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 Apr 18, 2024 09:07

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 Erudus ID
 228e6e2a8311418cb90b1191a14cc1fc

 Version
 2.1





# Gluten Free Turkey Roulade

Roulade Of Turkey Breast Fillet With A Gluten Free Sage & Onion Stuffing

# PRODUCT DESCRIPTION

Frozen Turkey Roasting Joint produced using 100% Turkey Breast (with no added water) stuffed and rolled.

Brand	RIVERSIDE
Manufacturer Product Code	GLFVN850
Product Type	Food
Product Category	Chicken & Turkey
Storage Type	Frozen
Erudus ID	228e6e2a8311418cb90b1191a14cc1fc
Specification Type	Meat



Inner Component GTIN	3850339433225
Manufacturer Component Code	GLFVN850
Outer Case GTIN	93850339729451



#### INGREDIENTS

**Ingredient Declaration** 

Turkey Breast (90%), Stuffing Mix (10%), (Water, Rice Flour, Potato Starch, Tapioca Starch, Vegetable Oil (Rape), Dextrose, Sugar, Yeast, Salt, Stabiliser (E464), Maize Starch, Soluble Fibre), Sugar, Salt, Sage, Spices (Black Pepper, Ginger, Nutmeg, White Pepper, Mace), Vegetable Fibre, Caramelised Sugar Syrup, Paprika Extract, Onion Powder, Garlic Powder, Yeast Extract, Dried Yeast, Dried Onion, Sage Extract

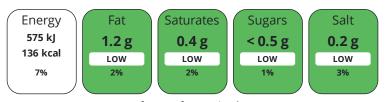
ALLERGENS

Product Contains:

Product Contains:				
Celery/Celeriac			No	
Cereals Containing Gluten			No	
Barley			No	
Oats			No	
Rye			No	
Wheat (including Spelt and Khorasan)			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			No	
Sulphur Dioxide and Sulphites			No	
SUPPLEMENTARY INGREDIENT INFOF Palm Oil	RMATION		No	
Hydrogenated Vegetable Oil/Fat				
			No	
GM Protein/DNA			No	
ADDITIVES				
Product Contains: Artificial Antioxidants			No	
Artificial Colours			No	
Artificial Flavour Enhancers			No	
Artificial Flavourings			No	
Artificial Preservatives			No	
Artificial Sweeteners			No	
			140	
DIET SUITABILITY	Cuitable for	Kashar Diat		No
Halal Diet	Suitable for	Kosher Diet		No
NULTRITIONAL INFORMATION				

NUTRITIONAL INFORMATION

#### Each 100g/ml portion contains:



# of your reference intake.

Typical values per 100g/ml : Energy 136kcal / 575kJ

Nutrient	per 100g	RI per 100g
Energy (kJ)	575 kJ	7%
Energy (kcal)	136 kcal	7%
Fat	1.2 g	2%
of which Saturates	0.4 g	2%
Carbohydrate	< 0.5 g	0%
of which Sugars	< 0.5 g	1%
Protein	31 g	62%
Salt	0.2 g	3%

Source of Nutritional Information

Manufacturers analysis

# SUPPLEMENTARY NUTRITIONAL INFORMATION

# HANDLING & STORAGE INFORMATION

## **Directions For Use**

Remove from the freezer and allow to defrost in a fridge for 24 hours or until completely thawed. Pre-heat oven (180°C, Gas mark 5). Remove outer packaging. Once fully defrosted, place on a baking tray and roast in the centre of a pre-heated oven for 55 – 60 minutes. To brown, remove foil for the last 10 minutes of roasting. Check to see if the meat is piping hot. Allow the joint to rest for 10 minutes before carving. Warning: Although every care has been taken to remove bones, some may remain Caution: To avoid cross contamination, do not wash raw poultry and use separate chopping boards and utensils for raw poultry and ready to eat foods. Wash hands after touching raw poultry.

#### **Storage Instructions**

Product Shelf Life - 12months from date of production Product Shelf Life after defrosting - cook within 48 hours

#### **Storage Instructions After Opening**

Keep refrigerated

Shelf Life from Time of Production	365 Days
Shelf Life Once Defrosted	3 Days
Exempt From Shelf Life Labelling	No
ACCREDITATIONS/ CERTIFICATIONS/ ASSURANCE SCHEMES	
ORIGIN Product Country of Origin/Place of Croatia Provenance	
Additional Origin Details	
Produced and packed from turkey reared in Croatia with stuffing mix source	d in the United Kingdom.
PRODUCT CHARACTERISTICS Standards Testing	
Do you undertake trend analysis of microbiological results?	No
Is shelf life testing undertaken?	No
Microbiological Standards	

Organism	Description	Frequency	Target	Maximum	Sample (g o	or ml)
otal Viable Count (TVC) (c	fu/g or ml)	Every Batch	n <10000	100000	100	
almonella (cfu/g or ml)		Every Batch	n =0	0	25	
AZARD CONTROLS						
letal Detection	Ye	S				
CONFIGURATION Case Configuration						
ariable Inner Componen	ts in Outer Case			No		
otal Quantity of Inner Co	omponents in Outer Case			12 Units		
s the Outer Case Splittab	le?			No		
nner Pack Configuration						
s Inner Pack Splittable?				No		
Count per Inner Compone	ent			12		
PRODUCT WEIGHTS nner Component						
/ariable Weight Consume				Yes		
nner Component Weight				0.85 kg		
Duter Case						
Outer Case Gross Weight				11 kg		
Outer Case Net Weight				10.2 kg		
PRODUCT DIMENSIO	NS					
nner Component Depth				230 mm		
nner Component Width				195 mm		
nner Component Height				105 mm		
Duter Case						
Outer Case Depth				592 mm		
Outer Case Width				113 mm		
Outer Case Height				390 mm		
ALLET INFORMATIO	Ν					
uantity of Cases Per Pall				5 Cases		
uantity of Layers Per Pa				15 Layers		
Quantity of Cases Per Pall	et			75 Cases		
Pallet Height				2.1 MTR		
Pallet Gross Weight				768 kg		
ACKAGING nner Component Packag	ing					
Туре М	aterials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Bag Pl.	astic	20 g	- %			
Duter Case Packaging						
Гуре М	aterials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Case Pa	per/Cardboard	700 g	- %			

#### **Transport Packaging**

Туре	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Other	Plastic	500 g	- %			
Other	Paper/Cardboard	10 g	- %			
Other	Wood	20000 g	- %			

# OTHER INFORMATION

Commod	ity Code
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Commodity Code	16023111
Identification/Health Marks	HR228EU

# **Product Health Warning**

Although every care has been taken to remove bones, some may remain.

#### **Manufacturer Comments**

Minimum quantities of 38 cases

CONTACT INFORMATION Address

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Leigh T Morris Managing Director LeighMorris@Riversidefoods.co.uk

#### P: (Phone) 01691 839288

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