>Salt</b>               | 0.66g            | 0.50g               |

### Typical microbiology:

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

### Food Intolerance data:

PSF15 6211001300  
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Sensitivity: Internal

This specification sheet cancels and replaces all previous publications.