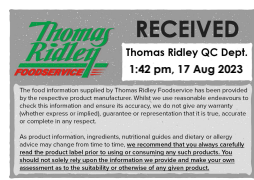


Supplier's Product Code : F00291
 Product Added : 24 August 2007
 Last Updated by Supplier : 08 February 2023
 erudus id : 50dc169409e2496382aac1f90bcc394d



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La Boulangerie Française Bake and Serve 70 x White Petit Pain. Part Baked White Bread.

Short Product Name:

Product Description:

A part baked French style white petit pain with a traditional straight surface burst cut on top

General Information

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

Supplier's Product Code :
 F00291
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 :	05011639028551	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 :	4.22 kg
		Product Net Weight :	3.78 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 :	295.10 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 :	3.00 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.
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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:	110 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:	Not specified.
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Inner Product Weight Units:	g
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Weight/Volume:
Weight 54g +/- 5g per Petit Pain
Length 110mm +/- 5mm
Height 45mm +/- 5mm

Handling Information

Directions For Use:

To defrost: Keep frozen until use. To defrost: 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 8-9 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:

Store Frozen at -18°C or below.

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 :

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 :	54.00 g or ml
Count per 100g :	1 Servings
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,041.00 kJ
Energy per 100 G/ML :	245.00 kcal
Fat per 100 G/ML :	1.1 g
- of which Saturates per 100 G/ML :	0.1 g
- of which Mono-unsaturates per 100 G/ML :	0.4 g
- of which Polyunsaturates per 100 G/ML :	0.1 g
Trans Fats per 100 G\ML :	0.00 g
Carbohydrate Per 100 G/ML :	50.9 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 :	49.90 g
Fibre per 100 G/ML :	2.2 g
Protein per 100 G/ML :	8 g
Salt per 100 G/ML :	1.36 g
Sodium per 100 G\ML :	0.53 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 :	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?: 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	Absent in 25g sample
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 Height (mm)	Hourly	=45	40 to 50	-	
Dimensions Length (mm)	Hourly	=110	105 to 115	-	
Weight (g)	Hourly	=54	49 to 59	-	