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

31588 22 February 2021 07 March 2022 0f434970a3034ed8bc416e48c37583c8



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90 MIX PAIN LENOTRE 45g

Short Product Name: MIX PAIN LENOTRE

Product Description:

 $Part-baked\ frozen, mix\ pain\ Lenotre: finedor\ 45g\ triangle\ green\ olives\ 45g\ pain\ cereales\ 45g$

General Information

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

Supplier's Product Code:

31588 Supplier: Bridor ZA de l'Olivet

Noyal-Sur-Vilaine

35538 France P: 00332 99 00 11 67

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	03419280011427	Outer Case Length :	390 mm
Packaging Type Description :	Case	Outer Case Width:	290 mm
Total Quantity of Inner Units in Outer Case:	3 Units	Outer Case Height :	245 mm
Is Trade Item Splittable? :	No	Product Gross Weight:	4.54 kg
		Product Net Weight:	4.05 kg
Pallet Information			

Quantity of Cases Per Pallet Layer:	10 Cases	Pallet Height :	2.10 MTR
Quantity of Layers Per Pallet :	8 Layers	Pallet Gross Weight:	392.75 kg
Quantity of Cases Per Pallet:	80 Cases		

Logistical Information

Shelf Life from Time of Production :	450 Days	Minimum Order Quantity:	Not specified.
Guaranteed Shelf Life on Delivery:	300 Days	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:	476.00 g	Wood:	Not specified.
		Fibre Based Composite :	Not specified.

Waste Packaging Weight - Transport Packaging

Plastic:	35.60 g	Wood Total :	27,000.00 g
Paper/Board :	0.00 g	Is Pallet Returnable?:	No
Percentage Recycled Plastic	Not specified		

Other Information

Supplier Comments: Minimum order quantity = 1 mixed pallet

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance :	France
Provendice.	

Additional Origin Details :

N/A

Inner Pack Information

Internal GTIN:	Not specified.
Packaging Type Description :	Paper/Polyethylene
Variable Weight Consumer Item:	No
Net Drained Weight:	Not specified.

Inner Unit Length:	180 mm
Inner Unit Height:	25 mm
Inner Unit Width:	35 mm
Inner Product Weight :	Not specified.
Inner Product Weight Units:	g

Weight/Volume:

Weight/Volume:

1 finedor = 45g
1 triangle green olives = 45g
1 pain cereales = 45g
3 plastic bags of 30 products each per box: 1 bag per type of product
Net weight per bag:
-finedor: 1.35kg
-triangle green olives: 1.35kg
-pain cereales: 1.35kg
Product length:
-finedor: 180mm +/-20mm
-triangle green olives: 90mm +/-10mm
-pain cereales: 105mm +/-10mm
Product depth:
-finedor: 25mm +/-5mm
-triangle green olives: 35mm +/-5mm
-pain cereales: 35mm +/-5mm
-product width:
-finedor: 35mm +/-10mm
-triangle green olives: 70mm +/-10mm
-triangle green olives: 70mm +/-10mm
-pain cereales: 50mm +/-10mm

Handling Information

Directions For Use:

Defrosting approximately 0-10 min at room temperature
Preheating oven 230°C
Baking (in ventilated oven) approximately 7-9 min at 190-200°C, closed damper
Cooling and rest on tray 15 min at room temperature
Nota: Each oven has its own characteristics. We suggest you record all parameters giving the best results baking with your equipment.

Storage Instructions:

To be stored in the freezer at - 18°C *** before use, until the Use By Date written on the label.

Dietary Information

Ingredients:

Finedor®, WHEAT flour, water, salt, yeast, WHEAT gluten, deactivated yeast, WHEAT germ flakes 0.2%, malted WHEAT flour

 $Green\ Olives\ Triangular\ Roll,\ \textbf{WHEAT}\ flour,\ water,\ green\ olives\ 9\%,\ olive\ oil\ 3\%,\ salt,\ \textbf{WHEAT}\ gluten,\ yeast,\ acidity\ regulator\ (citric\ acid),\ malted\ \textbf{WHEAT}\ flour\ flo$

Cereal Roll, WHEAT flour, water, sourdough (stonemill WHEAT flour, water), SESAME seeds 3%, brown flax seeds 2%, malted WHEAT flakes 2%, salt, WHEAT germ flakes 0.5%, WHEAT gluten, yeast, deactivated yeast, malted WHEAT flour.

Approved for a Halal Diet:

Approved for a Kosher Diet:

HFSS (High in Fat, Salt and Sugar):

Product contains:	
GM Protein/DNA :	No
Celery/Celeriac (and products thereof):	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	May Contain
Fish (and products thereof) :	No
Soybeans (and products thereof):	No
Milk (and products thereof) :	May Contain
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	Yes
Crustacea (and products thereof) :	No
Molluscs (and products thereof):	No
Nuts (and products thereof) :	May Contain
Almond nuts :	May Contain
Hazelnuts:	May Contain
Walnuts:	May Contain
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 :	No
Suitable for Coeliacs :	No

Yes

No

Allergen Statement :

May contain traces of: milk, nuts, eggs.

Nutritional Information

Average Serving:	45.00 g or ml
Count per 100g:	2.2 Pieces
Count Per Pack :	Not specified.
Energy per 100 G/ML:	1,075.00 kJ
Energy per 100 G/ML:	254.00 kcal
Fat per 100 G/ML:	3.1 g
- of which Saturates per 100 G/ML :	0.5 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:	0.00 g
Carbohydrate Per 100 G/ML:	46 g
- of which Sugars per 100 G/ML :	1.1 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	3.2 g
Protein per 100 G/ML:	9 g
Salt per 100 G/ML:	1.5 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:	11.24 g
Percentage Recycled Plastic :	Not specified.
Paper/Board:	0.00 g

Aluminium:	0.00 g
Steel:	0.00 g
Other:	0.00 g
Wood:	Not specified.
Fibre Based Composite :	Not specified.

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 :	Yes
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System):	No
FSSC 22000:	No

Other Accreditation : N/A		
Intra Stat/Taric Code :	19059030	
Commodity Code:	Not specified.	
Identification/Health Marks :	35-327-02	

Standards Testing

Do you undertake trend analysis of microbiological results?:

Is shelf life testing undertaken?: No

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml) Note	
Aerobic Colony Count (ACC) (cfu/g or ml)	Quarterly	<5000	50000	-	
Bacillus Cereus (cfu/g or ml)	Quarterly	<100	1000	-	
E. Coli (cfu/g or ml)	Quarterly	<10	100	-	
Moulds (cfu/g or ml)	Quarterly	<500	5000	-	
Salmonella	Quarterly	=0	0	25g	
Staphylococcus Aureus (cfu/g or ml)	Quarterly	<100	1000	-	
Yeast (cfu/g or ml)	Quarterly	<500	5000	-	

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml) Note
Weight (g)	Every Batch	=45	36.8 to 0	_

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