



Product specification form

Product: Organic Bread Mix

FINISHED PRODUCT SPECIFICATION			Spec. No. SPEC109
General Information	Issued by: Nadia Mlinko	Authorise by: Nadia Mlinko	Date of review: 24.03.2023, Issue 1
Product Title	Organic Bread Mix		
Company Name and Address	Sun & Seed Ltd 2 Lyon Close Woburn Road Industrial Estate Kempston, Bedford Bedfordshire MK42 7SB, UK		
Company Telephone	Office: (+44) 02072 677 799, 01234 841 196		
Contacts:	Accounts	office@sunandseed.com	
	Technical	qcert@sunandseed.com , info@sunandseed.com	
	Emergency/Recall	Mob: 079 44 777 201	
Packaging format	12 x 300g pouches in cardboard box		
Available sizes	300g		
In case of organic product –control body code	GB- ORG- 05 (Soil Association)		
Food safety	APPROVED by SALSA		
Ingredients and Allergens			
Legal name / Descriptive name	Organic Bread Mix		
Ingredients (List all ingredients in recipe, include additives (with E number). (Provide ingredients for any multi-component ingredients)	Status		
Sorghum flour*	Organic		
Potato starch*	Organic		
Tapioca starch*	Organic		
Rice flour*	Organic		
Psyllium husk*	Organic		
Dried yeast	Conventional, approved		
Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)	Allergy advice: May contain traces of other nuts and sesame seeds		
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	Light powder, flour aroma		
Allergens present in: ingredients, additives & processing aids	Contains	Risk of cross contamination/ May Contain	
Cereals containing Gluten namely wheat, rye, barley, oats and hybridised strains	NO	NO	
Peanuts/peanut derivatives	NO	NO	
Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil, pistachio, Macadamia) and derivatives	NO	YES	
Sesame seeds/sesame seed derivatives	NO	YES	
Crustacean/crustacean derivatives	NO	NO	
Molluscs/molluscs derivatives	NO	NO	
Fish/fish derivatives	NO	NO	
Egg/egg derivatives	NO	NO	
Milk/milk derivatives	NO	NO	
Soybeans/soybean derivatives	NO	NO	
Celery/celery derivatives	NO	NO	
Mustard/mustard derivatives	NO	NO	
Lupin/lupin derivatives	NO	NO	
Sulphites (declare if over 10mg/kg in whole product)	NO	NO	
Suitability			
Suitable for Vegetarians	YES		
Suitable for Vegans	YES		
Suitable for Lacto-vegetarians	YES		



Product specification form

Product: Organic Bread Mix

Typical Nutritional declaration			
Source of Nutritional information		analysis / calculation	
Typical value		Per 100g	
Energy		1009kj / 336kcal	
Total Fat		Fat 0.8g	
of which saturates		0.1g	
Trans Fats		0g	
Carbohydrates		74g	
of which sugars		0.8g	
Protein		6.3g	
Fibers		0.03g	
Salt		0.03g	
All stated Nutritional values are average. They are not meant to ensure warranty of characteristics. They come without commitment and are not valid for any claim of warranty and product liability respectively			
Product Handling			
Shelf-life unopened	Shelf life minimum 12 months on delivery	Shelf-life once open	3 months
Storage Conditions		Cool dry place in original packaging	
Traceability / Lot Code Format Used		DDMMYY	
Instructions for Use, if relevant		<p>How to USE THE MIX</p> <ol style="list-style-type: none"> 1. Tip the bread mix into a large bowl. 300g makes 1 loaf. 2. Add 300 millilitres of lukewarm water, 1 teaspoon of sea salt and 2 tablespoons of extra virgin olive oil. 3. Cover the bowl with a tea towel and let it rest for an hour in a warm place, ideally 25C. 4. When the dough has doubled in size tip it into a baking tray lined with lightly oiled baking paper. 5. Massage the top of the dough with a drizzle of water. 6. Bake in a pre-heated fan oven at 230C (240C no fan) for 35-40 minutes. 7. The bread is ready when it is firm underneath and sounds hollow when you tap the base. 8. Remove from the tray and leave to cool on a wire rack for at least 30 minutes before cutting. 	
Additional Requirements			
Origin / Place of Provenance if required		Produced in the UK	
Type of Packaging used for retail, which consumers buy (film and cardboard box etc)		No	
Packaged in a protective atmosphere: (Vacuum packed or modified atmosphere packaging)		No	
Product-specific Requirements		No	
Health Mark (If product needs approval because ingredients of animal origin)		N/A	
Warnings (vulnerable groups)		Not suitable to people allergic to the allergens listed Allergy advice: May contain traces of other nuts and sesame seeds.	
Quality or Safety Parameters		(measurable parameters of significance for quality or safety e.g. pH/acidity, water activity, salt content, sugar content)	
Safety / Quality Parameter		Target	Tolerance +/-
Water Activity		0.65	+/- 0.03
Microbiological Parameters			
*N/L – No Set Limit			
Microbiological Test	Unit	Guide Value	Limit Value
Total Plate Count	cfu/g	<1,0 · 10 ⁵	*N/L
Yeast	cfu/g	< 5,0 · 10 ²	*N/L
Moulds	cfu/g	< 1,0 · 10 ⁴	*N/L
Coliforms	cfu/g	< 1,0 · 10 ⁴	*N/L
E.coli	cfu/g	<10	1,0 · 10 ²
Salmonella	/ 25g	negative	negative



Product specification form

Product: Organic Bread Mix

Food additives	
Antioxidant	not present
Raising agent	not present
Emulsifier	not present
Colour	not present
Firming Agent	not present
Humectant	not present
Bulking agent	not present
Gelling agent	not present
Flavour enhancer	not present
Sequestrant	not present
Preservative	not present
Flour treatment agent	not present
Modified starch	not present
Protective gas	not present
Acid	not present
Acidity Regulator	not present
Foaming agent	not present
Anti-foaming agent	not present
Emulsifying salt	not present
Stabiliser	not present
Sweetener	not present
Carrier	not present
Propellant gas	not present
Anti-caking agent	not present
Glazing agent	not present
Thickener	not present

INFORMATION ABOUT GMO AND IONIZATION	
GMO	The product is not GM and does not contain GMO.
Ionization	The product is not subjected to ionizing radiation

Packing						
Unit net weight	300g					
Unit gross weight:	311g					
Qty units in a case	12					

Statements
GMO Statement: Sun & Seed Ltd has policy not to buy, manufacture or use genetically modified products or raw materials.
Gluten Free Statement: Sun & Seed Ltd has policy to buy, manufacture or use only gluten free products or raw materials.
Analysis Assessment Guaranty for tested Organic product: Results of microbiological analysis are in line with HPA ready to Eat guidelines and meet European Union and UK regulations. Results of aflatoxins and heavy metals analyses meet the requirements of the Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants. Results of pesticide analysis meet the requirements of the Regulation (EC) 396/2005 on maximum residue levels of pesticides. Results of pesticide analysis meet the orientation limit (0,01 mg/kg) and conform to European Union and UK regulations for organic products.
HACCP: The products are made safely, legally and consistently by following good hygiene practice and good manufacturing practice which are monitored through pre-requisite controls.

Signed:

Position: Quality Manager