KVVS50 02 November 2020 28 April 2023 0bb98aa4fcb642c2b176385af6ae4659



Supplier's Product Code :

Supplier: Central Foods Group Ltd

KVVS50

Maple Court

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Vegan Sausage 50g (1 x 40)

Short Product Name: Vegan Sausage

Product Description: Seasoned meat free skinless sausages made with rehydrated textured soya protein and onion. (1 $\! x \, 40 \!)$

General Information

General Information		Ash Lane, Collingtree
		Northampton
Food/Drink :	Food	Northants
Product Category :	Frozen	NN4 ONB England
Generic Product Type :	Vegetarian	P: 01604 858 522

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	5060062473339	Outer Case Length :	260 mm
Packaging Type Description :	Case	Outer Case Width :	135 mm
Total Quantity of Inner Units in Outer Case :	1 Units	Outer Case Height :	192 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	2.14 kg
		Product Net Weight :	2.00 kg
Pallet Information			
Quantity of Cases Per Pallet Layer :	28 Cases	Pallet Height :	1.69 MTR
Quantity of Layers Per Pallet :	8 Layers	Pallet Gross Weight :	494.36 kg
Quantity of Cases Per Pallet :	224 Cases		
Logistical Information			
Shelf Life from Time of Production :	409 Days	Minimum Order Quantity :	1 Cases
Guaranteed Shelf Life on Delivery :	205 Days	Delivery Lead Time :	4 Days
Waste Packaging Weight - Outer	r 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 :	0.00 g		
Waste Packaging Weight - Tran	sport Packaging		
Plastic :	280.00 g	Wood Total :	0.00 g
Paper/Board :	0.00 g	Is Pallet Returnable? :	Yes
Percentage Recycled Plastic :	Not specified.		
Other Information			

Supplier Comments :

Not specified.

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance :

United Kingdom

Inner Pack Information

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

Inner Unit Length :	0 mm
Inner Unit Height :	0 mm
Inner Unit Width :	0 mm
Inner Product Weight :	Not specified.
Inner Product Weight Units :	g

Weight/Volume : 40/2.0kg

Handling Information

Directions For Use :

Directions For Use : From Frozen unless otherwise stated Oven: Fan Oven: Preheat oven to 180°C. Place vegan sausages on to a preheated baking tray and cook in the centre of oven for 16-18 mins, turning once half-way through cooking. Grill: For Best Results Grill: Preheat grill and wire rack to medium heat, place vegan sausages on to a wire rack and grill for 14-16 mins, turning occasionally. Ensure a core temperature of >75°C is achieved (or relevant national requirements) for at least 30 secs before serving. Do not reheat. To maintain gluten-free and vegan integrity, please ensure all equipment used for gluten-free and vegan preparation/cooking/serving is clean or dedicated for gluten-free and vegan use only.

Storage Instructions :

Additional Origin Details : United Kingdom

Keep Frozen. Store at -18°C or below

Dietary Information

Ingredients :

Rehydrated Textured SOYA Protein (71%), Water, Seasoning (Yeast Extract, Onion Powder, Natural Flavouring, Dextrose, Flavouring, Herb, Smoke Flavouring, Red Beetroot Powder), Onion (4%), Rapeseed Oil, Stabiliser (Methyl Cellulose), Tomato Puree, Stabiliser (Bamboo Fibre).

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) :	Yes
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) :	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 :	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 :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

Product contains :	
Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	Yes
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	Yes
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):	No

Allergen Statement :

For all ergens, see ingredients in CAPITALS.

Nutritional Information

Average Serving :	50.00 g or ml
Count per 100g:	2 Pieces
Count Per Pack :	Not specified.
Energy per 100 G/ML :	615.00 kJ
Energy per 100 G/ML :	147.00 kcal
Fat per 100 G/ML :	6.3 g
- of which Saturates per 100 G/ML :	0.8 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. 7.1 g
Carbohydrate Per 100 G/ML :	7.1g
Carbohydrate Per 100 G/ML : - of which Sugars per 100 G/ML :	7.1 g 3.7 g
Carbohydrate Per 100 G/ML : - of which Sugars per 100 G/ML : - of which Polyols per 100 G/ML :	7.1 g 3.7 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 :	7.1 g 3.7 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 :	7.1 g 3.7 g Not specified. Not specified. 5.3 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	A
Plastic :	30.00 g	S
Percentage Recycled Plastic :	Not specified.	C
Paper/Board :	113.00 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) :	No
School Approved (The Requirement for Schoo Food Regulation 2014) :	ıl No
IFS Food Standard :	-
Best Aquaculture Practices (BAP) Certificatio	n -
ISO 14001 (Environmental System) :	-
FSSC 22000 :	-

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

Other Accreditation : Not specified.	
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)	Every 6 months	<10	10	-	
Enterobacteriaceae (cfu/g or ml)	Every 6 months	<5000	5000	-	
Listeria Monocytogenes	Every 6 months	=0	0	25g	Not detected in 25g
Salmonella	Every 6 months	=0	0	25g	Not detected in 25g
Total Viable Count (TVC) (cfu/g or ml)	Every 6 months	<10000	50000	-	

Analytical Standards

Not available.