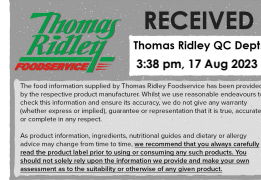


Supplier's Product Code :
Product Added :
Last Updated by Supplier :
erudus id :

7105
16 December 2013
09 May 2023
44314d53209f4779a21293ac7806b7a9



The information on the Erudus System has been supplied by the manufacturers of the products and, whilst the owners of the Erudus System take steps to ensure the information is regularly updated, they give no warranty and no guarantee that the information is accurate. Product information and ingredients may change, please always read product labels carefully in addition to using the information provided by Erudus One.

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Panefresco Small Grill Marked Panini (Pre-sliced)

Short Product Name:
Grill Marked Panini

Product Description:

A white part baked baguette shaped roll on average 200mm in length. The product does not have any decorative top cut and is supplied frozen with Grill Marks applied to the top surface only.

General Information

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

Supplier's Product Code :
7105
Supplier: Lantmannen Unibake
Maidstone Road
Kingston
Milton Keynes

MK10 0BD
England
P: 07780837112

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	05038910004899	Outer Case Length :	431 mm
Packaging Type Description :	Case	Outer Case Width :	331 mm
Total Quantity of Inner Units in Outer Case :	40 Units	Outer Case Height :	222 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	4.58 kg
		Product Net Weight :	4.30 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	8 Cases	Pallet Height :	1.71 MTR
Quantity of Layers Per Pallet :	7 Layers	Pallet Gross Weight :	282.80 kg
Quantity of Cases Per Pallet :	56 Cases		

Logistical Information

Shelf Life from Time of Production :	365 Days	Minimum Order Quantity :	1 Cases
Guaranteed Shelf Life on Delivery :	Not specified.	Delivery Lead Time :	3 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	2.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	255.60 g		

Waste Packaging Weight - Transport Packaging

Plastic :	280.00 g	Wood Total :	25,000.00 g
Paper/Board :	2.00 g	Is Pallet Returnable? :	-
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments:
BRC certificate re-issued annually following audit

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance:	United Kingdom
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Additional Origin Details:
n/a

Inner Pack Information

Internal GTIN:	Not specified.
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Packaging Type Description:	Polythene Bag
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Variable Weight Consumer Item:	Yes
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Net Drained Weight:	Not specified.
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Inner Unit Length:	780 mm
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Inner Unit Height:	0 mm
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Inner Unit Width:	440 mm
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Inner Product Weight:	Not specified.
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Inner Product Weight Units:	g
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Weight/Volume:
40 Paninis per bag, 1 bag per case.

Handling Information

Directions For Use:

To defrost: Remove the required number of products from the box and lie flat. Defrost for approximately 1 hour at room temperature.
Baking Instructions - Warm oven to 200 deg C. Fill pre-sliced Panini with required ingredients. Carefully place in pre-heated oven & warm for 4-5 minutes to give a slightly crusty top or until filling is hot.

Baking guidelines will vary according to the equipment used.

Storage Instructions:

Can be stored until best before date or stored at -18C or below. Do not store thawed products at chilled temperatures as this will accelerate staling.

DO NOT REFREEZE ONCE THAWED.

Once the panini have been filled and grilled, we recommend that they are consumed immediately.

Dietary Information

Ingredients :

WHEAT Flour (with Calcium Iron, Niacin, Thiamin), Water, Yeast, Extra Virgin Olive Oil, Salt, Flour Treatment Agent (E300).

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) :	No
Milk (and products thereof) :	No
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	May Contain
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) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	No
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	No
Suitable for Sufferers of Lactose Intolerance :	No
Suitable for Coeliacs :	No
Approved for a Halal Diet :	Yes
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	-

Allergen Statement :

For allergens, including cereals containing gluten, see ingredients in CAPITALS.
May also contain traces of sesame seeds.

Nutritional Information

Average Serving :	107.50 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,035.00 kJ
Energy per 100 G/ML :	254.00 kcal
Fat per 100 G/ML :	2.3 g
- of which Saturates per 100 G/ML :	0.3 g
- of which Mono-unsaturates per 100 G/ML :	1.3 g
- of which Polyunsaturates per 100 G/ML :	0.6 g
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	46.8 g
- of which Sugars per 100 G/ML :	3.4 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	2.9 g
Protein per 100 G/ML :	7.7 g
Salt per 100 G/ML :	0.98 g
Sodium per 100 G\ML :	0.392 g

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 :	22.20 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	0.00 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 :	No
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) :	Yes
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 :	
Halal	
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?: No

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
E. Coli (cfu/g or ml)	Annually	<10	10	-	
Enterobacteriaceae (cfu/g or ml)	Annually	<10	100	-	
Moulds (cfu/g or ml)	Annually	<100	1000	-	
Salmonella	Annually	<0	0	-	25g
Staphylococcus Aureus (cfu/g or ml)	Annually	<50	50	-	
Total Viable Count (TVC) (cfu/g or ml)	Annually	<1000	1000	-	
Yeast (cfu/g or ml)	Annually	<100	1000	-	

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Dimensions Height (mm)	Every Batch	=45	40 to 50	-	
Dimensions Length (mm)	Every Batch	=200	190 to 210	-	
Dimensions Width (mm)	Every Batch	<60	55 to 65	-	
Weight (g)	Every Batch	=107.5	100 to 115	-	