

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

F04295  
04 May 2022  
17 January 2023  
94f85c0941c24cb1903829283ea2f7da



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## Kara Bakers Basket

MULTIPACK PRODUCT

### Product Description:

A selection of three premium dinner rolls: White Roll, Wholemeal Roll and Seeded Roll. Great served warm for starters or with to accompany soups and dips.

### General Information

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

**Supplier's Product Code :**  
F04295  
**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 :	05051788142951	Outer Case Length :	366 mm
Packaging Type Description :	Case	Outer Case Width :	286 mm
Total Quantity of Inner Units in Outer Case :	54 Units	Outer Case Height :	265 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	3.36 kg
		Product Net Weight :	2.92 kg

### Pallet Information

Quantity of Cases Per Pallet Layer :	10 Cases	Pallet Height :	1.75 MTR
Quantity of Layers Per Pallet :	6 Layers	Pallet Gross Weight :	249.05 kg
Quantity of Cases Per Pallet :	60 Cases		

### Logistical Information

Shelf Life from Time of Production :	365 Days	Minimum Order Quantity :	10 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 :	250.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	336.00 g		

### Waste Packaging Weight - Transport Packaging

Plastic :	250.00 g	Wood Total :	28,000.00 g
Paper/Board :	0.00 g	Is Pallet Returnable? :	-
Percentage Recycled Plastic :	Not specified.		

### Other Information

**Supplier Comments:**  
Not specified.

## COMPONENT 1 of 3 : White Rolls

### Origin Information

Product Country of Origin/Place of Provenance :	United Kingdom
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<b>Additional Origin Details :</b> Not specified.
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### Inner Pack Information

Internal GTIN :	Not specified.
Packaging Type Description :	Polypropylene Film
Variable Weight Consumer Item :	No
Net Drained Weight :	Not specified.

Inner Unit Length :	270 mm
Inner Unit Height :	45 mm
Inner Unit Width :	160 mm
Inner Product Weight :	Not specified.
Inner Product Weight Units :	g

**Weight/Volume :**  
54g +/-5g per roll

### Handling Information

<b>Directions For Use :</b> Best served Bake from frozen in a pre heated oven - 220°C/ 180°C Fan/ 425°F/ Gas mark 7 for 8 minutes. 10 minutes standing time. Guidelines only as ovens may vary. Alternatively for a soft eat defrost in packaging for approximately 2 hours. Ensure thoroughly defrosted before serving.
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<b>Storage Instructions :</b> Store Frozen at -18°C or below. To defrost: Keep frozen until use. To defrost: remove from case and leave in pack 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.
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## Dietary Information

### Ingredients :

Wheat Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Fermented **WHEAT** Flour, Palm Oil, Sugar, Yeast, Salt, Emulsifiers: E471, E472e. Calcium Sulphate, **WHEAT** Flour, **SOYA** Flour, Natural Flavouring, 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) :	May Contain
Fish (and products thereof) :	No
Soybeans (and products thereof) :	Yes
Milk (and products thereof) :	May Contain
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 :	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 :	No
Suitable for Sufferers of Lactose Intolerance :	No
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 bold. Also may contain egg, milk and sesame.

## Nutritional Information

Average Serving :	49.00 g or ml
Count per 100g :	1 Servings
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,258.00 kJ
Energy per 100 G/ML :	297.00 kcal
Fat per 100 G/ML :	3.9 g
- of which Saturates per 100 G/ML :	1.4 g
- of which Mono-unsaturates per 100 G/ML :	1.5 g
- of which Polyunsaturates per 100 G/ML :	0.9 g
Trans Fats per 100 G\ML :	0.00 g
Carbohydrate Per 100 G/ML :	49.9 g
- of which Sugars per 100 G/ML :	4.5 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	2.4 g
Protein per 100 G/ML :	9.9 g
Salt per 100 G/ML :	0.8 g
Sodium per 100 G\ML :	0.318 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 :	3.00 g
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

<b>Other Accreditation :</b>	Not specified.
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?: No

Is shelf life testing undertaken?: Yes

## Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Enterobacteriaceae (cfu/g or ml)	Annually	<10	1000	-	
Moulds (cfu/g or ml)	Annually	<100	10000	-	
Salmonella	Annually	<0	0	25g	Absent in 25g sample
Total Viable Count (TVC) (cfu/g or ml)	Annually	<1000	1000	-	

## Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Dimensions Diameter (mm)	Hourly	<80	75 to 85	-	
Dimensions Height (mm)	Hourly	<45	40 to 50	-	
Weight (g)	Hourly	<54	49 to 59	-	

## COMPONENT 2 of 3 : Wholemeal Rolls

### Origin Information

Product Country of Origin/Place of Provenance :	United Kingdom
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<b>Additional Origin Details :</b> Not specified.
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### Inner Pack Information

Internal GTIN :	Not specified.
Packaging Type Description :	Polypropylene Film
Variable Weight Consumer Item :	No
Net Drained Weight :	Not specified.

