Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id: 51833 23 November 2017 09 September 2022

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GLUTEN FREE LEMON MERINGUE PIE 1 x 14

Product Description

A buttery gluten free pastry case with a lemon filling, which is topped with peaks of piped meringue. This pie is pre-portioned into 14 portions and packed 1 pie per outer.

General Information

Food/Drink:	Food
Product Category:	Frozen
Generic Product Type:	Desserts

Supplier's Product Code:

51833

Supplier: CDT Sidoli (Welshpool) Ltd

Henfaes Lane

Welshpool Powys SY217BE Wales P: 01938 555234

OUTER PRODUCT

Outer case Information

Outer case Information			
Outer Case GTIN :	5015091518339	Outer Case Length:	291 mm
Packaging Type Description :	Case	Outer Case Width:	291 mm
Total Quantity of Inner Units in Outer Case :	1 Units	Outer Case Height:	90 mm
Is Trade Item Splittable? : Yes	Yes	Product Gross Weight:	2.15 kg
		Product Net Weight:	1.60 kg
Pallet Information			
Quantity of Cases Per Pallet Layer :	12 Cases	Pallet Height:	1.60 MTR
Quantity of Layers Per Pallet :	16 Layers	Pallet Gross Weight:	310.10 kg
Quantity of Cases Per Pallet :	192 Cases		
Logistical Information			
Shelf Life from Time of Production :	730 Days	Minimum Order Quantity:	9 Cases
Guaranteed Shelf Life on Delivery :	365 Days	Delivery Lead Time :	5 Days
Waste Packaging Weight - Outer	Case		
Glass:	0.00 g	Aluminium:	0.00 g
Plastic:	0.00 g	Steel:	0.00 g
Percentage Recycled Plastic:	Not specified.	Other:	0.00 g
Paper/Board:	165.80 g		
Waste Packaging Weight - Trans	sport Packaging		
Plastic:	Not specified.	Wood Total:	Not specified.
Paper/Board:	Not specified.	Is Pallet Returnable?:	Yes
Percentage Recycled Plastic :	Not specified.		
Other Information			

Supplier Comments:

Supplier Comment

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance:	United Kingdom
FIOVEIIANCE.	

Additional Origin Details:

N/A

Inner Pack Information

Internal GTIN:	Not specified.
Packaging Type Description :	Вох
Variable Weight Consumer Item:	Yes
Net Drained Weight:	0.000 kg

Inner Unit Length:	300 mm
Inner Unit Height:	76 mm
Inner Unit Width:	300 mm
Inner Product Weight:	1.60 kg
Inner Product Weight Units:	kg

Weight/Volume:

1 x 1.600kg minimum net weight

Handling Information

Directions For Use :

Directions For Use:

SERVING INSTRUCTIONS: 1. Defrost prior to serving, 2. Meringue topping may be damaged due to portioning, DEFROSTING INSTRUCTIONS: 1. Whole: Remove all packaging including the cakeboard, place on a serving platter, cover and defrost under refrigeration (8°C or below) for approximately 12 hours. 2. Portion: Remove portion, place on a plate, cover and defrost under refrigeration (8°C or below) for approximately 3 hours. USAGE INSTRUCTIONS: 1. Keep refrigerated once defrosted. 2. Use within 48 hours of defrost. 3. Do not re-freeze once defrosted. REHEATING INSTRUCTIONS: Not applicable

Storage Instructions:

At or below -18°C (0°F)

Dietary Information

Ingredients:

Water, sugar, flour blend (rice, potato, tapioca, maize, buckwheat), sweetened condensed MILK (whole MILK, sugar, lactose (MILK)), EGG yolk, margarine (palm oil, rapeseed oil, water, emulsifier (mono- and diglycerides of fatty acids), natural flavouring), modified maize starch, butter (MILK), shortening (palm oil, rapeseed oil), dextrose, lemon juice concentrate (1.9%), dried EGG white, stabilisers (agar, locust bean gum), natural lemon flavouring with other natural flavourings, salt, colour (curcumin), acidity regulator (citric acid), thickener (cellulose gum).

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

Artificial Antioxidants :	No	
Artificial Colours :	No	
Artificial Flavourings :	No	
Artificial Flavour Enhancers :	No	
Artificial Preservatives :	No	
Artificial Sweeteners :	No	
Product suitability:		
Product suitability: Suitable for a Vegetarian Diet:	Yes	
	Yes No	
Suitable for a Vegetarian Diet:		
Suitable for a Vegatarian Diet : Suitable for a Vegan Diet :	No	
Suitable for a Vegan Diet : Suitable for a Vegan Diet : Suitable for Sufferers of Lactose Intolerance :	No No	
Suitable for a Vegetarian Diet: Suitable for a Vegan Diet: Suitable for Sufferers of Lactose Intolerance: Suitable for Coeliacs:	No No Yes	

HFSS (High in Fat, Salt and Sugar):

Allergen Statement :

MADE IN A FACTORY THAT ALSO HANDLES THE FOLLOWING ALLERGENS: NUTS.

Nutritional Information

Average Serving:	114.20 g or ml
Count per 100g:	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML:	1,232.00 kJ
Energy per 100 G/ML:	293.00 kcal
Fat per 100 G/ML:	10.1 g
- of which Saturates per 100 G/ML :	4.3 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:	47 g
- of which Sugars per 100 G/ML:	34 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML:	Not specified.
Fibre per 100 G/ML:	0.2 g
Protein per 100 G/ML:	3.4 g
Salt per 100 G/ML :	0.17 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 :	47.20 g

Aluminium:	0.00 g
Steel:	0.00 g
Other:	0.00 g

Accreditations / Certifications / Assurance Schemes

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

Other Accreditation : N/A	
Intra Stat/Taric Code :	19059070
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? :	No

Microbiological Standards

Not available.

Analytical Standards

Not available.

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