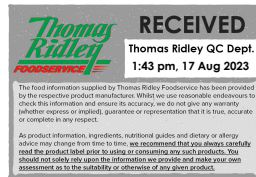


Supplier's Product Code :
Product Added :
Last Updated by Supplier :
erudus id :

F00292
22 August 2012
08 February 2023
06864118938f4913a09cca65692a8433



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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LBF Thaw & Serve Mini French Baguettes

Short Product Name:

Product Description:

A fully baked French style white mini bread baguette with two traditional diagonal bursts on top

General Information

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

Supplier's Product Code :
F00292
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 :	05010066001687	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 :	245.91 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 :	180 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 75g +/- 5g per baguette
Length 180mm +/- 10mm
Height 45mm +/- 5mm

Handling Information

Directions For Use :

To defrost: Keep frozen until use. To defrost: remove from case and leave in bag 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: This product can be eaten once defrosted. Alternatively pop in an oven at 200°C. Gas Mark 6 for a few minutes to warm through.

Storage Instructions :

Store Frozen at -18°C or below.

Dietary Information

Ingredients :

Wheat Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Salt, Yeast, Malted WHEAT Flour, 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 :	75.00 g or ml
Count per 100g :	1 Servings
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,125.00 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 :	1 g
- of which Polyols per 100 G/ML :	0.00 g
- of which Starch per 100 G/ML :	54.00 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 :	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	<1	1000	-	
Moulds (cfu/g or ml)	Annually	<1	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	=180	170 to 190	-	
Weight (g)	Annually	=75	70 to 80	-	