

HOBBS HOUSE

— BAKERY —

March 2010

Product Name: **SHEPHERDS LOAF**

Description: A sourdough loaf made with organic spelt flour and no added manufactured yeast.

Primary Ingredients: Organic spelt flour, Cornish sea salt, water.

Secondary Data: Organic Spelt flour grown in the UK and milled in Gloucestershire

Hobbs House Bakery is recognised by The Soil Association as a Licensed producer of Organic bread under Symbol Number P1632

Storage:

Wholesale Customers Shepherd's loaf should be sold within 48 hrs of delivery.

Wholesale Customers (Frozen) n/a

Retail Customers Shepherd's loaf will keep for up to 7 days from purchase, stored in a cool dry place between 8°C and 14°C. Frozen at -18°C, it will keep for 12 months.

On-Line Customers Shepherd's loaf will keep up to 6 days from delivery, stored in a cool dry place between 8°C and 14°C. Frozen at -18°C, it will keep for 12 months.

Suitability: Vegetarian: Yes
Vegan: Yes
GM Free: Yes

Risk Assessment: Category P

(Example categories P = Physical, B = Bacterial and C = Chemical or hazardous.)

Allergies

Breads are made in an environment where nuts and seeds are used, and although we take stringent measures to keep them separate, we can't guarantee our products to be nut and seed free

We reserve the right to change the specification without prior notice

NUTRITIONAL DETAILS SHEPERD'S LOAF



NUTRIENTS per 100g	
ENERGY (kcal):	192.0
ENERGY (kJ):	815
PROTEIN (g):	7.9
CARBOHYDRATE (g):	51.3
of which SUGARS (g):	5.5
FAT (g):	1.5
of which SATURATES (g):	0.1
DIETARY FIBRE (AOAC) (g):	4.9
SODIUM (g):	0.4
SALT (g):	1.1