Changed
 Dec 08, 2023 12:14

 Erudus ID
 242c67518880433a88916d3ede83c536

 Version
 1.0



DECENTED

Kingsmill Professional Malted Grain Bread 800g 6x800g

Kingsmill Professional Catering Malted Grain Square Sandwich Bread 800g

PRODUCT DESCRIPTION

Kingsmill Professional Catering Malted Square Grain Bread 800g

Brand	Allied Bakeries	Thomas	RECEIVED		
		Ridley	Thomas Ridley QC Dept.		
Manufacturer Product Code	8260	FOODSERVICE	3:20 pm, 24 Jan 2024		
Product Type	Food	The food information supplied by Thomas Ridley Foodservice has been pro- by the respective product manufacturer. Whilst we use reasonable endeavor			
Product Category	Bread and Bread Products		check this information and ensure its accuracy, we do not give any warranty (whether express or impliced), guarantee or representation that it is true, accurate or complete in any respect. As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, <u>we recommend that you always carefully</u> read the product label prior to using or consuming any such products. You		
Storage Type	Frozen	advice may change from time to ti			
Erudus ID	242c67518880433a88916d3ede83c536		formation we provide and make your own		
Specification Type	Legacy				
Inner Component GTIN	5010092826018				
Outer Case GTIN	5010092826025				



INGREDIENTS

Ingredient Declaration

WHEAT Flour (with calcium, iron, niacin (B3) and thiamin (B1)), Water, Malted **WHEAT**(9%) (Malted **WHEAT** Flakes, Kibbled Malted **WHEAT**), **WHEAT** Bran, Yeast, **WHEAT** Protein, Malted **BARLEY** Flour, Salt, Emulsifiers: E471, E472e. Vinegar, Malted **WHEAT** Flour, Preservative: Calcium Propionate. Flour Treatment Agent: Ascorbic Acid (Vitamin C).

ALLERGENS

Product Contains: Celery/Celeriac	Νο
Cereals Containing Gluten	Yes
Barley	Yes
Oats	No
Rye	No
Wheat (including Spelt and Khorasan)	Yes
Gluten content <20ppm	No
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	May Contain
Sulphur Dioxide and Sulphites	No

Risk Source:

Additional Allergen Information

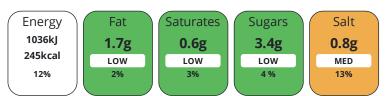
May also contain SOYA

SUPPLEMENTARY INGREDIENT INFORMATION	Palm Oil	Yes
	Hydrogenated Vegetable Oil/Fat	No
	GM Protein/DNA	No

ADDITIVES	Product Contains: Artificial Antioxidants	No	Artificial Flavourings	No	
	Artificial Colours	No	Artificial Preservatives	Yes	
DIET SUITABILITY	Artificial Flavour Enhancers	No	Artificial Sweeteners	No	
	Suitable for Coeliacs	No	Halal Diet	Suitable for	
	Kosher Diet	Suitable for	Vegetarian Diet	Suitable for	
	Vegan Diet	Suitable for			

NUTRITIONAL INFORMATION

Each 100g/ml portion contains:



of your reference intake.

Typical values per 100g/ml : Energy 245kcal / 1036kj

Nutrient	per 100g/ml	RI per 100g/ml	per 38g/ml serving	RI per 38g/ml serving
Energy (kJ)	1036 kJ	12%	393.7 kJ	5%
Energy (kcal)	245 kcal	12%	93.1 kcal	5%
Fat	1.7 g	2%	0.6 g	1%
of which Saturates	0.6 g	3%	0.2 g	1%
Carbohydrate	43.6 g	17%	16.6 g	6%
of which Sugars	3.4 g	4%	1.3 g	1%
Fibre	4.3 g		1.6 g	
Protein	11.6 g	23%	4.4 g	9%
Salt	0.8 g	13%	0.3 g	5%

Serving Size

38 g

SUPPLEMENTARY NUTRITIONAL INFORMATION

HANDLING & STORAGE 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.

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Shelf Life from Time of Production

365 Days

ACCREDITATIONS/ CERTIFICATIONS/ ASSURANCE SCHEMES



ORIGIN		ry of Origin/Place of Un	nited King	dom				
	Provenance	1. D. (. 1).						
	Additional Orig		nt wheat	flour (50-6	0% of finished product) is LIK milled f	rom predomin:	ontly LIK wheat
	Produced in the UK. The primary ingredient, wheat flour (50-60% of finished product), is UK milled from predominantly UK whea							antiy OK Wileat.
PRODUCT CHARACTERISTICS	Standards Testing							
	-	ake trend analysis of	Yes		Is shelf life testin	ng undertaken	? Ye	25
	microbiologica							
CONFIGURATION	Case Configura	ation			Inner Pack Confi	guration		
	Total Quantity of Inner Components in		6 Units		Count per Inner	Component	21	
	Outer Case							
	Is the Outer Ca	se Splittable?	Yes					
PRODUCT	Inner Compone	ent						
WEIGHTS	Variable Weigh	t Consumer Item	No					
	Inner Compon	ent Weight	800 g					
	Outer Case							
	Outer Case Gross Weight		6.79 kg					
	Outer Case Net	Weight	4.8 kg					
PRODUCT	Inner Compone	ent						
DIMENSIONS	Inner Compon	ent Depth	245 mr	n				
	Inner Compon	ent Width	115 mr	n				
	Inner Compon	ent Height	145 mr	n				
	Outer Case							
	Outer Case Dep	oth	366 mr	n				
	Outer Case Wid	lth	264 mr	n				
	Outer Case Hei	ght	277 mr	n				
PALLET INFORMATION	Quantity of Ca	ses Per Pallet Layer	11 Case	es	Pallet Height		1.	94 MTR
	Quantity of Lay	ers Per Pallet	6 Layer	S				
	Quantity of Ca	ses Per Pallet	66 Case	es				
PACKAGING	Inner Compone	ent Packaging						
	Туре	Materials		Weight	Recycled Plastic %	Recyclable	Returnable	Composite
	Bag	Plastic		6.07 g	0.00 %			
	Bag	Paper/Cardboard		280 g	- %			
	Outer Case Pac	kaging						
	Туре	Materials		Weight	Recycled Plastic %	Recyclable	Returnable	Composite
	Case	Paper/Cardboard		278 g	- %			
OTHER								

INFORMATION

Manufacturer Comments

Product delivered in cardboard boxes on a pallet.

CONTACT INFORMATION Address Allied Baker

Allied Bakeries 1 Vanwall Place Vanwall Business Park Maidenhead SL6 4UF United Kingdom Technical Contact

Erika Fehervari Head of Technical Assurance TechnicalStandards@atcentre.co.uk

P: (Phone) 07751741973

P: (Phone) 01628 764300

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