

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

7011
16 December 2014
06 October 2020
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Le Pain Chic Part Baked White Petit Pain

Product Description:

A white, part baked roll on average 120mm (approx. 4½") in length. The product has 1 decorative top cut and is supplied frozen for bake off by the customer.

General Information

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

Supplier's Product Code :
7011
Supplier: Lantmannen Unibake
Maidstone Road
Kingston
Milton Keynes

MK10 0BD
England
P: 07780837112

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	5037173100317	Outer Case Length :	431 mm
Packaging Type Description :	Case	Outer Case Width :	331 mm
Total Quantity of Inner Units in Outer Case :	1 Units	Outer Case Height :	232 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	4.44 kg
		Product Net Weight :	4.13 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	8 Cases	Pallet Height :	1.78 MTR
Quantity of Layers Per Pallet :	7 Layers	Pallet Gross Weight :	273.90 kg
Quantity of Cases Per Pallet :	56 Cases		

Logistical Information

Shelf Life from Time of Production :	365 Days	Minimum Order Quantity :	56 Cases
Guaranteed Shelf Life on Delivery :	Not specified.	Delivery Lead Time :	3 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	3.00 g	Steel :	0.00 g
Paper/Board :	289.00 g	Other :	0.00 g

Waste Packaging Weight - Transport Packaging

Plastic :	300.00 g	Wood Total :	25,000.00 g
Paper/Board :	2.00 g	Is Pallet Returnable? :	Yes

Other Information

Supplier Comments :
BRC certificate re-issued annually following audit

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:	Yes
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Net Drained Weight :	Not specified.
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Inner Unit Length :	780 mm
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Inner Unit Height :	0 mm
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Inner Unit Width :	440 mm
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Weight/Volume :
70 petit pains per bag, 1 bag per case

Handling Information

Directions For Use :

Baking Instructions – Preheat oven to 200 deg C (gas mark 6). Bake product from frozen for 8 – 10 minutes until golden brown. For ovens with steam injection facility, inject steam for 10 seconds at start of baking.

Storage Instructions :

Can be stored until the best before date of stored at -18°C or below.
DO NOT REFREEZE ONCE THAWED.

Once the product has been baked, we recommend that it is consumed within 4 hours.

Dietary Information

Ingredients :

WHEAT Flour (with Calcium, Iron, Niacin, Thiamine), Water, Yeast, Salt, 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) :	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 :	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 :	Yes
Approved for a Kosher Diet :	No

Allergen Statement :

For allergens, including cereals containing gluten, see ingredients in CAPITALS.
May also contain traces of sesame.

Nutritional Information

Average Serving :	59.00 g or ml
Count per 100g :	Not specified.
Energy per 100 G\ML :	1,041.00 kJ
Energy per 100 G\ML :	246.00 kcal
Fat per 100 G\ML :	2.4 g
- of which Saturates per 100 G\ML :	0.3 g
- of which Mono-unsaturates per 100 G\ML :	1.4 g
- of which Polyunsaturates per 100 G\ML :	0.6 g
Trans Fats per 100 G\ML :	0.00 g
Carbohydrate Per 100 G\ML :	46.4 g
- of which Sugars per 100 G\ML :	5.2 g
- of which Polyols per 100 G\ML :	Not specified.
- of which Starch per 100 G\ML :	Not specified.
Fibre per 100 G\ML :	4.1 g
Protein per 100 G\ML :	7.7 g
Salt per 100 G\ML :	0.89 g
Sodium per 100 G\ML :	0.36 g

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	22.00 g
Paper/Board :	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

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.

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g

Other Accreditation : Halal	
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?: Yes

Is shelf life testing undertaken?: Yes

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Aerobic Colony Count (ACC) (cfu/g or ml)	Every 6 months	<1000	1000	-	
Bacillus Cereus (cfu/g or ml)	Every 6 months	<100	100	-	Test is for Bacillus sp
E. Coli (cfu/g or ml)	Every 6 months	<10	10	-	
Enterobacteriaceae (cfu/g or ml)	Every 6 months	<100	100	-	
Moulds (cfu/g or ml)	Every 6 months	<1000	1000	-	
Salmonella	Every 6 months	=0	0	-	Absent in 25g
Staphylococcus Aureus (cfu/g or ml)	Every 6 months	<50	50	-	
Yeast (cfu/g or ml)	Every 6 months	<1000	1000	-	

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Dimensions Height (mm)	Every Batch	=50	45 to 55	-	
Dimensions Length (mm)	Every Batch	=122	115 to 129	-	
Weight (g)	Every Batch	=59	54 to 64	-	