

Supplier's Product Code : 900159 V2
Product Added : 22 February 2013
Last Updated by Supplier : 16 March 2022
erudus id : bcf533e6bbb24ee28153f64001e51e0b



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VEGETABLE ¼lb BURGER

Short Product Name:
VEGETABLE ¼lb BURGER

Product Description:
Made with wholesome lightly seasoned vegetables (carrot, sweetcorn, red pepper, onion, peas) coated in a crispy crumb.

General Information

Food/Drink : Food
Product Category : Frozen
Generic Product Type : Pies, Sausages Rolls, Savouries

Supplier's Product Code :
900159 V2
Supplier: Daloon Foods UK Ltd (Good Life Foods)
Brunel Drive
Northern Road Industrial Estate
Newark
Notts
NG24 2EG
England
P: 01636 701000

OUTER PRODUCT

Outer case Information

Outer Case GTIN : 05030755997534
Packaging Type Description : Case
Total Quantity of Inner Units in Outer Case : 1 Units
Is Trade Item Splittable? : No

Outer Case Length : 326 mm
Outer Case Width : 226 mm
Outer Case Height : 142 mm
Product Gross Weight : 2.92 kg
Product Net Weight : 2.71 kg

Pallet Information

Quantity of Cases Per Pallet Layer : 15 Cases
Quantity of Layers Per Pallet : 10 Layers
Quantity of Cases Per Pallet : 150 Cases

Pallet Height : 1.50 MTR
Pallet Gross Weight : 468.00 kg

Logistical Information

Shelf Life from Time of Production : 547 Days
Guaranteed Shelf Life on Delivery : Not specified.

Minimum Order Quantity : 15 Cases
Delivery Lead Time : 3 Days

Waste Packaging Weight - Outer Case

Glass : 0.00 g
Plastic : 0.00 g
Percentage Recycled Plastic : Not specified.
Paper/Board : 180.00 g

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

Waste Packaging Weight - Transport Packaging

Plastic : 200.00 g
Paper/Board : 0.00 g
Percentage Recycled Plastic : Not specified.

Wood Total : 3,000.00 g
Is Pallet Returnable? : No

Other Information

Supplier Comments:
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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:	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:	0 mm
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Inner Unit Height:	0 mm
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Inner Unit Width:	0 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:
N/A

Handling Information

Directions For Use:

For best results cook from frozen. Remove product from packaging.

Ovenbake: Preheat oven to 230°C/Gas Mark 8. Place on a pre-heated baking tray and cook for approximately 20 minutes, turning once. For fan assisted ovens, cooking time should be reduced. For best results refer to manufacturer's handbook.

Deep Fry: Fry in hot oil or fat (180°C) for approximately 5 minutes. Drain well before serving.

Ensure food is piping hot before serving.

Storage Instructions:

Keep frozen

Dietary Information

Ingredients :

Vegetables (65%) (Carrot, Sweetcorn, Red Pepper, Onion, Peas, Cauliflower, Green Beans), Breadcrumb [WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Yeast, Dextrose, Salt, Paprika, Turmeric], Rapeseed Oil, Water, Dried Potato, WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Potato (5%), Salt, Potato Starch, Yeast Extract, Sugar, Onion Powder, White Pepper.

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 :	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 :	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 :	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, see ingredients in CAPITALS.

Nutritional Information

Average Serving :	113.00 g or ml
Count per 100g :	1 Pieces
Count Per Pack :	Not specified.
Energy per 100 G/ML :	929.00 kJ
Energy per 100 G/ML :	222.00 kcal
Fat per 100 G/ML :	9.6 g
- of which Saturates per 100 G/ML :	0.8 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 :	26.9 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 :	5 g
Protein per 100 G/ML :	4.5 g
Salt per 100 G/ML :	0.39 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 :	24.00 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) :	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 :	0
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?: No

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
E. Coli (cfu/g or ml)	Every Batch	<10	100	-	
Salmonella	Monthly	<0	1	-	per 25g
Staphylococcus Aureus (cfu/g or ml)	Every Batch	<20	20	-	

Analytical Standards

Not available.