



The Bread Factory
Unit 12, Garrick Road Industrial Estate, Irving Way, London NW9 6AQ
020 8457 2080

Product Name	BREAKFAST IN BED FOR 2		
Product Code	SHOP00198		
Product Description			
Allergens		Contains	Trace
	(Tree) Nuts	trace	trace
	Celery	trace	trace
	Crustaceans	no	no
	Eggs	yes	yes
	Fish	no	no
	Gluten	yes	yes
	Lupin	no	no
	Milk	yes	yes
	Molluscs	no	no
	Mustard	no	no
	Peanut	no	no
	Sesame	trace	trace
	Soya	yes	yes
	Sulphites	yes	yes
Ingredients	Z SD, Waste Bread, Gail's (45%), Orange Juice, Whey Butter (12%) (Whey Cream (Milk), Salt), Seville Orange Jam Cane Sugar*, Bitter Orange*(24%), Water, Orange* (8%), Lemon Juice*, Cinnamon Bun (Wheat Flour (Wheat Flour, Calcium, Iron, Niacin, Thiamine, Flour Treatment Agent (Ascorbic Acid)), Butter (Milk), Water, Sugar, Brown Sugar, Yeast, Ground Cinnamon (2%), Salt), Croissant Flour (Wheat Flour, Calcium, Iron, Niacin, Thiamine, Flour Treatment Agent (Ascorbic Acid)), Water, Butter (Milk), Sugar, Yeast, Salt., Caster Sugar, Pasteurised Free Range Liquid Whole Egg , Ground Cinnamon (0%) (Remove ALLERGEN if FP contains LESS THAN 10ppm) (Sulphites), Medium Free Range Eggs Eggs ; Z SD, Waste Bread, Gail's contains: Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Water, Water (8%), Flour (4%) (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Wheat Flour (Wheat Flour, Calcium, Iron, Niacin, Thiamine, Flour Treatment Agent (Ascorbic Acid)), Wholemeal Wheat Flour (1%), Salt, Malted Wheat Flour, Ingredient, 439 SD, Waste Bread, Gail's, FOR PORIDDDGE ONLY (Gluten), Wholemeal Wheat Flour, Flour Campaillou (Wheat Flour, Deactivated and Dehydrated Rye Sourdough, Wheat Gluten , Rye Flour, Flour Treatment Agent (Ascorbic Acid)), Wholemeal Spelt Flour (Wheat), Flour (Wheat Flour, Calcium, Iron, Niacin, Thiamine), Spelt (Wheat) Flour, Fourpure Oat meal Stout (Pale Ale Malt, Golden Naked Oats , Brown Malt, Melanoidin malt, Maltodextrin, Chocolate malt, Black Malt, Yeast, Saaz Hops, Magnum hops), Wholemeal Rye Flour, Flour (0%) (Wheat Flour, Calcium, Iron, Niacin, Thiamine), Wholemeal Rye Flour (0%), Vegetable Oil (Rapeseed Oil, Extra Virgin Olive Oil), Wholemeal Spelt Flour (0%) (Wheat), Yeast, Sea Salt (0%), Sea Salt, Durum Wheat Semolina, Barley Flour, Organic Wholemeal Emmer Wheat Flour (0%), Dough Conditioner (Soy Flour, Wheat Flour (with Calcium, Niacin, Iron, Thiamine), Flour Treatment Agent (Ascorbic Acid)), Fermented Wheat Flour, Wheat Gluten , Salt (0%), Malted Barley Flour, Improver Concentrated Softener JS (Gluten), Bread Improver (Wheat Flour, Flour Treatment Agent (Ascorbic Acid)), Bread improver (Dried Rye Sourdough, Wheat Flour, Rapeseed Oil, Flour Treatment Agent: E300, Enzymes (Wheat)), Organic Wholemeal Emmer Wheat Flour		
Claims			
Serving Size	g		
Shelf Life			
Nutrition		Per 100g	Per Serving

	Energy (kj)	1144.05	1144.05
	Energy (kcal)	274.484	274.484
	Fat (g)	12.7118	12.7118
	Saturates (g)	8.16991	8.16991
	Carbohydrates(g)	36.0601	36.0601
	Total Sugars (g)	11.7432	11.7432
	Protein (g)	4.298	4.298
	Salt (g)	0.81223	0.81223
	Fibre (g)	1.30477	1.30477
Storage Conditions			
Additional Information			