

Supplier's Product Code : 410034
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Battered Cauliflower Florets 6 x 1kg

Short Product Name:
Battered Cauliflower Florets

Product Description:
Cauliflower florets in a salt and white pepper tempura batter coating.

General Information

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

Supplier's Product Code :
410034
Supplier: Innovate Foods Ltd
Barncraig
Boreland Road
Kirkcaldy
Fife
KY1 2YG
Scotland
P: 01592 651525

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	5018525003340
Packaging Type Description :	Case
Total Quantity of Inner Units in Outer Case :	6 Units
Is Trade Item Splittable? :	Yes

Outer Case Length :	393 mm
Outer Case Width :	290 mm
Outer Case Height :	140 mm
Product Gross Weight :	6.36 kg
Product Net Weight :	6.00 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	10 Cases
Quantity of Layers Per Pallet :	10 Layers
Quantity of Cases Per Pallet :	100 Cases

Pallet Height :	1.40 MTR
Pallet Gross Weight :	636.60 kg

Logistical Information

Shelf Life from Time of Production :	547 Days
Guaranteed Shelf Life on Delivery :	270 Days

Minimum Order Quantity :	100 Cases
Delivery Lead Time :	5 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g
Plastic :	0.00 g
Percentage Recycled Plastic :	0.00 %
Paper/Board :	315.00 g

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

Waste Packaging Weight - Transport Packaging

Plastic :	390.00 g
Paper/Board :	0.00 g
Percentage Recycled Plastic :	0.00 %

Wood Total :	14,000.00 g
Is Pallet Returnable? :	No

Other Information

Supplier Comments:
Not specified.

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance:	United Kingdom
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Additional Origin Details :
Manufactured in the UK

Inner Pack Information

Internal GTIN:	5018525003357
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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 :	Not specified.
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Inner Unit Length :	260 mm
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Inner Unit Height :	30 mm
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Inner Unit Width :	210 mm
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Inner Product Weight :	1.00 kg
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Inner Product Weight Units :	kg
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Weight/Volume :
Not specified.

Handling Information

Directions For Use :

For the Best Results: Cook From Frozen
Oven From Frozen: Pre-heat oven Fan 180°C/Non-Fan 200°C/Gas 6. Remove from all packaging. Place on a baking tray near the middle of the oven for 15 - 19 minutes. Turn halfway through cooking time.

Storage Instructions:

STORAGE TEMPERATURE: -18°C

Dietary Information

Ingredients :

Cauliflower (40%), Water, **WHEAT** Flour, Wheat Flour (**WHEAT** Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Vegetable Oils (Rapeseed, Sunflower, in Varying Proportions), Salt, Rice Flour, **WHEAT** Starch, Ground White Pepper, Potato Starch, Tapioca Starch, Dextrose, Sugar, Yeast Extract, Raising Agents: Diphosphates, Sodium Carbonates, Yeast, Thickener: Xanthan Gum. Stabiliser: Hydroxypropyl Methyl Cellulose. Antioxidant: Ascorbic Acid.

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) :	May Contain
Milk (and products thereof) :	No
Mustard (and products thereof) :	May Contain
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
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 :	-

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 please see ingredients in bold.

Nutritional Information

Average Serving :	Not specified.
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	631.00 kJ
Energy per 100 G/ML :	151.00 kcal
Fat per 100 G/ML :	5.3 g
- of which Saturates per 100 G/ML :	0.5 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	22.3 g
- of which Sugars per 100 G/ML :	1.6 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	1.8 g
Protein per 100 G/ML :	4.2 g
Salt per 100 G/ML :	1.2 g
Sodium per 100 G\ML :	Not specified.

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 :	9.30 g
Percentage Recycled Plastic :	0.00 %
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) :	No
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 :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks :	UK KC 146

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
Bacillus Cereus (cfu/g or ml)	Every Batch	<10	1000	-	
Clostridium Botulinum (cfu/g or ml)	Every Batch	<10	100	-	
Clostridium Perfringens (cfu/g or ml)	Every Batch	<10	100	-	
E. Coli (cfu/g or ml)	Every Batch	<100	1000	-	
Enterobacteriaceae (cfu/g or ml)	Every Batch	<1000	10000000	-	
Staphylococcus Aureus (cfu/g or ml)	Every Batch	<20	1000	-	

Analytical Standards

Not available.