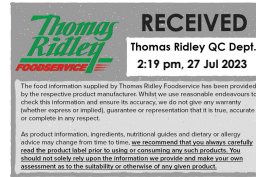


Supplier's Product Code : 160801
 Product Added : 10 December 2020
 Last Updated by Supplier : 07 June 2022
 erudus id : 227d60ae3150463caaa9da6b7d0dc521



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.

We do not accept liability for any inaccuracies or incorrect information contained on this site. Please visit <http://www.erudus.com/terms-and-conditions> for full terms and conditions.

Hovis Strong White Bread Flour 1.5kg

Short Product Name:
Strong White Bread Flour

Product Description:
Strong White Bread Flour - 8/1.5kg

General Information

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

Supplier's Product Code :
160801

Supplier: Premier Foods
Premier Foods, Premier House
Centrium Business Park, Griffiths Way
St Albans

AL1 2RE
England
P: 01727 815850

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	05010024260804	Outer Case Length :	360 mm
Packaging Type Description :	Case	Outer Case Width :	230 mm
Total Quantity of Inner Units in Outer Case :	8 Units	Outer Case Height :	190 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	12.12 kg
		Product Net Weight :	12.00 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	13 Cases	Pallet Height :	1.50 MTR
Quantity of Layers Per Pallet :	7 Layers	Pallet Gross Weight :	1,132.47 kg
Quantity of Cases Per Pallet :	91 Cases		

Logistical Information

Shelf Life from Time of Production :	270 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 :	0.00 g		

Waste Packaging Weight - Transport Packaging

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

Other Information

Supplier Comments :	N/A
---------------------	-----

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance:	United Kingdom
--	----------------

Additional Origin Details:
N/A

Inner Pack Information

Internal GTIN:	5010024160814
Packaging Type Description:	Paper Bag
Variable Weight Consumer Item:	No
Net Drained Weight:	Not specified.

Inner Unit Length:	75 mm
Inner Unit Height:	175 mm
Inner Unit Width:	115 mm
Inner Product Weight:	1.50 kg
Inner Product Weight Units:	kg

Weight/Volume:
1.5kg

Handling Information

Directions For Use:

Hand baking
(Makes 1 large white loaf)
500g (1lb 2oz) Hovis strong white bread flour
25g (1oz) butter
1 ¼ tsp salt
1 ½ tsp Hovis fast action bread yeast
300ml/10 fl oz warm water
2 tsp sugar to give added flavour and thicker crust (optional)

1. In a large bowl, mix together the flour, (optional sugar) and salt, rub in the butter then stir in the yeast.
2. Stir in the water and mix into a soft dough by hand.
3. Knead for about 5 minutes in an electric mixer fitted with a dough hook, or turn out onto a floured surface and knead well for 10 minutes by hand.
4. Shape the dough then place in a greased 2lb tin or on a baking tray. Cover with a clean, damp tea towel (this stops the dough from drying out) and leave in a warm place until doubled in size (1 ½ - 2 hours).
5. Uncover and bake in an oven, preheated to 230°C (450°F, Gas Mark 8) for 30-35 minutes. (The baked loaf should sound hollow when tapped underneath).
6. Take the loaf out of the tin and cool on a rack.

Golden Crust

Beat 1 egg with a little milk. Brush on evenly before baking.

Soft Crust

Dust with flour before baking. Wrap in a dry, clean tea towel once baked.

Bread Machine

We recommend you refer to your manufacturer's guidelines for recipes as each machine works slightly differently. Please take care to add all the ingredients in the order listed.

Storage Instructions:

To achieve the best results, store in a cool dry place.

Dietary Information

Ingredients :

WHEAT Flour (with added Calcium, Iron, Niacin, Thiamin).

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) :	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 :	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 :	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) :	No

Allergen Statement :

For allergens, including cereals containing gluten, see ingredients in BOLD.

Nutritional Information

Average Serving :	Not specified.
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,482.00 kJ
Energy per 100 G/ML :	350.00 kcal
Fat per 100 G/ML :	1.6 g
- of which Saturates per 100 G/ML :	0.3 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 :	70.4 g
- of which Sugars per 100 G/ML :	0.5 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 g
Protein per 100 G/ML :	11.4 g
Salt per 100 G/ML :	<0.01 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 :	0.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	15.73 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 :	N/A
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? : Yes

Is shelf life testing undertaken? : Yes

Microbiological Standards

Not available.

Analytical Standards

Not available.