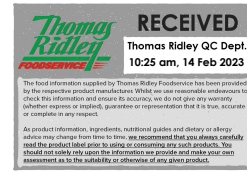


Supplier's Product Code :
Product Added :
Last Updated by Supplier :
erudus id :

F48240
26 November 2014
12 July 2022
5cd76027c3da4cf5a6084fca535e9e89



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Sticky Toffee Pudding (1 x12)

Product Description:

A light Sponge covered in a creamy Toffee Sauce

General Information

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

Supplier's Product Code :
F48240
Supplier: Mademoiselle Desserts (Taunton)
Frobisher Way
Bindon Road
Taunton
Somerset
TA2 6AB
England
P: 01823 257922

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	05010823519554	Outer Case Length :	312 mm
Packaging Type Description :	Case	Outer Case Width :	215 mm
Total Quantity of Inner Units in Outer Case :	12 Units	Outer Case Height :	132 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	1.96 kg
		Product Net Weight :	1.72 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	15 Cases	Pallet Height :	1.70 MTR
Quantity of Layers Per Pallet :	11 Layers	Pallet Gross Weight :	Not specified.
Quantity of Cases Per Pallet :	165 Cases		

Logistical Information

Shelf Life from Time of Production :	365 Days	Minimum Order Quantity :	165 Cases
Guaranteed Shelf Life on Delivery :	292 Days	Delivery Lead Time :	10 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	5.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	124.00 g		

Waste Packaging Weight - Transport Packaging

Plastic :	350.00 g	Wood Total :	28,000.00 g
Paper/Board :	Not specified.	Is Pallet Returnable? :	Yes
Percentage Recycled Plastic :	0.00 %		

Other Information

Supplier Comments :	Not specified.
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INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance : United Kingdom

Additional Origin Details :
Not specified.

Inner Pack Information

Internal GTIN : Not specified.

Packaging Type Description : Plastic Tub

Variable Weight Consumer Item : No

Net Drained Weight : Not specified.

Inner Unit Length : 107 mm

Inner Unit Height : 59 mm

Inner Unit Width : 107 mm

Inner Product Weight : Not specified.

Inner Product Weight Units : g

Weight/Volume :
12 x 143g

Handling Information

Directions For Use :

RE-HEATING GUIDELINES FROM FROZEN (PER PUDDING):
Remove film. Place container in microwave. Heat on FULL power. 800W for approximately 1 minute 30 seconds, 1100W - 1 minute, 1800W - 35-40 seconds. Allow to stand for 1 minute. Cover container with pudding dish, turn out to serve, scooping out any remaining sauce.
WARNING: HOT STEAM WHEN RE-HEATED.

Storage Instructions :

Store at -18°C or colder. Do not refreeze once defrosted.

Dietary Information

Ingredients :

Invert Sugar Syrup (30%), **WHEAT** Flour (Calcium Carbonate, Niacin, Iron, Thiamin), Free Range **EGG**, Water, Sugar, Margarine (Palm Oil, Rapeseed Oil, Water, Emulsifier: Mono- And Diglycerides Of Fatty Acids.), Dark Brown Sugar (Sugar, Cane Molasses), Whipping Cream (**MILK**), Rapeseed Oil, Unsalted Butter (**MILK**), Raising Agent (Raising Agents: Disodium Diphosphate, Sodium Bicarbonate, Calcium Phosphate, **WHEAT** Flour), Modified Waxy Maize Starch, Caramelised Sugar Syrup, Mixed Spice (Coriander, Cassia, Ginger, Cardamom, Cloves, Fennel, Nutmeg), Cane Molasses, Stabiliser Mix (Water, Sugar, Emulsifiers: Mono- And Diglycerides Of Fatty Acids, Polyglycerol Esters Of Fatty Acids.), Natural Sticky Toffee Flavouring

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	Yes
Fish (and products thereof) :	No
Soybeans (and products thereof) :	May Contain
Milk (and products thereof) :	Yes
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) :	May Contain
Almond nuts :	May Contain
Hazelnuts :	May Contain
Walnuts :	May Contain
Cashew nuts :	No
Pecan nuts :	May Contain
Brazil nuts :	No
Pistachio nuts :	May Contain
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 :	No
Artificial Sweeteners :	No

Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	No
Suitable for Sufferers of Lactose Intolerance :	No
Suitable for Coeliacs :	No
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	-

Allergen Statement :

Not specified.

Nutritional Information

Average Serving :	143.00 g or ml
Count per 100g :	1 Portions
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,352.00 kJ
Energy per 100 G/ML :	321.00 kcal
Fat per 100 G/ML :	10.9 g
- of which Saturates per 100 G/ML :	3.8 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.
Carbohydrate Per 100 G/ML :	51.7 g
- of which Sugars per 100 G/ML :	40.4 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	11.30 g
Fibre per 100 G/ML :	0.9 g
Protein per 100 G/ML :	3.6 g
Salt per 100 G/ML :	0.41 g
Sodium per 100 G\ML :	0.165 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 :	124.00 g
Percentage Recycled Plastic :	Not specified.
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 :	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
Bacillus Cereus (cfu/g or ml)	Annually	<20	20	-	
E. Coli (cfu/g or ml)	Annually	<10	10	-	
Enterobacteriaceae (cfu/g or ml)	Annually	<50	50	-	
Listeria Monocytogenes	Annually	<0	0	-	
Listeria SPP	Annually	<0	0	-	
Moulds (cfu/g or ml)	Annually	<1000	1000	-	
Salmonella	Annually	<0	0	-	
Staphylococcus Aureus (cfu/g or ml)	Annually	<20	20	-	
Total Viable Count (TVC) (cfu/g or ml)	Annually	<1000	10000	-	
Yeast (cfu/g or ml)	Annually	<1000	1000	-	

Analytical Standards

Not available.