

Product Information

Product Name	Cocktail Golden Naan	Issue Date	21/01/2026
Product Description	Golden Naan	Issue No	05
Specification Code	As per customer request	Country of Origin	UK

Supplier Details

Name	Dina Foods Ltd
Manufacturing Address	24 Gorst Road, Park Royal, London, NW10 6LE
Commercial Contact	02086215511
Technical Contact	02086215511 Ext 208
Technical Email	technical@dinafoods.com

Finished Product Standards

Organoleptic Standards	
Appearance	Golden to lightly golden baked complexion, dimpled surface.
Aroma	Typical of bread.
Flavour	Typical of bread with smooth hint of vegetable oil.
Texture	Dimpled top flat side to give authentic look / characteristic; soft, spongy flatbread

Product Weight & Size

	per /Piece			
Product	Weight (g)	Length (mm)	Width(mm)	Height (mm)
Tolerance	± 10%	± 10%	± 10%	± 10%
Size	20g	80	60	N/A

Shelf Life

Packing Format	Frozen
Days	P+365

Storage Condition / Defrosting Process

Ambient: Store in a cool, dry place away from direct sunlight, once opened use within 2 days.

Frozen: store below <-18°C.

***Handling Guidelines from Frozen:** Remove the required amount from the outer case. Do not remove product from the bag. Allow to defrost under refrigeration (5-8 °C). Once defrosted use within two (2) days.

Serving Suggestions/Cooking

Can be eaten cold or warm. Slice open to make a pocket and fill generously with your favourite fillings, dips or spreads (based on thickness of the bread).

Oven: Preheat oven to 150°C/302°F Gas mark 2. Remove Packaging and heat for up to 1 minute.

Microwave: Remove packaging and heat for up to 1 minute (based on 900W)

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Ingredient Declaration

Wheat Flour [Fortified with (Calcium Carbonate, Iron, Niacin, Folic Acid, Thiamine)] (**Wheat, Gluten**), Water, Yeast, Rapeseed Oil, Sugar, Bread Softener (**Wheat** Flour, Enzymes), Emulsifier [Mono- And Diglycerides of Fatty Acids, Antioxidants (Citric Acid)], Salt, Baking Powder [Raising agent (Glucono-delta-lactone, sodium carbonates, calcium chloride)].

Note: Preservative: Calcium Propionate (E282) not used in fresh and frozen product.

Allergy Advice: For allergens, including cereals containing gluten, see ingredients in **bold**.

Nutritional Information (Typical)	per 100g
Energy kcal	225.3
Energy kJ	942.7
Fat (g)	2.0
of which Saturates (g)	0.6
Carbohydrate (g)	48.5
of which Sugars (g)	0.9
Fibre (g)	2.0
Protein (g)	7.4
Salt (g)	0.24
Nutritional information provided are, theoretical calculation.	

Micro Standards			
Organism	UoM	Target	Report
TVC	CFU/g	<1000	>10000
E coli	CFU/g	<10	>100
Staph. aureus	CFU/g	<10	>100
Coliform	CFU/g	<10	>100
Bacillus cereus	CFU/g	<100	>1000
Yeast/ Moulds	CFU/g	<100	>1000
Salmonella	Per 25g	ND	Detected
Clostridium perfringens (LL)	Per 25g	<20	>20
ND* Not Detected			

Allergens & Food Intolerance Information Directives 2003/89/EC OF THE European Parliament and of the Council of 10 Nov 2003 Annex IIIa (Allergens).

	Allergen	Contains	In which	Use in the factory
1	Cereal containing gluten (i.e wheat, rye, barley, oats, spelt, kamut or their hybridised strains)	Yes	Flour, Softner & Gluten	Yes
2	Crustaceans and products thereof	No	No	No
3	Eggs and products thereof	No	No	No
4	Fish and products thereof	No	No	No
5	Peanuts and products thereof	No	No	No
6	Soya beans and products thereof	No	No	Yes
7	Milk and products thereof (including lactose)	No	No	No
8	Nuts and products thereof	No	No	No
9	Celery and products thereof	No	No	No
10	Mustard and products thereof	No	No	No
11	Sesame seeds and products thereof	No	No	No
12	Sulphur Dioxide and Sulphites at concentrations of more than 10 mg/kg or 10mg/litre expressed as SO2	No	No	No
13	Lupin and products thereof	No	No	No
14	Molluscs and products thereof	No	No	No

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Additives

	Contains	In which	Comments
Calcium Carbonate	Yes	Flour, Gluten	Fortification
Calcium Propionate (E282)	Yes	Ingredient	Preservative
Emulsifier (E472e)	Yes	Bread Softner	
Anti-Caking Agent (E516) (E536)	Yes	Bread Softner, Salt	
Flour Treatment Agent (E300)	Yes	Bread Softner	
Glucono delta lactone (E575)	Yes	Baking Powder	
Sodium carbonates (E500)	Yes	Baking Powder	
Calcium chloride (E509)	Yes	Baking Powder	

Nut & Allergen Statement: Additional allergen information in accordance with Commission of Directives 2007/68/EC

This product has been produced in a factory that handles: **Wheat (Gluten).**

Genetic Modification: In accordance with EC No 1829/2003.

This product does not contain genetically modified ingredients or processing aids.

Suitable for

Vegetarians	Yes	Vegan	Yes
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Packaging Information: Packaging complies with relevant UK & EU legislation.

Packaging Description	Material	Weight (g)	Dimensions (mm)
Primary Packaging	Frozen (50 PCS/Bag)	TBC	TBC
Secondary Packaging	(4 Bags/ Case) Corrugated Cardboard	TBC	TBC
Units per case	Frozen: (Pack/Pallet)	TBC	TBC

Labelling and Coding

-Product Name	-Julian Code/Best Before	-Storage Instructions	-Company Address
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Legislation & Warranty Statement

The product will be manufactured in accordance with relevant UK & EU regulation. The information stated is based upon the product formulation and data provided by our raw material suppliers. All possible precautions have been taken as a responsible manufacture, however no guarantee can be given that trace or carry over residue will be totally absent.

Technical Approval

By: Dina Foods Ltd				Date
Print Name	Aygin A bolverdi	Sign	AA	21/01/2026
By Customer				
Print Name		Sign		

*Please email or fax above for approval

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Reason for changes to the previous existing document
Reviewed and updated. 21.01.2026 Recipe updated (Milk powder removed, baking powder changed)- 13.03.2025

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