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## Good Food Plain Bread Spesification

Product Code	GFE-SD-01
Packaging	
Shelf life	18 month with package
Lot Style	Lot number, B.B.E: Day/Month/Year
Ingredients	<b>Wheat flour</b> (77%), drinking water, sunflower oil, vegetable margarine (vegetable oils (palm oils and derivatives, fully hydrogenated palm oils and derivatives, varying amounts of cotton oil, canola oil, sunflower oil), water (16%), salt (up to 0.3%), emulsifiers (sunflower lecithin, mono- and diglycerides of vegetable fatty acids), preservative (potassium sorbate), acidity regulator (citric acid), colorant (beta carotene)), <b>eggs</b> , yeast, sugar, salt.
Allergens	Contains gluten and egg. It may contain a trace amount of nuts.

Plain Bread			Image
Nutrition Facts	50 g	100 g	
Energy (kj/kcal)	788,5/188,5	1576,9/376,8	
Protein (g)	4,1	8,1	
Total Fat (g)	5,7	11,5	
Saturated Fat (g)	1,6	3,3	
Carbonhydrate (g)	29,2	58,5	
Total Sugar (g)	1,3	2,5	
Dietary Fiber (g)	1,1	2,2	
Salt (g)	0,7	1,5	



Production Ratio			
Unit Packing	g	Tolerance	
Bread weight g/package	100	± 5	
Sensory Features		Physical Properties	
The bread interior is homogeneous, has its own color, taste and smell. It is crunchy, fragile.	Width (mm):	50	Tolerans: ± 5
	Length (mm):	35	Tolerans: ± 5
	Height (mm):	10	Tolerans: ± 0,45
	Moisture (%)	3,60	
Microbiological Properties			
Mikroorganism		Value Range (kob/g)	
Frock		0,5x10 - 1,5x10	
Mold and yeast		100 - 1000	

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