

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

BC082  
18 January 2016  
12 October 2020  
01e234973ccf4c5aaa1204ba0855bb8ff



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## Garlic & Parsley Ciabatta 42 X 73g

Short Product Name:  
Garlic & Parsley Ciabatta

Product Description:  
White Ciabatta bread halves topped with a Garlic and Parsley Spread

### General Information

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

Supplier's Product Code :  
BC082  
Supplier: Riva Foods Ltd  
32 Copehagen Road  
Sutton Fields Industrial Estate  
Hull  
East Yorkshire  
HU7 0XG  
England  
P: 01482 837285

## OUTER PRODUCT

### Outer case Information

Outer Case GTIN :	5015553170914
Packaging Type Description :	Case
Total Quantity of Inner Units in Outer Case :	42 Units
Is Trade Item Splittable? :	No

Outer Case Length :	370 mm
Outer Case Width :	260 mm
Outer Case Height :	137 mm
Product Gross Weight :	3.35 kg
Product Net Weight :	3.06 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 :	1.00 MTR
Pallet Gross Weight :	Not specified.

### Logistical Information

Shelf Life from Time of Production :	365 Days
Guaranteed Shelf Life on Delivery :	270 Days

Minimum Order Quantity :	20 Cases
Delivery Lead Time :	7 Days

### Waste Packaging Weight - Outer Case

Glass :	0.00 g
Plastic :	8.00 g
Paper/Board :	275.00 g

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

### Waste Packaging Weight - Transport Packaging

Plastic :	800.00 g
Paper/Board :	Not specified.

Wood Total :	25,000.00 g
Is Pallet Returnable? :	-

### 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:**  
Not specified.

### Inner Pack Information

Internal GTIN:	Not specified.
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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:	170 mm
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Inner Unit Height:	25 mm
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Inner Unit Width:	75 mm
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**Weight/Volume:**  
73g Individual  
3066g Cased Units

### Handling Information

**Directions For Use:**

Oven Bake from Frozen, Pre-Heat oven to 200c, Gas Mark 6. Place onto a baking tray with the topped side of the Ciabatta facing upwards. Place onto the middle oven shelf and cook for 7 - 10 mins, until the product is golden brown and piping hot. For best results cook from frozen, do not re-freeze once defrosted.

**Storage Instructions:**

Store frozen at -18c, once defrosted store at 5c and use within 24 hrs

## Dietary Information

### Ingredients :

**WHEAT** Flour (with Calcium, Iron, Niacin, Thiamin), Water, Vegetable Oils (Palm Oil, Rapeseed Oil), Garlic Purée (3%), Extra Virgin Olive Oil, Yeast, **RYE** Flour, Salt, Parsley, Fermented **WHEAT** Flour, Sugar, Emulsifier (Mono- and Di-Glycerides of Fatty Acids), Malted **BARLEY**, Flour Treatment Agents (Ascorbic Acid, L-Cysteine), Colour (Beta Carotene), Natural Flavouring.

### 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) :	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) :	Yes
Barley (and products thereof) :	Yes
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 underlined ingredient in bold. Also may contain traces of Sesame Seeds, Milk

## Nutritional Information

Average Serving :	Not specified.
Count per 100g :	Not specified.
Energy per 100 G\ML :	1,296.00 kJ
Energy per 100 G\ML :	309.00 kcal
Fat per 100 G\ML :	13.2 g
- of which Saturates per 100 G\ML :	4.8 g
- of which Mono-unsaturates per 100 G\ML :	5.9 g
- of which Polyunsaturates per 100 G\ML :	2.4 g
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G\ML :	39.8 g
- of which Sugars per 100 G\ML :	3.5 g
- of which Polyols per 100 G\ML :	Not specified.
- of which Starch per 100 G\ML :	Not specified.
Fibre per 100 G\ML :	2.65 g
Protein per 100 G\ML :	6.6 g
Salt per 100 G\ML :	0.7 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 :	8.00 g
Paper/Board :	537.00 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> Margarine supplier RSPO certified	
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?: -

Is shelf life testing undertaken?: -

## Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Enterobacteriaceae (cfu/g or ml)	Weekly	<100	10000	25g	
Listeria Monocytogenes	Monthly	<0	0.1	25g	
Moulds & Yeast (cfu/g or ml)	Weekly	<10000	100000	25g	
Salmonella	Monthly	<0	0.1	25g	
Staphylococcus Aureus (cfu/g or ml)	Weekly	<20	100	25g	

## Analytical Standards

Not available.