

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

1004
25 October 2006
06 July 2020
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Americana 4.5" Unseeded Burger Bun

Product Description:

A fully baked, fully sliced white burger bun, approximately 4.5" (112mm) in diameter. The buns are supplied frozen.

General Information

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

Supplier's Product Code :
1004
Supplier: Lantmannen Unibake
Maidstone Road
Kingston
Milton Keynes

MK10 0BD
England
P: 07780837112

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	05037173100041	Outer Case Length :	441 mm
Packaging Type Description :	Case	Outer Case Width :	330 mm
Total Quantity of Inner Units in Outer Case :	4 Units	Outer Case Height :	188 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	4.02 kg
		Product Net Weight :	3.70 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	8 Cases	Pallet Height :	1.85 MTR
Quantity of Layers Per Pallet :	9 Layers	Pallet Gross Weight :	314.70 kg
Quantity of Cases Per Pallet :	72 Cases		

Logistical Information

Shelf Life from Time of Production :	365 Days	Minimum Order Quantity :	72 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 :	292.00 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:	5037173000044
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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 :	440 mm
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Inner Unit Height :	0 mm
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Inner Unit Width :	294 mm
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Weight/Volume :
12 buns per bag, 4 bags per case.

Handling Information

Directions For Use :

To defrost: Remove the packs from the box and lie flat. Defrost for approx. 1 hour at room temperature before use.

The cut surface may be toasted until golden brown

Storage Instructions :

Can be stored until best before date or stored at -18C 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, Iron, Niacin and Thiamin), Water, Sugar, Yeast, Vegetable Oils (Palm and Rapeseed), Salt, Emulsifiers (E472e, E471), 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 :	<= 0.5 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 :

Not specified.

Nutritional Information

Average Serving :	77.00 g or ml
Count per 100g :	Not specified.
Energy per 100 G\ML :	1,120.00 kJ
Energy per 100 G\ML :	266.00 kcal
Fat per 100 G\ML :	3.6 g
- of which Saturates per 100 G\ML :	1.3 g
- of which Mono-unsaturates per 100 G\ML :	1.2 g
- of which Polyunsaturates per 100 G\ML :	1 g
Trans Fats per 100 G\ML :	0.00 g
Carbohydrate Per 100 G\ML :	48.3 g
- of which Sugars per 100 G\ML :	4.8 g
- of which Polyols per 100 G\ML :	Not specified.
- of which Starch per 100 G\ML :	Not specified.
Fibre per 100 G\ML :	2.2 g
Protein per 100 G\ML :	8.9 g
Salt per 100 G\ML :	0.88 g
Sodium per 100 G\ML :	0.351 g

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	25.20 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 Diameter (mm)	Every Batch	=112	109 to 115	-	
Dimensions Height (mm)	Every Batch	=42	39 to 45	-	
Weight (g)	Every Batch	=77	72 to 78	-	