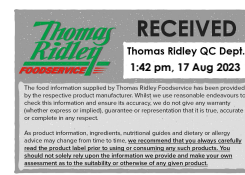


Supplier's Product Code :
Product Added :
Last Updated by Supplier :
erudus id :

F00289
24 August 2007
08 February 2023
8909ff273c7c467e94c6d2f0df8b9d1a



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.

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La Boulangerie Française Bake and Serve 70 x Malted Wheat Petit Pain.

Product Description:

A part baked French style malted wheat petit pain with a traditional straight surface burst cut.

General Information

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

Supplier's Product Code :
F00289
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 :	05011639028407	Outer Case Length :	496 mm
Packaging Type Description :	Case	Outer Case Width :	331 mm
Total Quantity of Inner Units in Outer Case :	70 Units	Outer Case Height :	193 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	4.30 kg
		Product Net Weight :	3.85 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 :	299.47 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 Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	28.60 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	430.00 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.
Packaging Type Description:	Polythene Bag
Variable Weight Consumer Item:	No
Net Drained Weight :	0.000 kg

Inner Unit Length :	110 mm
Inner Unit Height :	45 mm
Inner Unit Width :	0 mm
Inner Product Weight :	55.00 g
Inner Product Weight Units :	g

Weight/Volume :
N/A

Handling Information

Directions For Use :

To defrost: Keep frozen until use. Remove from case and leave in pack at room temperature for approximately 2 hours, or until fully defrosted. Once defrosted, store in a sealed pack in a cool, dry place away from direct sunlight. Once defrosted use within 2 days. Once defrosted do not refreeze.

Best served: For best results, bake from frozen. For fan assisted ovens, pre heat oven to 200 °C, (Gas Mark 6). Bake for 6 - 7 minutes or until golden brown. Adjust time for standard ovens by 1 minute. For ovens with steam facility, inject steam for first 35 seconds of baking. Reduce baking time if cooked from defrost.

Storage Instructions:

Keep frozen at -18°C.

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 E(472(e)), 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 bold. Also, may contain sesame.

Nutritional Information

Average Serving :	55.00 g or ml
Count per 100g :	1 Pieces
Count Per Pack :	70
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 :	0.39 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 :	23.60g
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 : n/a	
Intra Stat/Taric Code :	7010
Commodity Code :	1905903000
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of microbiological results?: No

Is shelf life testing undertaken?: Yes

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Enterobacteriaceae (cfu/g or ml)	Annually	<10	1000	-	
Moulds (cfu/g or ml)	Annually	<100	10000	-	
Salmonella	Annually	<0	0	25g	
Total Viable Count (TVC) (cfu/g or ml)	Annually	<1000	1000	-	
Yeast (cfu/g or ml)	Annually	<100	100000	-	

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Dimensions Diameter (mm)	Every Batch	=110	100 to 120	-	
Dimensions Height (mm)	Every Batch	=45	40 to 50	-	
Weight (g)	Every Batch	=55	50 to 60	-	