1-30-011664 21 March 2018 11 January 2022 d1bfa5c6624649b4817e7b3bd4ab1ca2



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Dr Oetker Ready To Roll Marzipan (no added colour) 6 x 1kg

Short Product Name:

Product Description: Ready to Roll Marzipan		Supplier's Product Code : 1-30-011664 Supplier: Dr. Oetker (UK) Ltd
General Information		4600 Park Approach Thorpe Park
Food/Drink :	Food	Leeds
Product Category :	Ambient	West Yorkshire LS15 8GB
Generic Product Type :	Bakery	England P: 0113 823 1400

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	5000254523497	Outer Case Length :	315 mm
Packaging Type Description :	Case	Outer Case Width :	135 mm
Total Quantity of Inner Units in Outer Case :	6 Units	Outer Case Height :	195 mm
Is Trade Item Splittable? :	Yes	Product Gross Weight :	6.37 kg
		Product Net Weight :	6.00 kg
Pallet Information			
Ouantity of Cases Per Pallet Laver :	26 Cases	Pallet Height :	1.10 MTR

Qualitity of Cases Per Pallet Layer :	20 Cases
Quantity of Layers Per Pallet :	5 Layers
Quantity of Cases Per Pallet :	130 Cases

Logistical Information

Shelf Life from Time of Production :	546 Days
Guaranteed Shelf Life on Delivery :	180 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g
Plastic :	9.20 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	147.00 g

Not specified.

Not specified.

Not specified.

Waste Packaging Weight - Transport Packaging

Minimum Order Quantity:26 CasesDelivery Lead Time:7 DaysAluminium:0.00 gSteel:0.00 gOther:0.00 g

856.00 kg

Wood Total :

Not specified.

Is Pallet Returnable?:

Pallet Gross Weight :

Other Information

Percentage Recycled Plastic :

Plastic :

Paper/Board :

Supplier Comments : N/A

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance :

Other

Inner Pack Information

Internal GTIN :	5000254502744
Packaging Type Description :	Foil
Variable Weight Consumer Item :	No
Net Drained Weight :	Not specified.

Additional Origin Details : EU

Inner Unit Length :	50 mm
Inner Unit Height :	188 mm
Inner Unit Width :	113 mm
Inner Product Weight :	Not specified.
Inner Product Weight Units :	g

Weight/Volume : 1kg

Handling Information

Directions For Use :

Directions For USE : GET BAKING! Knead marzipan until soft and pliable. Lightly dust work surface and rolling pin with icing sugar. Roll out to a thickness of approx.5mm. To cover a cake spread a thin layer of smooth apricot jam on the cake Lift marzipan using rolling pin and drape over cake. Smooth the marzipan over the cake from the top to the edges and down the sides. Trim away excess marzipan with a sharp knife. For best results allow to dry for 24 hours before covering with Dr. Oetker Ready Rolled Soft Fondant Icing.

COVERAGE GUIDE 1 Kg 10" (25cm) round cake 9" (23cm) rectangular cake

Storage Instructions :

Store in a cool, dry place. Once opened, wrap any unused marzipan in polythene or foil to prevent it from drying out. Packaged in a protective atmosphere. DO NOT REFRIGERATE.

Dietary Information

Ingredients :

Sugar, ALMONDS (26%), water, invert sugar syrup, glucose syrup, humectant (sorbitols), ethanol.

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) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	Yes
Almond nuts :	Yes
Hazelnuts :	May Contain
Walnuts :	May Contain
Cashew nuts :	No
Pecan nuts :	No
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:	-
Hydrogenated Vegetable Oil/Fat :	No
,	
Palm Oil :	No
	No

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 :	Yes
Suitable for Coeliacs :	Yes
Approved for a Halal Diet:	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar):	-

Allergen Statement :

For allergens see ingredients in BOLD. May contain other nuts (hazelnuts, walnuts, pistachios).

Nutritional Information

Average Serving :	Not specified.
Count per 100g:	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,815.00 kJ
Energy per 100 G/ML :	432.00 kcal
Fat per 100 G/ML :	14 g
- of which Saturates per 100 G/ML :	1.3 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.
Trans Fats per 100 G\ML : Carbohydrate Per 100 G/ML :	Not specified. 69 g
Carbohydrate Per 100 G/ML :	69 g
Carbohydrate Per 100 G/ML : - of which Sugars per 100 G/ML :	69 g 64 g
Carbohydrate Per 100 G/ML : - of which Sugars per 100 G/ML : - of which Polyols per 100 G/ML :	69 g 64 g Not specified.
Carbohydrate Per 100 G/ML : - of which Sugars per 100 G/ML : - of which Polyols per 100 G/ML : - of which Starch per 100 G/ML :	69 g 64 g Not specified. Not specified.
Carbohydrate Per 100 G/ML: - of which Sugars per 100 G/ML: - of which Polyols per 100 G/ML: - of which Starch per 100 G/ML: Fibre per 100 G/ML:	69 g 64 g Not specified. Not specified. 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	Aluminium :	0.00 g
Plastic :	27.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	186.00 g		

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	No
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) :	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) :	Yes
FSSC 22000 :	Yes

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

Other Accreditation : ISO 22000 ISO 9001	
Intra Stat/Taric Code :	1704905100
Commodity Code :	1704905100
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
Moulds & Yeast (cfu/g or ml)	Every Batch	<100	100	-
Salmonella	Every Batch	<0	0	25g
Total Viable Count (TVC) (cfu/g or ml)	Every Batch	<1000	10000	-

Analytical Standards

Not available.