Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id: F00288 10 December 2014 08 February 2023 1ee260effc694cbaa16b5ccaefc85614 RECEIVED
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# Kara LBF Bake & Serve Mini French Baguette x 40

Short Product Name:

Product Description:

 $A part baked \, French \, style \, small \, baguette. \, The \, baguettes \, have \, two \, traditional \, diagonal \, surface \, burst \, cuts \, on \, the \, top.$ 

#### **General Information**

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

#### Supplier's Product Code:

F00288

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 :	05011639028292	Outer Case Length :	496 mm
Packaging Type Description :	Case	Outer Case Width:	331 mm
Total Quantity of Inner Units in Outer Case :	40 Units	Outer Case Height:	193 mm
Is Trade Item Splittable? :	No	Product Gross Weight:	3.46 kg
		Product Net Weight:	3.00 kg
Pallet Information			
Quantity of Cases Per Pallet Layer :	7 Cases	Pallet Height :	1.90 MTR
Quantity of Layers Per Pallet :	9 Layers	Pallet Gross Weight:	245.92 kg
Quantity of Cases Per Pallet :	63 Cases		
Logistical Information			
Shelf Life from Time of Production :	365 Days	Minimum Order Quantity :	7 Cases
Guaranteed Shelf Life on Delivery :	90 Days	Delivery Lead Time :	4 Days
Waste Packaging Weight - Outer	r Case		
Glass:	0.00 g	Aluminium:	0.00 g
Plastic:	2.00 g	Steel:	0.00 g
Percentage Recycled Plastic :	Not specified.	Other:	0.00 g
Paper/Board:	430.00 g		
Waste Packaging Weight - Tran	sport 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			

### Other Information

Supplier Comments:

Available through Rick Bestwick Ltd

# INNER PRODUCT

## Origin Information

Product Country of Origin/Place of Provenance:	United Kingdom
FIOVEIIANCE.	

### Additional Origin Details :

N/A

## Inner Pack Information

Internal GTIN:	Not specified.
Packaging Type Description:	Polythene Bag
Variable Weight Consumer Item:	No
Net Drained Weight:	0.000 kg

Inner Unit Length:	180 mm
Inner Unit Height:	45 mm
Inner Unit Width:	45 mm
Inner Product Weight :	Not specified.
Inner Product Weight Units:	g

#### Weight/Volume:

N/A

## **Handling Information**

#### Directions For Use :

To defrost: Defrost thoroughly before use. Remove from case and leave in bag at room temperature or 1-2 ours, 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 sould be baked before use. For best results, bake from frozen. For fan assisted ovens, pre heat oven to 200 °C, Gas Mark 6. Bake for 8-9 minutes or until golden brown. For standard ovens increase bake time by 1 minute. For ovens with steam facility, inject steam for 1st 35 secs of baking.

#### Storage Instructions:

Keep frozen at -18°C. Once defrosted do not re-freeze. If product is defrosted prior to use, store refrigerated. Best consumed within 48 hours of defrost.

## **Dietary Information**

#### Ingredients:

Wheat Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Salt, Yeast, 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) :	May Contain
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	
	001110	ľ

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):	-

# Allergen Statement :

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

## **Nutritional Information**

Average Serving:	75.00 g or ml
Count per 100g:	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML:	1,124.00 kJ
Energy per 100 G/ML:	265.00 kcal
Fat per 100 G/ML:	1.2 g
- of which Saturates per 100 G/ML :	0.2 g
- of which Mono-unsaturates per 100 G/ML :	0.1 g
- of which Polyunsaturates per 100 G/ML:	0.4 g
Trans Fats per 100 G\ML:	0.00 g
Carbohydrate Per 100 G/ML:	55 g
- of which Sugars per 100 G/ML:	2.8 g
- of which Polyols per 100 G/ML :	0.00 g
- of which Starch per 100 G/ML:	52.20 g
Fibre per 100 G/ML:	2.4 g
Protein per 100 G/ML:	8.7 g
Salt per 100 G/ML :	1.5 g
Sodium per 100 G\ML:	0.57 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:	22.00 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 :	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?:

Yes

# Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml) Note
Enterobacteriaceae (cfu/g or ml)	Annually	<10	10	-
Moulds (cfu/g or ml)	Annually	<100	10000	-
Salmonella	Annually	<0	0	25g
Total Viable Count (TVC) (cfu/g or ml)	Annually	<10	10000	-
Yeast (cfu/g or ml)	Annually	<100	100000	-

# Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml) Note
Dimensions Height (mm)	Every Batch	=45	40 to 50	-
Dimensions Length (mm)	Every Batch	=180	165 to 195	-
Weight (g)	Every Batch	=75	70 to 80	-