

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

CH282
26 September 2009
25 May 2022
fe48bd557bd046efb1292bc2c381f726



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Ready to roast British Pork 2 x 1.5 kg

Short Product Name:

Product Description:
British Pork Joint

General Information

Food/Drink :	Food
Product Category :	Frozen
Generic Product Type :	Meat & Meat Products

Supplier's Product Code :
CH282
Supplier: The UK Foodhall Ltd
2 Darwin Court
Oxon Business Park
Shrewsbury
Shropshire
SY3 5AL
England
P: 0845 3011182

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	5060329040069	Outer Case Length :	278 mm
Packaging Type Description :	Case	Outer Case Width :	188 mm
Total Quantity of Inner Units in Outer Case :	2 Units	Outer Case Height :	130 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	3.06 kg
		Product Net Weight :	3.00 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	20 Cases	Pallet Height :	1.60 MTR
Quantity of Layers Per Pallet :	8 Layers	Pallet Gross Weight :	519.60 kg
Quantity of Cases Per Pallet :	160 Cases		

Logistical Information

Shelf Life from Time of Production :	365 Days	Minimum Order Quantity :	1 Cases
Guaranteed Shelf Life on Delivery :	Not specified.	Delivery Lead Time :	7 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	0.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	500.00 g		

Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.	Wood Total :	Not specified.
Paper/Board :	Not specified.	Is Pallet Returnable? :	-
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments :
min order 1 pallet

INNER PRODUCT

Origin Information

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

Inner Pack Information

Internal GTIN :	Not specified.
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Packaging Type Description :	Box
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Variable Weight Consumer Item :	No
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Net Drained Weight :	0.000 kg
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Inner Unit Length :	278 mm
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Inner Unit Height :	130 mm
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Inner Unit Width :	188 mm
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Inner Product Weight :	Not specified.
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Inner Product Weight Units :	g
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Weight/Volume :
none

Handling Information

Directions For Use :

These products are supplied in a special cooking bag that keeps the product moist whilst still allowing browning.
Place the product still in its bag in a roasting dish. Add 2.5cm of water to the dish. Preheat the oven to 200C, check the internal temperature of the meat. A 1.5kg joint will take approx. 2 hours and 30 minutes to cook through. Remove from the oven once a minimum of 74C is reached and leave to rest for 10 minutes. Remove from the bag and serve.
Alternatively the product can be cooled rapidly to below 5C within 90 minutes and served cold. Cooking from defrost reduce cooking time by 30 minutes. Do not cover roasting bag with foil. Should the roasting bag over inflate take care and allow the bag to relax before removing it from the oven. Take care when probing the product for core temperature as the creates a small air hole which will allow excess air to escape.

Storage Instructions:

keep frozen -18 or below

Dietary Information

Ingredients :

Pork 85%,water , salt , dextrose, E450iii

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) :	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 :	No
Wheat (and products thereof) :	No
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 :	-
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
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 :	No
Suitable for a Vegan Diet :	No
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 :

Not specified.

Nutritional Information

Average Serving :	Not specified.
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	387.00 kJ
Energy per 100 G/ML :	92.60 kcal
Fat per 100 G/ML :	1 g
- of which Saturates per 100 G/ML :	0.4 g
- of which Mono-unsaturates per 100 G/ML :	0 g
- of which Polyunsaturates per 100 G/ML :	0 g
Trans Fats per 100 G\ML :	0.00 g
Carbohydrate Per 100 G/ML :	3.2 g
- of which Sugars per 100 G/ML :	0.3 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	0.1 g
Protein per 100 G/ML :	17.7 g
Salt per 100 G/ML :	0.78 g
Sodium per 100 G\ML :	0.31 g

Vitamin A per 100g :	0.00 µg
Vitamin C per 100g :	0.00 mg
Folate/Folic Acid per 100g :	0.00 µg
Calcium per 100g :	7.00 mg
Iron per 100g :	70.00 mg
Zinc per 100g :	2.10 mg
Cholesterol per 100 G/ML (UK/FR) :	0.00 g
Non Milk Extrinsic Sugars per 100gm :	0.00 g
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	0.00 g

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	10.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	60.00 g

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

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	Yes
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) :	Yes
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

Other Accreditation : BRC production facility	
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

Not available.

Analytical Standards

Not available.