Changed
 Jul 25, 2024 13:36

 Reviewed
 Jul 25, 2024 13:36

 Erudus ID
 d293a2f9d5554c50be9c4a9e8a8b9644

 Version
 4.0



Red Split Lentils

PRODUCT DESCRIPTION Dried Red Split Lentils.

Brand	Triple Lion	Rest of the second s
Manufacturer Product Code	370009	
Product Type	Food	
Product Category	Beans & Pulses	TRIPLE LION
Storage Type	Ambient	
Erudus ID	d293a2f9d5554c50be9c4a9e8a8b9644	MERINA CARANA MERINA CARANA MERINA CARANA MERINA CARANA
Specification Type	Generic	
		3kg e

Inner Component GTIN

5021339316223

Outer Case GTIN

05021339316933



INGREDIENTS

Ingredient Declaration Dried Red Split Lentils

ALLERGENS

Product Contains:

Celery/Celeriac	No
Cereals Containing Gluten	May Contain
Barley	No
Oats	No
Rye	No
Wheat (including Spelt and Khorasan)	May Contain
Crustacea	No
Eggs	No
Fish	No
Lupin	No
Milk	No
Molluscs	No

Mustard	No	
Nuts (Tree)	No	
Almond nuts	No	
Brazil nuts	No	
Cashew nuts	No	
Hazelnuts	No	
Macadamia (Queensland) nuts	No	
Pecan nuts	No	
Pistachio nuts	No	
Walnuts	No	
Peanuts	No	
Sesame Seeds	No	
Soybeans	No	
Sulphur Dioxide and Sulphites	No	

Risk Source:

Cereals Containing Gluten (Risk Source) Raw Material

Wheat (Risk Source)

Raw Material

Allergen Statement On Pack

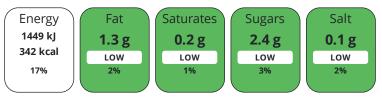
Allergy Advice: May contain cereals containing gluten.



SUPPLEMENTARY INGREDIENT	Palm Oil	No		
INFORMATION	Hydrogenated Vegetable Oil/Fat	No		
	GM Protein/DNA	No		
ADDITIVES	Product Contains:			
	Artificial Antioxidants	No	Artificial Flavourings	No
	Artificial Colours	No	Artificial Preservatives	No
	Artificial Flavour Enhancers	No	Artificial Sweeteners	No
DIET SUITABILITY	Vegan Diet	Suitable for	Vegetarian Diet	Suitable for
JOHABIEHH	Halal Diet	Suitable for	Kosher Diet	Suitable for

NUTRITIONAL INFORMATION

Each 100g/ml portion contains:



of your reference intake.

Typical values per 100g/ml : Energy 342kcal / 1449kJ

Nutrient	per 100g	RI per 100g	per 50g serving	RI per 50g serving
Energy (kJ)	1449 kJ	17%	724.5 kJ	9%
Energy (kcal)	342 kcal	17%	171 kcal	9%
Fat	1.3 g	2%	0.7 g	1%
of which Saturates	0.2 g	1%	0.1 g	1%
Carbohydrate	56.3 g	22%	28.2 g	11%
of which Sugars	2.4 g	3%	1.2 g	1%
Fibre	4.9 g		2.5 g	
Protein	23.8 g	48%	11.9 g	24%
Salt	0.1 g	2%	0.1 g	2%

Serving Size	50 g
Number of Servings	60 Servings

Source of Nutritional Information Manufacturers analysis

SUPPLEMENTARY NUTRITIONAL INFORMATION

HANDLING &

INFORMATION

STORAGE

Directions For Use

Serves 4: Wash 200g of lentils in cold running water. Drain, place in a pan and cover with fresh water. Bring to the boil and boil rapidly for 10 minutes. Reduce the heat and simmer for a further 30-40 mins until tender.

Storage Instructions

Store on pallets under cool, dry conditions. Do not expose to strong odours or direct sunlight.

Storage Instructions After Opening

Once opened, store in an airtight container in a cool, dry place. Do not expose to strong odours or direct sunlight.

