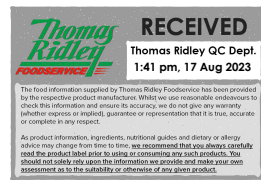


Supplier's Product Code : F00441
 Product Added : 12 June 2007
 Last Updated by Supplier : 08 February 2023
 erudus id : 458164238b8d476082191a0e1c5aeddd3



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La Boulangerie Française Thaw and serve 40 x Malted wheat half baguettes

Short Product Name:

Product Description:

A fully baked French style malted wheat half baguette with 3 diagonal surface burst cuts on top

General Information

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

Supplier's Product Code :
 F00441
Supplier: Kara Foodservice (Fletchers)
 Park Seventeen
 Moss Lane
 Whitefield
 Manchester
 M45 8FJ
 England
 P: 0161 766 7471

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	05010066957847	Outer Case Length :	591 mm
Packaging Type Description :	Case	Outer Case Width :	246 mm
Total Quantity of Inner Units in Outer Case :	40 Units	Outer Case Height :	265 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	5.70 kg
		Product Net Weight :	5.20 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	8 Cases	Pallet Height :	1.75 MTR
Quantity of Layers Per Pallet :	6 Layers	Pallet Gross Weight :	302.28 kg
Quantity of Cases Per Pallet :	48 Cases		

Logistical Information

Shelf Life from Time of Production :	365 Days	Minimum Order Quantity :	8 Cases
Guaranteed Shelf Life on Delivery :	Not specified.	Delivery Lead Time :	4 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	25.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	484.00 g		

Waste Packaging Weight - Transport Packaging

Plastic :	250.00 g	Wood Total :	28,000.00 g
Paper/Board :	0.00 g	Is Pallet Returnable? :	Yes
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments :	Not specified.
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INNER PRODUCT

Origin Information

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

Inner Pack Information

Internal GTIN :	Not specified.
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Packaging Type Description :	Polythene Bag
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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 :	275 mm
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Inner Unit Height :	45 mm
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Inner Unit Width :	0 mm
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Inner Product Weight :	130.00 g
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Inner Product Weight Units :	g
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Weight/Volume :
N/A

Handling Information

Directions For Use :

To defrost thoroughly before use. Remove from case and leave in liner at room temperature for 1-2 hours, or until fully defrosted. Once defrosted, store in a sealed pack in a cool, dry place away from direct sunlight. Once defrosted do not refreeze.

Best served: This product can be eaten once defrosted. Alternatively pop in an oven at 200°C, Gas Mark 6 for a few minutes to warm through.

NOTE: The polythene inner is a liner and not intended to be used as a bag.

Storage Instructions:

Keep frozen at -18°C (0°F). Once defrosted do not re-freeze.

Dietary Information

Ingredients :

WHEAT Flour, (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Malted WHEAT Flakes, Malted BARLEY, Salt, WHEAT Bran, Yeast, WHEAT Gluten, BARLEY Fibre, Emulsifier (E472e), Flour Treatment Agent (E300).

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) :	No
Milk (and products thereof) :	No
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	May Contain
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) :	Yes
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 :	No
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 :	Yes
Suitable for Sufferers of Lactose Intolerance :	Yes
Suitable for Coeliacs :	No
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	No

Allergen Statement :

For allergens, including cereals containing gluten, see ingredients in CAPITALS. Also, may contain sesame.

Nutritional Information

Average Serving :	130.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,085.00 kJ
Energy per 100 G/ML :	249.00 kcal
Fat per 100 G/ML :	1.5 g
- of which Saturates per 100 G/ML :	0.2 g
- of which Mono-unsaturates per 100 G/ML :	0.4 g
- of which Polyunsaturates per 100 G/ML :	0.5 g
Trans Fats per 100 G\ML :	0.00 g
Carbohydrate Per 100 G/ML :	50.6 g
- of which Sugars per 100 G/ML :	1 g
- of which Polyols per 100 G/ML :	0.00 g
- of which Starch per 100 G/ML :	49.60 g
Fibre per 100 G/ML :	3.1 g
Protein per 100 G/ML :	8.3 g
Salt per 100 G/ML :	0.9 g
Sodium per 100 G\ML :	Not specified.

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 :	20.00 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) :	No
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 :	0
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of microbiological results?: -

Is shelf life testing undertaken?: -

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Bacillus Cereus (cfu/g or ml)	Annually	<10	100	-	
E. Coli (cfu/g or ml)	Annually	<10	0	-	
Enterobacteriaceae (cfu/g or ml)	Annually	<10	100	-	
Moulds & Yeast (cfu/g or ml)	Annually	<50	100	-	
Salmonella	Annually	<0	0	25g	
Staphylococcus Aureus (cfu/g or ml)	Annually	<10	100	-	
Total Viable Count (TVC) (cfu/g or ml)	Annually	<10	10000	-	

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Dimensions Height (mm)	Every Batch	=45	45 to 55	-	
Dimensions Length (mm)	Every Batch	=275	260 to 290	-	
Weight (g)	Every Batch	=130	125 to 135	-	