

Supplier's Product Code :
Product Added :
Last Updated by Supplier :
erudus id :

CM0003
06 May 2026
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White Bread Roll Mix 4 x 3.5kg

Short Product Name:
White Bread Roll Mix

Product Description:
A light, soft textured bread pre mix. Suitable for Bread Rolls & Tin Loaves *Yeast included*

General Information

Food/Drink :	Food
Product Category :	Ambient
Generic Product Type :	

Supplier's Product Code :
CM0003
Supplier: Middleton Foods Ltd
Middleton Business Park
655 Willenhall Road
Willenhall
West Midlands
WV13 3LH
England
P: 01902 608122

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	5028081002886
Packaging Type Description :	
Total Quantity of Inner Units in Outer Case :	4 Units
Is Trade Item Splittable? :	Yes

Outer Case Length :	333 mm
Outer Case Width :	242 mm
Outer Case Height :	280 mm
Product Gross Weight :	14.42 kg
Product Net Weight :	14.00 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	14 Cases
Quantity of Layers Per Pallet :	5 Layers
Quantity of Cases Per Pallet :	70 Cases

Pallet Height :	1.20 MTR
Pallet Gross Weight :	Not specified.

Logistical Information

Shelf Life from Time of Production :	270 Days
Guaranteed Shelf Life on Delivery :	162 Days

Minimum Order Quantity :	Not specified.
Delivery Lead Time :	5 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g
Plastic :	0.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	279.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g
Wood :	Not specified.
Fibre Based Composite :	Not specified.

Waste Packaging Weight - Transport Packaging

Plastic :	0.00 g
Paper/Board :	0.00 g
Percentage Recycled Plastic :	Not specified.

Wood Total :	2,200.00 g
Is Pallet Returnable? :	Yes

Other Information

Supplier Comments :
CM0003 White Bread & Roll Mix 4 x 3.5kg.

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance :	United Kingdom
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Additional Origin Details : UK
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Inner Pack Information

Internal GTIN :	5028081002367
Packaging Type Description :	Paper/Polyethylene
Variable Weight Consumer Item :	No
Net Drained Weight :	Not specified.

Inner Unit Length :	100 mm
Inner Unit Height :	400 mm
Inner Unit Width :	152 mm
Inner Product Weight :	3.50 kg
Inner Product Weight Units :	kg

Weight/Volume : Not specified.
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Handling Information

Directions For Use : Dry Mix: 1kg/Whole bag Water: 660-680ml/2.32-2.38 litres Approximate Dough Portions Rolls (57g): 29/102 Approximate Dough Portions Loaves (454g): 3/13 Mixing Instructions 1. Place the weighed out mix into a mixing bowl. 2. Select the dough hook mixing attachment. 3. Blend in the correct amount of warm (30°C/86°F) water. 4. Mix on slow speed for 1 minute. Continue to mix for a further 6 minutes on medium speed, ensuring the dough is kneaded and stretched thoroughly during mixing. 5. Allow bread to rest for 10 minutes. 6. Cut as required and shape as required. 7. Cover dough with a clean, damp cloth and prove in a warm place until it doubles in size (about 35-40 minutes) Baking Instructions: Bake in a preheated oven at 220°C/425°F/Gas Mark 7 for 10-15 minutes. Loaves will take 25-30 minutes. For fan assisted ovens bake at 200°C/400°F/Gas Mark 6

Storage Instructions : Store in a cool dry place away from strong odours and direct sunlight.

Dietary Information

Ingredients :

WHEAT Flour (WHEAT Flour, Calcium Carbonate, Niacin, Iron, Folic Acid, Thiamine), SOYA Flour, Dried Yeast, Dextrose, Salt, Vegetable Oil Blend (Palm & Rapeseed Oil), Flour Improver (Ascorbic Acid).

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	No
Fish (and products thereof) :	No
Soybeans (and products thereof) :	Yes
Milk (and products thereof) :	No
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts :	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	Yes
Wheat (and products thereof) :	Yes
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	Yes
Kamut (and products thereof) :	Yes
Gluten content <20ppm :	-
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	Yes
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

Product contains :

Artificial Antioxidants :	-
Artificial Colours :	-
Artificial Flavourings :	-
Artificial Flavour Enhancers :	-
Artificial Preservatives :	-
Artificial Sweeteners :	-

Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	Yes
Suitable for Sufferers of Lactose Intolerance :	-
Suitable for Coeliacs :	-
Approved for a Halal Diet :	Yes
Approved for a Kosher Diet :	Yes
HFSS (High in Fat, Salt and Sugar) :	-

Allergen Statement :

Not specified.

Nutritional Information

Average Serving :	Not specified.
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,586.00 kJ
Energy per 100 G/ML :	374.00 kcal
Fat per 100 G/ML :	2.8 g
- of which Saturates per 100 G/ML :	0.7 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	74 g
- of which Sugars per 100 G/ML :	2.2 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	4.2 g
Protein per 100 G/ML :	13 g
Salt per 100 G/ML :	0.8 g
Sodium per 100 G\ML :	Not specified.

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	0.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	36.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g
Wood :	Not specified.
Fibre Based Composite :	Not specified.

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	-
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	-
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	-
Farm Assured Welsh Livestock :	-
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	-
Quality Standard Mark (Beef/Lamb) :	-
Roundtable of Sustainable Palm Oil (RSPO) :	Yes
School Approved (The Requirement for School Food Regulation 2014) :	Yes
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	-
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

Other Accreditation : BRC	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of
microbiological results?: No

Is shelf life testing undertaken?: Yes

Microbiological Standards

Not available.

Analytical Standards

Not available.