

Product Specification

1. Company Details

| Company | Paul Rhodes Bakery, Ltd |
|------------------------------|--|
| Address | Lassell Street, Greenwich, London, SE10 9PJ |
| Tel: | 0208 269 0460 |
| Products Manufacture at site | Ambient Bread and Rolls, Morning Goods, Specialty Breads and Viennoiserie. |
| Contact | Craig Waldron: craig@paulrhodesbakery.co.uk Giulia Sabelli: giulia@paulrhodesbakery.co.uk |

2. Product Specification

| Product Name: | Almond Croissant | |
|---------------|------------------|--|
| Product Code: | 20462 | |







| Product Description: | Almond Croissant made with specially prepared croissant dough and almond cream mix, topped with almond flakes and icing sugar. These are baked and delivered to customer in less than 12 hours. | | | | |
|----------------------|---|--|--|--|--|
| Shelf life: | Day of delivery + 1 days | | | | |
| Storage Instruction: | Store in a cool place away from direct sunlight, until ready for display or use. | | | | |
| Handling: | When received, handle carefully, without squashing or dropping the product. | | | | |

| Ref. No | Section | Issue Date | Revision Date | Version No. | Page | Issued by | Approved by |
|---------|---------------|------------|---------------|-------------|--------|--------------|-------------------|
| PRB 814 | Specification | 23.09.16 | 07.07.20 | 5 | 1 of 2 | A.Rosinellli | Head of Technical |



| | Majaht and Din | | | | | | |
|---------------------------------|--|-------------------------|--------------------------|----------------------------------|--|--|--|
| | Weight and Din | | 120~ (+ / 10~) | | | | |
| | Net Finished we | eignt: | 120g (+/-10g) | | | | |
| | Longth | | 165 mm (1/15 mm) | | | | |
| | Length: | | 165mm (+/-15mm) | | | | |
| | Width: | | 100mm (+/-10mm) | | | | |
| | Height: | | 60mm (+/-6mm) | | | | |
| Finished product specification: | | | | | | | |
| | Organoleptic pi | - | | | | | |
| | Appearance/Colour: | | Light to Golden brown | | | | |
| | Texture: | | | lightly open cell crumbs | | | |
| | texture | | | | | | |
| | Packaging description: | | | | | | |
| | Primary Packag | ing: | Cardboard box, light b | Cardboard box, light brown paper | | | |
| | Secondary Pack | aging | | | | | |
| | Number of Alm | ond Croissant and o | ther products ordered | by customer, placed in a | | | |
| Packaging and Despatch: | brown branded Paul Rhodes London cardboard box layered and covered with light brown paper. | | | | | | |
| | | | | | | | |
| | Fortified Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thia | | | | | | |
| | Almond Filling | Cream (Unsalted Butter | | | | | |
| | | , Fortified Wheat Flour | | | | | |
| | | _ | | Flour Treatment Agent: | | | |
| Ingredients Declaration: | | | | | | | |
| and a second a second assets | n: E300), Pasteurised Egg White (<u>Egg</u> White, Acidity Regulators Preservative: E202, Thickeners: E412, E415), Almond Bitter Flavour | | | | | | |
| | | | | • • • | | | |
| | Substances, <u>Almond</u> Oil, Water, Sunflower Oil, Thickener: E415, Acidity Regulat E330, Preservative: E202)), Unsalted Butter (<u>Milk</u>), <u>Almond</u> (11%), Water, Wh | | | | | | |
| | Milk, Sugar, Glaze (Water, Pea Protein, Dextrose), Icing Sugar, Salt, Yeast, | | | | | | |
| | Treatment Agent: E300. | | | | | | |
| Allergy Advice: | For allergens, including cereals containing gluten, see ingredients in bold . | | | | | | |
| | Due to manufa | cturing processes v | ve also handle other all | ergens on site that may | | | |
| Other Allergens Handled on | | | | the following allergens: | | | |
| Site: | | | • | tachios and macadamia | | | |
| Site. | nuts), Soya and | | cs, wantats, pecans, pis | tacinos ana macadamia | | | |
| | Vegetarian | Yes | Coeliac | No | | | |
| | Vegan | No | Lacto-intolerant | No | | | |
| Suitable for: | Ovo-Lacto | Yes | Nut allergy sufferers | No | | | |
| | Vegetarian | 103 | Nut allergy surferers | 140 | | | |
| | Energy (kcal) | | 374.43 | | | | |
| | Energy (kJ) | | 1567.64 | | | | |
| Protein (g) | | | 7.40 | | | | |
| Nutritional Information | Carbohydrate (g) of which sugars (g) | | 38.21 15.77 | | | | |
| Nutrient Value per 100g | | | | | | | |
| The same per 100g | Fat (g) | | 21.74 | | | | |
| | of which saturates (g) | | 10.21 | | | | |
| | Fibre (g) | | | 2.15 | | | |
| | Salt (g) | | 0.62 | | | | |
| | Jail (8) | | U.b2 | | | | |

| Ref. No | Section | Issue Date | Revision Date | Version No. | Page | Issued by | Approved by |
|---------|---------------|------------|---------------|-------------|--------|--------------|-------------------|
| PRB 814 | Specification | 23.09.16 | 07.07.20 | 5 | 2 of 2 | A.Rosinellli | Head of Technical |