Supplier's Product Code : Product Added : Last Updated by Supplier : erudus id : 1011508 04 February 2015 08 August 2022 9cd7c4968e7d49689b9013af1cd944f7



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# McDougalls Plain Sponge Mix 3.5kg

Short Product Name: Plain Sponge Mix

Product Description:

Plain Sponge Mix Makes 87 x 60g portions

#### **General Information**

Food/Drink: Food

Product Category: Ambient

Generic Product Type: Baking Mixes

Supplier's Product Code:

1011508

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 information			
Outer Case GTIN :	05000117204945	Outer Case Length :	335 mm
Packaging Type Description :	Case	Outer Case Width:	250 mm
Total Quantity of Inner Units in Outer Case :	4 Units	Outer Case Height :	265 mm
Is Trade Item Splittable? : Yes	Yes	Product Gross Weight:	14.32 kg
		Product Net Weight:	14.00 kg
Pallet Information			
Quantity of Cases Per Pallet Layer :	14 Cases	Pallet Height :	1.86 MTR
Quantity of Layers Per Pallet :	5 Layers	Pallet Gross Weight :	1,036.96 kg
Quantity of Cases Per Pallet:	70 Cases		
Logistical Information			
Shelf Life from Time of Production :	330 Days	Minimum Order Quantity :	150 Cases
Guaranteed Shelf Life on Delivery:	Not specified.	Delivery Lead Time :	7 Days
Waste Packaging Weight - Outer	r 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:	264.00 g		
Waste Packaging Weight - Tran	sport Packaging		
Plastic:	150.00 g	Wood Total :	25,000.00 g
Paper/Board:	0.00 g	Is Pallet Returnable?:	Yes
Percentage Recycled Plastic:	Not specified.		
Other Information			

# **Supplier Comments:** Per 100g as sold.

# INNER PRODUCT

#### Origin Information

Product Country of Origin/Place of Provenance : United Kingdom

Additional Origin Details :

N/A

#### Inner Pack Information

Internal GTIN:	5000354203831
Packaging Type Description :	Paper Bag
Variable Weight Consumer Item:	No
Net Drained Weight :	Not specified.

Inner Unit Length:	102 mm
Inner Unit Height:	383 mm
Inner Unit Width:	152 mm
Inner Product Weight:	Not specified.
Inner Product Weight Units:	g

Weight/Volume:

3.5kg

#### **Handling Information**

#### Directions For Use:

Yield Guide
Dry mix Approx water Approx portions 60g (2oz)
1kg 530 ml 24
Whole Bag 3.5kg 1.855L87
1lb 9 fl oz 12
Whole Bag 7 lb 11 oz 3 pts 6 fl oz 87

- Make-Up Instructions

  1. Place the weighed out McDougalls Sponge Mix in a mixing bowl. Select the whisk mixing attachment.

  2. Blend in the correct amount of cold water on SLOW speed for 1 minute. Scrape down. Mix for a further 4 minutes on MEDIUM speed.

  3. Use batter as required. Pour into a greased and lined 25cm x 35cm (10" x 14") baking tin. Evenly spread batter across the whole tray before baking to ensure to ensure an even level sponge. Bake in a preheated oven at 190°C/375°F/Gas Mark 5 for 25-35 minutes until risen, golden and firm to the touch. For fan assisted ovens, cook at 170°C/325°F/Gas Mark 3.

#### Storage Instructions:

Store in a cool dry place. Keep bag tightly closed after part use.

# **Dietary Information**

#### Ingredients:

WHEAT Flour (with added Calcium, Iron, Niacin, Thiamin), Sugar, Vegetable Oils (Palm, Rapeseed), WHEAT Fibre, Dried EGG, Skimmed MILK Powder, Raising Agents (E450, E500, E501), SOYA Flour, Emulsifiers (E470a, E471, E472b, E472e, E477, E482), Stabilisers (E450, E466).

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):	Yes
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) :	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 :	Yes
Sulphur Dioxide and Sulphites :	Below 10mg per kg/litre (not 0 mg)
Sulphur Dioxide/Sulphites Concentration :	<= 3.2 mg/kg

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	
	Yes No	
Suitable for a Vegetarian Diet:		
Suitable for a Vegetarian Diet : Suitable for a Vegan Diet :	No	
Suitable for a Vegetarian Diet : Suitable for a Vegan Diet : Suitable for Sufferers of Lactose Intolerance :	No No	
Suitable for a Vegetarian Diet:  Suitable for a Vegan Diet:  Suitable for Sufferers of Lactose Intolerance:  Suitable for Coeliacs:	No No No	

### ${\bf Allergen\,Statement:}$

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:	1,684.00 kJ
Energy per 100 G/ML:	400.00 kcal
Fat per 100 G/ML:	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:	69 g
- of which Sugars per 100 G/ML:	33.7 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML:	Not specified.
Fibre per 100 G/ML:	5.7 g
Protein per 100 G/ML:	7.8 g
Salt per 100 G/ML :	1.49 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:	31.80 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):	Yes
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?:	No
Is shelf life testing undertaken? :	Yes

# Microbiological Standards

Not available.

# **Analytical Standards**

Not available.

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