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Good Food Bread with Carob Flour and Olives Specification

Product Code	GFE-ZK-01
Packaging	
Shelf life	18 month with package
Lot Style	Lot number, B.B.E: Day/Month/Year
Ingredients	Wheat flour (41%), drinking water, whole grain flour , olive paste, 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%), emulsifier (sunflower lecithin, mono- and diglycerides of vegetable fatty acids), preservative (potassium sorbate), acidity regulator (citric acid), colorant (beta carotene)), eggs , chia seeds, yeast, carob flour, sugar.
Allergens	Contains gluten and egg. It may contain a trace amount of nuts.

Bread with Carob Flour and Olives			Image
Nutrition Facts	50 g	100 g	
Energy (kj/kcal)	612,7/146,4	1225,3/292,8	
Protein (g)	3,1	6,2	
Total Fat (g)	5,9	11,7	
Saturated Fat (g)	1,6	3,2	
Carbonhydrate (g)	20,5	41,0	
Total Sugar (g)	0,9	1,8	
Dietary Fiber (g)	1,6	3,3	
Salt (g)	1,0	1,9	



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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