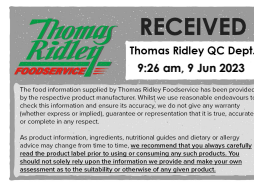


Supplier's Product Code : 8127
 Product Added : 06 May 2022
 Last Updated by Supplier : 08 June 2023
 erudus id : f3f81a0ee6aa4ee58338c3adfe30ae9a



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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Kingsmill Professional 50/50 Bread 800g medium sliced

Short Product Name:

White Medium Sliced Bread made with 50% Wholemeal Flour

Product Description:

White Medium Sliced Bread made with 50% Wholemeal Flour

General Information

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

Supplier's Product Code :
8127
Supplier: Allied Bakeries
 1 Vanwall Place
 Vanwall Business Park
 Maidenhead

 SL6 4UF
 United Kingdom
 P: 01628 764300

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	05010092812752	Outer Case Length :	502 mm
Packaging Type Description :	Case	Outer Case Width :	232 mm
Total Quantity of Inner Units in Outer Case :	8 Units	Outer Case Height :	292 mm
Is Trade Item Splittable? :	Yes	Product Gross Weight :	6.79 kg
		Product Net Weight :	6.40 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	6 Cases	Pallet Height :	2.90 MTR
Quantity of Layers Per Pallet :	10 Layers	Pallet Gross Weight :	Not specified.
Quantity of Cases Per Pallet :	60 Cases		

Logistical Information

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

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 :	304.00 g		

Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.	Wood Total :	Not specified.
Paper/Board :	Not specified.	Is Pallet Returnable? :	-
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments:
Product delivered in cardboard boxes. No pallet

INNER PRODUCT

Origin Information

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

Produced in the UK. The primary ingredient, wheat flour (50-60% of finished product), is UK milled from predominantly UK wheat.

Inner Pack Information

Internal GTIN :	5010092812714
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Packaging Type Description :	Box
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Variable Weight Consumer Item :	No
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Net Drained Weight :	0.000 kg
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Inner Unit Length :	245 mm
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Inner Unit Height :	145 mm
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Inner Unit Width :	115 mm
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Inner Product Weight :	800.00 g
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Inner Product Weight Units :	g
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Weight/Volume :

800

Handling Information

Directions For Use :

Keep Frozen: Store at -18°C or below.

Defrost Instructions: Allow to defrost in a dry, clean environment at room temperature for approximately 2-3 hours or until fully defrosted. After defrosting, store in a cool dry place and use within 5 days. Once opened reseal bag to retain freshness.

Once defrosted do not re-freeze.

Storage Instructions :

Keep Frozen: Store at -18°C or below.

Defrost Instructions: Allow to defrost in a dry, clean environment at room temperature for approximately 2-3 hours or until fully defrosted. After defrosting, store in a cool dry place and use within 5 days. Once opened reseal bag to retain freshness.

Once defrosted do not re-freeze.

Dietary Information

Ingredients :

WHEAT Flour (33%) (with calcium, iron, niacin (B3) and thiamin (B1)), Wholemeal WHEAT Flour (33%), Water, Yeast, Salt, Vegetable Oils (Rapeseed, Sustainable Palm), Sustainable SOYA Flour, Emulsifier: E472e, Vinegar, Preservative: Calcium Propionate, Flour Treatment Agent: Ascorbic Acid (Vitamin C).

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

Allergen Statement :

Not specified.

Nutritional Information

Average Serving :	40.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	20
Energy per 100 G/ML :	991.00 kJ
Energy per 100 G/ML :	234.00 kcal
Fat per 100 G/ML :	2.2 g
- of which Saturates per 100 G/ML :	0.4 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	0.7 g
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	41.9 g
- of which Sugars per 100 G/ML :	3.1 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	4.7 g
Protein per 100 G/ML :	9.4 g
Salt per 100 G/ML :	0.95 g
Sodium per 100 G\ML :	0.38 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 :	6.00 g
Percentage Recycled Plastic :	0.00 %
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 :	Not specified.
Intra Stat/Taric Code :	Not specified.
Commodity Code :	1905908000
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of
microbiological results?: Yes

Is shelf life testing undertaken?: Yes

Microbiological Standards

Not available.

Analytical Standards

Not available.