Inner Unit Length :	270 mm
Inner Unit Height :	45 mm
Inner Unit Width :	160 mm
Inner Product Weight :	Not specified.
Inner Product Weight Units :	g

**Weight/Volume :**  
54g +/-5g per roll

### Handling Information

<b>Directions For Use :</b> Best served Bake from frozen in a pre heated oven - 220°C/ 180°C Fan/ 425°F/ Gas mark 7 for 8 minutes. 10 minutes standing time. Guidelines only as ovens may vary. Alternatively for a soft eat defrost in packaging for approximately 2 hours. Ensure thoroughly defrosted before serving.
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<b>Storage Instructions :</b> Store Frozen at -18°C or below. To defrost: Keep frozen until use. To defrost: remove from case and leave in pack 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.
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## Dietary Information

### Ingredients :

Wholemeal **WHEAT** Flour, Water, Palm Oil, Sugar, Fermented **WHEAT** Flour, Yeast, Fortified Wheat Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt, **OATS**, Calcium Sulphate, Emulsifiers (E472e, E482), **SOYA** Flour, 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) :	May Contain
Fish (and products thereof) :	No
Soybeans (and products thereof) :	Yes
Milk (and products thereof) :	May Contain
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) :	Yes
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 :	No
Sulphur Dioxide/Sulphites Concentration :	0

### 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 :	No
Suitable for Sufferers of Lactose Intolerance :	No
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 egg, milk and sesame.

## Nutritional Information

Average Serving :	49.00 g or ml
Count per 100g :	1 Servings
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,115.00 kJ
Energy per 100 G/ML :	264.00 kcal
Fat per 100 G/ML :	3.9 g
- of which Saturates per 100 G/ML :	1.6 g
- of which Mono-unsaturates per 100 G/ML :	1.3 g
- of which Polyunsaturates per 100 G/ML :	0.8 g
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	44 g
- of which Sugars per 100 G/ML :	5.5 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	6.6 g
Protein per 100 G/ML :	10 g
Salt per 100 G/ML :	0.85 g
Sodium per 100 G\ML :	0.341 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 :	3.00 g
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

<b>Other Accreditation :</b>	Not specified.
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?: No

Is shelf life testing undertaken?: Yes

## Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Enterobacteriaceae (cfu/g or ml)	Annually	<10	1000	-	
Moulds (cfu/g or ml)	Annually	<100	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 Diameter (mm)	Hourly	<80	75 to 85	-	
Dimensions Height (mm)	Hourly	<45	40 to 50	-	
Weight (g)	Hourly	<54	49 to 59	-	

## COMPONENT 3 of 3 : Seeded Rolls

### Origin Information

Product Country of Origin/Place of Provenance :	United Kingdom
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#### Additional Origin Details :

Not specified.

### Inner Pack Information

Internal GTIN :	Not specified.
Packaging Type Description :	Polypropylene Film
Variable Weight Consumer Item :	No
Net Drained Weight :	Not specified.

Inner Unit Length :	270 mm
Inner Unit Height :	45 mm
Inner Unit Width :	160 mm
Inner Product Weight :	Not specified.
Inner Product Weight Units :	g

#### Weight/Volume :

54g +/-5g per roll

### Handling Information

#### Directions For Use :

Best served  
Bake from frozen in a pre heated oven - 220°C/ 180°C Fan/ 425°F/ Gas mark 7 for 8 minutes. 10 minutes standing time. Guidelines only as ovens may vary.  
Alternatively for a soft eat defrost in packaging for approximately 2 hours. Ensure thoroughly defrosted before serving.

#### Storage Instructions :

Store Frozen at -18°C or below.  
To defrost: Keep frozen until use. To defrost: remove from case and leave in pack 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.

## Dietary Information

### Ingredients :

Wheat Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Mixed Seeds (14%) (Brown Linseed, Sunflower Seeds, Golden Linseed, Millet Seeds, Poppy Seeds), Palm Oil, Fermented **WHEAT** Flour, Yeast, Sugar, Salt, Calcium Sulphate, **SOYA** 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) :	May Contain
Fish (and products thereof) :	No
Soybeans (and products thereof) :	Yes
Milk (and products thereof) :	May Contain
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 :	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 :	No
Suitable for Sufferers of Lactose Intolerance :	No
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 CAPTIALS. Also may contain egg, milk and sesame.

## Nutritional Information

Average Serving :	49.00 g or ml
Count per 100g :	1 Servings
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,180.00 kJ
Energy per 100 G/ML :	280.00 kcal
Fat per 100 G/ML :	4.9 g
- of which Saturates per 100 G/ML :	1.3 g
- of which Mono-unsaturates per 100 G/ML :	1.6 g
- of which Polyunsaturates per 100 G/ML :	1.7 g
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	43.8 g
- of which Sugars per 100 G/ML :	4.9 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	30.50 g
Fibre per 100 G/ML :	8.4 g
Protein per 100 G/ML :	11 g
Salt per 100 G/ML :	0.91 g
Sodium per 100 G\ML :	0.363 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 :	3.00 g
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

<b>Other Accreditation :</b>	Not specified.
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? :	No
Is shelf life testing undertaken? :	Yes

## Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Enterobacteriaceae (cfu/g or ml)	Annually	<10	1000	-	
Moulds (cfu/g or ml)	Annually	<100	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 Diameter (mm)	Hourly	<80	75 to 85	-	
Dimensions Height (mm)	Hourly	<45	40 to 50	-	
Weight (g)	Hourly	<54	49 to 59	-	