Product Specification

1. Company Details

Company:	Paul Rhodes	Paul Rhodes Bakery, Ltd				
Address:	Lassell Stree	et, Greenwich, Lor	ndon, SE10 9PJ			
Tel:	0208 269 04	160				
Products Manufacture at	Ambient Bre	Ambient Bread and Rolls, Morning Goods, Specialty Breads and Viennoiserie.				
site:						
Contacts:	Craig Waldr	Craig Waldron: craig@paulrhodesbakery.co.uk				
	Giulia Sabel	Giulia Sabelli: giulia@paulrhodesbakery.co.uk				
Version Number/Date:	V7	V7 04/03/2022 Next review due: March 2024				
Reason for review:	Chocolate C	Chocolate QUID update				
Specification completed by:	Giulia Sabelli			Signature:	0501000	
Position:	Specification Technologist			7	1	
		_			V	

2. Product Specifica	ation
Product Name:	Pain au Chocolat
Product Code:	20450
Photos	

Product Description:	Pain au Chocolat made with croissant	Pain au Chocolat made with croissant dough and chocolate stick finished with			
	glaze.				
Shelf life:	Day of delivery + 1 day				
Storage Instruction:	Store in a cool place away from direct su	nlight, until ready for display or use.			
Handling:	When received, handle carefully, without squashing or dropping the product.				
	Weight and Dimensions:				
Finished product	Net Finished weight:	100g (+/-10g)			
specification:	Length: 110 mm (+/-15mm)				
	Width:	100mm(+/-10mm)			
	Height:	50mm (+/-10mm)			

Ref. No	Issue Date	Revision Date	Version No.	Issued by	Approved by	Page
PRB 10000	n/a	03.02.2021	2	G. Sabelli	Technical Manager	1 of 3

	Sensory Attributes:						
	Visual:		Light to Golden brown colour				
	Texture:		Soft flaking top with chocolate sticking out at the side				
	Aroma:		Butter, chocolate				
	Flavour:		Butter, chocolat	te			
	Primary Packaging:						
	Type of packaging: Cardboard box						
	Material: Paper						
	Size:	67.5cmx51cmx13 m	Weight:	403g			
Packaging Information:	Recyclable (Y/N)	Y					
	Secondary Packaging:						
	Type of packaging:						
	Material:						
	Size:		Weight:				
	Recyclable (Y/N)						
Ingredients Declaration:	Ingredients Declaration: Fortified Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Butter (Milk), Water, Chocolate (11%) (Sugar, Cocoa Mass, Cocoa Butter, Emulsifier: Soya Lecithin, Natural Vanilla Flavouring), Whole Milk, Sugar, Glaze (Water, Pea Protein, Dextrose), Salt, Yeast, Flour Treatment Agent: E300.						
Allergy Advice:	For allergens, including	g cereals containing g	gluten, see ingred	ients in bold .			
Suitable for:	Vegetarian	Yes	Coeliac	No			
	Vegan	No	Halal/Kosher	Not certified			
	Intolera	nce Information					
Allergen	Contained in product	May contain		Source			
Milk, milk products or lactose	Yes			Butter			
Eggs and egg products		Yes					
Cereals (containing gluten)	Yes			d Wheat Flour			
Wheat and wheat products	Yes		Fortifie	d Wheat Flour			
(gluten)							
Nuts, nut oil or derivatives Sesame, unrefined sesame		Yes					
oil or derivatives		Yes					
Soya, unrefined soya oil or	Yes		С	hocolate			
derivatives							
Sulphur dioxide or		Yes					
sulphites (>10mg/kg SO2)							
Peanuts	No						
Lupin	No						

Ref. No	Issue Date	Revision Date	Version No.	Issued by	Approved by	Page
PRB 10000	n/a	03.02.2021	2	G. Sabelli	Technical Manager	2 of 3



- THE ART OF BAKING -

Mustard	No				
Fish	No				
Shellfish	No				
Mollusc	No				
Celery	No				
Nutritional Information		Per 100g			
Energy (kcal)		356			
Energy (kJ)		1488			
Protein (g)		5.8			
Carbohydrate (g)		38.0			
of which sugars (g)		9.9			
Fat (g)		20.5			
of which saturates (g)		13.5			
Fibre (g)		2.1			
Salt (g)		0.8			

Paul Rhodes Bakery does not use any Genetically Modified Organism ingredients.

Ref. No	Issue Date	Revision Date	Version No.	Issued by	Approved by	Page
PRB 10000	n/a	03.02.2021	2	G. Sabelli	Technical Manager	3 of 3