

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

1039  
06 April 2011  
07 July 2020  
0aefec2176494aa3b5b7029f318bc4b1



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.

We do not accept liability for any inaccuracies or incorrect information contained on this site. Please visit <http://www.erudus.com/terms-and-conditions> for full terms and conditions.

## Americana 5" Gourmet Kaiser Bun

### Product Description:

A pre-sliced premium burger bun produced using a unique recipe, with a firmer texture and traditional Sourdough flavour. Topped with semolina and finished with a Kaiser cut. Supplied frozen.

### General Information

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

**Supplier's Product Code :**  
1039  
**Supplier:** Lantmannen Unibake  
Maidstone Road  
Kingston  
Milton Keynes  
  
MK10 0BD  
England  
P: 07780837112

## OUTER PRODUCT

### Outer case Information

Outer Case GTIN :	05037173101710	Outer Case Length :	482 mm
Packaging Type Description :	Case	Outer Case Width :	250 mm
Total Quantity of Inner Units in Outer Case :	8 Units	Outer Case Height :	275 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	4.62 kg
		Product Net Weight :	4.27 kg

### Pallet Information

Quantity of Cases Per Pallet Layer :	10 Cases	Pallet Height :	1.81 MTR
Quantity of Layers Per Pallet :	6 Layers	Pallet Gross Weight :	302.50 kg
Quantity of Cases Per Pallet :	60 Cases		

### Logistical Information

Shelf Life from Time of Production :	365 Days	Minimum Order Quantity :	60 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 :	308.00 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? :	-

### Other Information

**Supplier Comments :**  
BRC certificate re-issued annually following audit

## INNER PRODUCT

### Origin Information

Product Country of Origin/Place of Provenance:	United Kingdom
--	----------------

**Additional Origin Details :**  
n/a

### Inner Pack Information

Internal GTIN:	5037173101697
----------------	---------------

Packaging Type Description:	Polythene Bag
-----------------------------	---------------

Variable Weight Consumer Item:	Yes
--------------------------------	-----

Net Drained Weight :	Not specified.
----------------------	----------------

Inner Unit Length :	356 mm
---------------------	--------

Inner Unit Height :	0 mm
---------------------	------

Inner Unit Width :	305 mm
--------------------	--------

**Weight/Volume :**  
8 buns per bag, 6 bags per case.

### Handling Information

**Directions For Use :**

To defrost: Remove the packs required from the box and lie flat. Allow to thaw at room temperature for approx 1 hour.  
The cut surface may be toasted until golden brown.

**Storage Instructions :**

Can be stored until the best before date if stored at -18°C or below. Once thawed, store in a cool dry place in a sealed bag and use within 4 days. Do not store defrosted products at chilled temperatures as this will accelerate staling.  
**DO NOT REFREEZE ONCE DEFROSTED.**

## Dietary Information

### Ingredients :

**WHEAT** Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Water, Vegetable Oils (Palm and Rapeseed), Yeast, **WHEAT** Semolina, Sugar, Salt, Fermented **WHEAT** Flour, Emulsifiers (E472e, E471), **WHEAT** Gluten, Potato Flakes, Preservative (E282), 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 :	Yes
Sulphur Dioxide and Sulphites :	Below 10mg per kg/litre (not 0 mg)
Sulphur Dioxide/Sulphites Concentration :	<= 0.2 mg/kg

### Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	Yes
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 sesame seeds.

## Nutritional Information

Average Serving :	89.00 g or ml
Count per 100g :	Not specified.
Energy per 100 G\ML :	1,130.00 kJ
Energy per 100 G\ML :	269.00 kcal
Fat per 100 G\ML :	5.5 g
- of which Saturates per 100 G\ML :	2 g
- of which Mono-unsaturates per 100 G\ML :	1.88 g
- of which Polyunsaturates per 100 G\ML :	1.36 g
Trans Fats per 100 G\ML :	0.00 g
Carbohydrate Per 100 G\ML :	44.7 g
- of which Sugars per 100 G\ML :	3.7 g
- of which Polyols per 100 G\ML :	Not specified.
- of which Starch per 100 G\ML :	Not specified.
Fibre per 100 G\ML :	2.6 g
Protein per 100 G\ML :	8.8 g
Salt per 100 G\ML :	0.89 g
Sodium per 100 G\ML :	0.356 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 :	34.00 g
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

<b>Other Accreditation :</b> 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 Diameter (mm)	Every Batch	=122.5	120 to 125	-	
Dimensions Height (mm)	Every Batch	=43	40 to 46	-	
Weight (g)	Every Batch	=89	84 to 94	-	