

PATERSON ARRAN LIMITED

SPECIFICATION FOR

F5611 PAT SCT CRM SB FGR 40GX48

www.burtonsbiscuits.com

SITE ADDRESS

THE ROYAL BURGH BAKERY
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TECHNICAL MANAGER

ADAM WILSON

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NPD TECHNOLOGIST

LESLEY SMITH

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BISCUIT WEIGHT	20.0 g
BISCUITS/PACKET	2
PACKETS/FINISHED PACK	1
FINISHED PACKS/ OUTER	48
INNER PACKET WT	40.0 g
FINISHED PACK WT	40.0 g
NET WT / OUTER	1.920 kg

SHELF LIFE

12 MONTHS FROM MANUFACTURE

This is a ready to eat product. It is not suitable for freezing.

Ingredients: WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Rapeseed Oil, Sugar, Double Cream (4%)(MILK), Butter (MILK), Salt, Natural Flavouring.

NUTRITION INFORMATION

M0543

PAT SCT CRM SB FGR 40GX48

TYPICAL VALUES	Per 100g	Per Biscuit
ENERGY (kJ)	2100	420
ENERGY (kcal)	502	100
PROTEIN (g)	6.4	1.3
CARBOHYDRATE (g)	62.3	12.5
of which SUGARS (g)	17.7	3.5
FAT (g)	24.7	4.9
of which SATURATES (g)	3.4	0.7
FIBRE (g)	2.3	0.5
SODIUM (g)	0.3	0.1
SALT (g)	0.8	0.2

DIETARY INFORMATION

THIS RECIPE IS FREE FROM	YES OR NO	COMMENT
CEREALS CONTAINING GLUTEN	NO	
MILK	NO	
EGGS	YES	
SOYBEANS	YES	
PEANUTS	YES	
TREE NUTS	YES*	
SESAME SEEDS	YES	
SULPHUR DIOXIDE	YES	
FISH	YES	
CRUSTACEANS	YES	
MUSTARD	YES	
CELERY/CELERIAC	YES	
LUPIN	YES	
MOLLUSCS	YES	

THIS PRODUCT IS MADE IN A BAKERY WHERE MAJOR SERIOUS ALLERGENS ARE USED
THIS PRODUCT IS SUITABLE FOR VEGETARIANS
THIS PRODUCT IS MADE TO A RECIPE FREE FROM GM INGREDIENTS
*ALTHOUGH THE RECIPE IS NUT FREE THE INGREDIENTS ARE NOT GUARANTEED NUT FREE

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PACKAGING

PRINTED FILM	PAT S/CREAM SB FINGER 40G FILM		CODE	P0708
SIZE	163 mmW x	125 mm C.O.	8 COL 20OPP/20OPP	
YIELD	0.640 g/pkt	kg/100 outers	PA 42P079TTT4 REV1 0	

FILLED OUTER	F5611 PAT S/CRM SB FINGER 40G		CODE	143182
EXT SIZE	314 mmL x	130 mmB x	135 mmH	

PALLET DETAILS

BUILD	26 /LAYER	10 HIGH	260 /PALLET
HEIGHT	1512 mm		
GROSS WT kg	2.112		
CUBE m3	0.00551		

INNER BARCODE	5010745056113
OUTER BARCODE	05010665956111

FURTHER INFORMATION

THIS PRODUCT IS BAKED TO A MOISTURE OF 3.5 % +/- 1 %

ALL WRAPPED PRODUCT PASSES THROUGH A METAL DETECTOR

THIS BAKERY HAS ATTAINED GRADE A+ BRC ACCREDITATION

SIGNED  DATE 31/01/2023

ADAM WILSON, TECHNICAL MANAGER