

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

7007  
23 December 2014  
29 September 2020  
9d3b3c99f07943faa0ce37bd31ce1302



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## Part Baked White Large Baguette

### Product Description:

A white, part baked baguette on average 540mm (approx. 21.1/4") in length. The product has 5 decorative top cuts and is supplied frozen for bake off by the customer.

### General Information

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

**Supplier's Product Code :**  
7007  
**Supplier:** Lantmannen Unibake  
Maidstone Road  
Kingston  
Milton Keynes  
  
MK10 0BD  
England  
P: 07780837112

## OUTER PRODUCT

### Outer case Information

Outer Case GTIN :	5037173100270	Outer Case Length :	596 mm
Packaging Type Description :	Case	Outer Case Width :	246 mm
Total Quantity of Inner Units in Outer Case :	20 Units	Outer Case Height :	234 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	4.93 kg
		Product Net Weight :	4.60 kg

### Pallet Information

Quantity of Cases Per Pallet Layer :	8 Cases	Pallet Height :	1.80 MTR
Quantity of Layers Per Pallet :	7 Layers	Pallet Gross Weight :	299.70 kg
Quantity of Cases Per Pallet :	56 Cases		

### Logistical Information

Shelf Life from Time of Production :	365 Days	Minimum Order Quantity :	56 Cases
Guaranteed Shelf Life on Delivery :	Not specified.	Delivery Lead Time :	3 Days

### Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	3.00 g	Steel :	0.00 g
Paper/Board :	292.40 g	Other :	0.00 g

### Waste Packaging Weight - Transport Packaging

Plastic :	300.00 g	Wood Total :	25,000.00 g
Paper/Board :	2.00 g	Is Pallet Returnable? :	Yes

### Other Information

**Supplier Comments :**  
BRC certificate re-issued annually following audit

## 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 :	Polythene Bag
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Variable Weight Consumer Item :	Yes
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Net Drained Weight :	Not specified.
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Inner Unit Length :	970 mm
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Inner Unit Height :	0 mm
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Inner Unit Width :	590 mm
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**Weight/Volume :**  
20 baguettes per bag. 1 bag per case.

### Handling Information

**Directions For Use :**

Preheat oven to 200 deg C (Gas Mark 6). Bake product from frozen for 8-10 minutes until golden brown. For ovens with steam injection facility, inject steam for 10 seconds at start of baking.

**Storage Instructions :**

Can be stored until the best before date if stored at -18 deg C or below. Bake from frozen. Once product is baked, we recommend consumption within 4 hours.  
**DO NOT REFREEZE ONCE THAWED.**

## Dietary Information

### Ingredients :

WHEAT Flour (with Calcium, Iron, Niacin, Thiamin), Water, Yeast, Salt, 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) :	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) :	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 :	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 :	Yes
Approved for a Kosher Diet :	No

### Allergen Statement :

For allergens, including cereals containing gluten, see ingredients in CAPITALS.  
May also contain traces of sesame seeds.

## Nutritional Information

Average Serving :	230.00 g or ml
Count per 100g :	Not specified.
Energy per 100 G\ML :	1,027.00 kJ
Energy per 100 G\ML :	243.00 kcal
Fat per 100 G\ML :	1.3 g
- of which Saturates per 100 G\ML :	0.2 g
- of which Mono-unsaturates per 100 G\ML :	0.4 g
- of which Polyunsaturates per 100 G\ML :	0.6 g
Trans Fats per 100 G\ML :	0.00 g
Carbohydrate Per 100 G\ML :	47.2 g
- of which Sugars per 100 G\ML :	4 g
- of which Polyols per 100 G\ML :	Not specified.
- of which Starch per 100 G\ML :	Not specified.
Fibre per 100 G\ML :	3.8 g
Protein per 100 G\ML :	8.6 g
Salt per 100 G\ML :	0.8 g
Sodium per 100 G\ML :	0.32 g

## Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	38.87 g
Paper/Board :	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

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.

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

<b>Other Accreditation :</b> 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?: Yes

Is shelf life testing undertaken?: Yes

## Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Aerobic Colony Count (ACC) (cfu/g or ml)	Every 6 months	<1000	1000	-	
Bacillus Cereus (cfu/g or ml)	Every 6 months	<100	100	-	Test is for Bacillus sp
E. Coli (cfu/g or ml)	Every 6 months	<10	10	-	
Enterobacteriaceae (cfu/g or ml)	Every 6 months	<100	100	-	
Moulds (cfu/g or ml)	Every 6 months	<1000	1000	-	
Salmonella	Every 6 months	=0	0	-	Absent in 25g
Staphylococcus Aureus (cfu/g or ml)	Every 6 months	<50	50	-	
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	=47.5	45 to 50	-	
Dimensions Length (mm)	Every Batch	=540	530 to 550	-	
Weight (g)	Every Batch	=230	225 to 235	-	