Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id: Q022 (5790008022) 29 July 2008 08 February 2022 3a329eaa74d24260961a77155dd0a4b4



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## All Butter Croissant

Short Product Name: Butter Croissant

Product Description:

An unbaked, frozen, pre proved all-butter croissant with a traditional crescent shape, rich, buttery taste and light open texture combined with crisp outer layers to give a truly authentic taste. Product Supplied frozen.

#### **General Information**

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

Supplier's Product Code:

Q022 (5790008022) **Supplier:** Lantmannen Unibake

Maidstone Road Kingston Milton Keynes

MK10 0BD England P: 07780837112

## **OUTER PRODUCT**

#### Outer case Information

outer ouse information			
Outer Case GTIN :	05413056006226	Outer Case Length :	392 mm
Packaging Type Description :	Case	Outer Case Width:	290 mm
Total Quantity of Inner Units in Outer Case:	2 Units	Outer Case Height:	167 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	3.75 kg
		Product Net Weight :	3.36 kg
Pallet Information			
Quantity of Cases Per Pallet Layer:	10 Cases	Pallet Height :	1.67 MTR
Quantity of Layers Per Pallet:	9 Layers	Pallet Gross Weight:	328.20 kg
Quantity of Cases Per Pallet:	90 Cases		
Logistical Information			
Shelf Life from Time of Production :	275 Days	Minimum Order Quantity:	80 Cases
Guaranteed Shelf Life on Delivery :	206 Days	Delivery Lead Time :	3 Days
Waste Packaging Weight - Outer	r Case		
Glass:	0.00 g	Aluminium:	0.00 g
Plastic:	2.00 g	Steel:	0.00 g
Percentage Recycled Plastic:	Not specified.	Other:	1.00 g
Paper/Board:	360.00 g		
Waste Packaging Weight - Tran	sport Packaging		
Plastic:	240.00 g	Wood Total :	28,000.00 g
Paper/Board:	5.00 g	Is Pallet Returnable? :	-
Percentage Recycled Plastic:	Not specified.		

Other Information

Supplier Comments:

# INNER PRODUCT

# Origin Information

Product Country of Origin/Place of Provenance:	Belgium
Provenance.	

# Additional Origin Details :

N/A

# Inner Pack Information

Not specified.
Polythene Bag
Yes
Not specified.

Inner Unit Length:	660 mm
Inner Unit Height:	0 mm
Inner Unit Width:	400 mm
Inner Product Weight:	Not specified.
Inner Product Weight Units:	g

#### Weight/Volume:

24 croissants per bag. 2 bags per case.

# **Handling Information**

**Directions For Use:** Bake for 18 minutes at 190°C Storage Instructions:

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Keep frozen at -18°C or below

## **Dietary Information**

Dough: WHEAT Flour (WHEAT Gluten, Flour Treatment Agent (Ascorbic Acid E300)), Butter (MILK) (20.5%), Water, Yeast, Sugar, Salt, Baking Improver (WHEAT Gluten, WHEAT Flour, Flour Treatment Agent (Ascorbic Acid E300)), EGG.
Topping: EGG Wash.

Product contains:	
GM Protein/DNA :	No
Celery/Celeriac (and products thereof):	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	Yes
Fish (and products thereof):	No
Soybeans (and products thereof):	No
Milk (and products thereof) :	Yes
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) :	May Contain
Almond nuts :	May Contain
Hazelnuts:	May Contain
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 :	Below 10mg per kg/litre (not 0 mg)
Sulphur Dioxide/Sulphites Concentration :	<= 0.5 mg/kg

Product contains:		
Artificial Antioxidants :	No	
Artificial Colours :	No	
Artificial Flavourings :	No	
Artificial Flavour Enhancers :	No	
Artificial Preservatives :	No	
Artificial Sweeteners :	No	
Product suitability:		
Product suitability:  Suitable for a Vegetarian Diet:	Yes	
	Yes No	
Suitable for a Vegetarian Diet:		
Suitable for a Vegetarian Diet : Suitable for a Vegan Diet :	No	
Suitable for a Vegetarian Diet : Suitable for a Vegan Diet : Suitable for Sufferers of Lactose Intolerance :	No No	
Suitable for a Vegetarian Diet:  Suitable for a Vegan Diet:  Suitable for Sufferers of Lactose Intolerance:  Suitable for Coeliacs:	No No No	

## Allergen Statement :

May contain traces of nuts and sesame seeds.

## **Nutritional Information**

Average Serving:	56.00 g or ml
Count per 100g:	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML:	1,670.00 kJ
Energy per 100 G/ML:	398.00 kcal
Fat per 100 G/ML:	20.3 g
- of which Saturates per 100 G/ML :	13.6 g
- of which Mono-unsaturates per 100 G/ML :	4.98 g
- of which Polyunsaturates per 100 G/ML:	0.68 g
Trans Fats per 100 G\ML:	0.21 g
Carbohydrate Per 100 G/ML:	45.4 g
- of which Sugars per 100 G/ML:	6.8 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML:	3.5 g
Protein per 100 G/ML :	8.3 g
Salt per 100 G/ML :	1.34 g
Sodium per 100 G\ML:	0.527 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:	30.00 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

Other Accreditation : Halal	
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?: Yes

# Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Bacillus Cereus (cfu/g or ml)	Every 6 months	<10	1000	-	
Coliforms (cfu/g or ml)	Every 6 months	<10	10	-	
Enterobacteriaceae (cfu/g or ml)	Every 6 months	<10	10	-	
Listeria SPP	Every 6 months	<0	0	-	25g
Moulds (cfu/g or ml)	Every 6 months	<1000	1000	-	
Salmonella	Every 6 months	=0	0	-	25g
Staphylococcus Aureus (cfu/g or ml)	Every 6 months	<20	1000	-	
Yeast (cfu/g or ml)	Every 6 months	<1000	1000	-	

# **Analytical Standards**

Test	Frequency	Target	Range	Sample (g or ml)	Note
Dimensions Height (mm)	Every Batch	=44	30 to 49	-	as supplied
Dimensions Length (mm)	Every Batch	=92	68 to 115	-	as supplied
Dimensions Width (mm)	Every Batch	=86	73 to 98	-	as supplied
Weight (g)	Every Batch	=70	61 to 79	-	as supplied