Shelf Life from Time of Production

730 Days

ACCREDITATIONS/
CERTIFICATIONS/
ASSURANCE
SCHEMES

BRCGS Certified Sedex

BRCGS Storage and Distribution

ORIGIN	Product Country of Origin/Pla	ce of Canada						
	Provenance							
	Additional Origin Details Packed in either Turkey or Uni	ted Kingdom.						
PRODUCT	Standards Testing							
CHARACTERISTICS	Do you undertake trend analy	vsis of No	Is shelf life test	ing undertake	en?		No	
	microbiological results?		Commercially S	-			No	
	Microbiological Standards							
								Sample (g
	Organism	Description		Frequency	Targe	et Max		
	Aerobic Colony Count (ACC) (cfu/g or ml)	Raw Material Batch - SOP-MB-00 plate technique on PCA agar at :		Occasionall	y <100	00 1000	000	1
	E. Coli (cfu/g or ml)	Raw Material Batch - SOP-MB-01 16649-2:2001 using TBX.	5 based on BS ISC	O Occasionall	y <10	100		1
	Salmonella (cfu/g or ml)	Raw Material Batch - SOP-MB-01 enrichment technique based an with API 20E based on BS EN ISC +A1:2020.	Occasionall	y =0	0		25	
	Coliforms (cfu/g or ml)	Raw Material Batch - SOP-MB-00 count technique at 37*C for gen on BS ISO 4832:2006.	Occasionall	y <10	100		1	
	Bacillus Cereus (cfu/g or ml)	Raw Material Batch - SOP-MB-00 count technique on PEMBA agar and haemolysis confirmation us agar.	Occasionall ,	y <10	100		1	
	Yeast (cfu/g or ml)	Raw Material Batch - SOP-MB-00 count technique on RBC agar at		Occasionall	y <100	1000)	1
	Moulds (cfu/g or ml)	Moulds (cfu/g or ml) Raw Material Batch - SOP-MB-008 usi count technique on RBC agar at 25*C		Occasionall	y <100	1000)	1
	Analytical Standards							
	Test	Description		Frequency	Targe	et Rang		ple (g or
	Moisture (%)	Raw Material Batch - Tested at the manufacture - Moisture (%).		Every Batch	<14	0 to 14	10	
	Physical Standards							
	Test	Description		Frequency	Target	Range	Samp ml)	le (g or
	Extraneous vegetable matter (count)	Raw Material Batch - Extraneous Matter (%).	vegetable	Every Batch	<5.0	0 to 5.0	100	
	Quality Standards							
	Test	Description		Frequency	Target	Range	Sample	e (g or ml)
	Damaged (count)	Raw Material Batch - Damaged -	Broken Lentils	Every Batch 🔸	<4	0 to 4	100	
	ORGANOLEPTICS							
	Appearance							
	Light red/orange small oval/flattened lentils halves.							
	Aroma							
	Characteristic of product - Fre	e from off odours.						

	Taste								
	Characteristic of product - Free from off flavours.								
	Texture								
	Firm, dry, free	flowing.							
CONFIGURATION	Case Configur	ation		Inner Pack Conf	iguration				
	Variable Inner Components in Outer Case		No						
	Total Quantity of Inner Components in		4 Units						
	Outer Case								
	Is the Outer Case Splittable?		Yes						
PRODUCT	Inner Compon	ent							
WEIGHTS	Variable Weigl	nt Consumer Item	Yes						
	Inner Compor	ent Weight	3000 g						
	e mark		Yes						
	Outer Case								
	Outer Case Gr	oss Weight	12.54 kg						
	Outer Case Net Weight		12 kg						
PRODUCT	Inner Compon	ent							
DIMENSIONS	Inner Component Depth		350 mm						
	Inner Component Width		330 mm						
	Inner Component Height		50 mm						
	Outer Case								
			319 mm						
	Outer Case Depth Outer Case Width		287 mm						
	Outer Case Height		165 mm						
		-							
PALLET INFORMATION	Quantity of Cases Per Pallet Layer		10 Cases	Pallet Height			1.7 MTR		
	Quantity of Layers Per Pallet		7 Layers	Pallet Gross Wei	ght	649.9 kg			
	Quantity of Ca	ises Per Pallet	70 Cases						
PACKAGING	Inner Compon	ent Packaging							
	Туре	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite		
	Bag	Plastic	3 g	- %					
	Outer Case Packaging								
	Туре	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite		
	Case	Paper/Cardboard	120 g	- %					

OTHER INFORMATION

Manufacturer Comments

The information within this specification is based on that provided by the supplier to SPL Foods Limited and is, to the best of our knowledge, correct at time of publication. The information remains uncontrolled and both the brand owner and SPL Foods Limited reserve the right to amend product data without notice.

CONTACT INFORMATION Address SPL Foods Ltd Drury Lane Chadderton Oldham Greater Manchester OL9 7PH England Technical Contact

Christopher Jones Technical Officer chris.jones@spluk.com

P: (Phone) 0161 624 1619

P: (Phone) 0161 624 1619

Complaints Contact

Customer Care Customer Care customercare@spluk.com

P: (Phone) 0161 624 1619

The information on the <u>Erudus System</u> 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.

We do not accept liability for any inaccuracies or incorrect information contained on this site. Please visit http://www.erudus.com/terms-and-conditions for full terms and conditions.