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

32919 26 August 2022 26 August 2022 8e4c5d538c5a4db184260b041e34f65a



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260 PAIN AUX RAISINS 35G

Short Product Name: PAIN AUX RAISINS

FROZEN READY TO BAKE FINE BUTTER PAIN AUX RAISINS 35G

Traded Unit GTIN: 3419280020252 Internal GTIN: Supplier: Bridor Suppliers Product Code: 32919

Reference Intake

Each 100g portion contains:

Energy	Fat	Saturates	Sugars	Salt
1192 kJ 284 kcal	11 g	7.2 g	18 _g	0.67 g
(14%)	16%	36%	20%	11%
		our reference int		

Typical values per 100g: Energy 1192kJ 284kcal

Nutritional Information

Typical Values	Per 100g
Energy	1192kJ 284kCal
Carbohydrates	40g
of which sugars	18g
Fat	11g
of which saturates	7.2g
Fibre	1.9g
Protein	5.1g
Salt	0.67g

Allergy Information



Does Not

Contain

Fish



Does Not

Contain



Does Not Peanuts

Does Not

Contain



May Contain

May Contain



Crustaceans

Does Not

Contain





Contain Mustard





Does Not Contain Sulphur

Dietary Information













Contains: gluten, milk, eggs

May contain: traces of nuts, traces of sesame, traces of soya

May Contain

Ingredients

water, WHEAT flour, raisins 14%, fine butter (MILK) 13%, sugar, EGGS, yeast, modified starch, egg wash (EGGS, water), salt, WHEAT gluten, whey powder (MILK), stabilizers (calcium acetate, tetrasodium diphosphate, disodium phosphate), skimmed MILK powder, carrot extract, turmeric extract, paprika extract, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid), natural flavouring.