

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

5790088802 (PYB02)
12 September 2024
12 September 2024
1280173d211140f5b062ee8ac96475c2



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Portuguese Egg Custard Tart

Short Product Name:
Portuguese Egg Custard Tart

Product Description:
A light, crisp pastry case with a sweet egg custard filling that gives a caramelised finish. A Portuguese speciality. Product Supplied frozen, part baked.

General Information

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

Supplier's Product Code :
5790088802 (PYB02)
Supplier: Lantmannen Unibake
Maidstone Road
Kingston
Milton Keynes

MK10 0BD
England
P: 07780837112

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	15604621302738	Outer Case Length :	400 mm
Packaging Type Description :		Outer Case Width :	245 mm
Total Quantity of Inner Units in Outer Case :	8 Units	Outer Case Height :	138 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	3.29 kg
		Product Net Weight :	2.78 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	14 Cases	Pallet Height :	1.53 MTR
Quantity of Layers Per Pallet :	10 Layers	Pallet Gross Weight :	485.90 kg
Quantity of Cases Per Pallet :	140 Cases		

Logistical Information

Shelf Life from Time of Production :	540 Days	Minimum Order Quantity :	110 Cases
Guaranteed Shelf Life on Delivery :	Not specified.	Delivery Lead Time :	1 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	6.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	0.00 %	Other :	0.00 g
Paper/Board :	241.00 g	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

Waste Packaging Weight - Transport Packaging

Plastic :	309.00 g	Wood Total :	25,000.00 g
Paper/Board :	1.00 g	Is Pallet Returnable? :	-
Percentage Recycled Plastic :	0.00 %		

Other Information

Supplier Comments :
N/A

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance : Portugal

Additional Origin Details :
N/A

Inner Pack Information

Internal GTIN : Not specified.

Packaging Type Description : Acetate Tray

Variable Weight Consumer Item : Yes

Net Drained Weight : Not specified.

Inner Unit Length : 78 mm

Inner Unit Height : 0 mm

Inner Unit Width : 20 mm

Inner Product Weight : Not specified.

Inner Product Weight Units : g

Weight/Volume :
Not specified.

Handling Information

Directions For Use :

Bake in a pre-heated oven at 180°C for 16 minutes. Leave to cool and display. (Core product temperature must reach 70C for 2 minutes).

Storage Instructions :

Keep frozen at -18°C or below.

Dietary Information

Ingredients :

Filling (63%): Sugar, Water, MILK, EGG Yolk, WHEAT Flour, EGG White, Dried MILK, Maize Starch, Thickener (E415), Pastry (37%): WHEAT Flour, Vegetable Margarine (Vegetable Oils and Fats (Palm, Sunflower, Rapeseed, Coconut), Water, Emulsifier (E471), Acidity Regulators (E270, E330), Salt, Antioxidant (E307)), Water, Salt.

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) :	May Contain
Milk (and products thereof) :	Yes
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) :	May Contain
Almond nuts :	No
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 :	-
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	Yes
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

Product contains :

Artificial Antioxidants :	Yes
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 :	No
Suitable for Sufferers of Lactose Intolerance :	-
Suitable for Coeliacs :	-
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	-

Allergen Statement :

May also contain traces of nuts, sesame seeds and soya.

Nutritional Information

Average Serving :	58.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,217.00 kJ
Energy per 100 G/ML :	290.00 kcal
Fat per 100 G/ML :	13 g
- of which Saturates per 100 G/ML :	6.1 g
- of which Mono-unsaturates per 100 G/ML :	4.6 g
- of which Polyunsaturates per 100 G/ML :	1.6 g
Trans Fats per 100 G\ML :	0.10 g
Carbohydrate Per 100 G/ML :	38.4 g
- of which Sugars per 100 G/ML :	21.8 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	1 g
Protein per 100 G/ML :	4.4 g
Salt per 100 G/ML :	0.24 g
Sodium per 100 G\ML :	0.09 g

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	211.00 g
Percentage Recycled Plastic :	0.00 %
Paper/Board :	0.00 g

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	-
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	-
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	-
Farm Assured Welsh Livestock :	-
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	-
Quality Standard Mark (Beef/Lamb) :	-
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 :	-
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 :	48.00 g
Steel :	0.00 g
Other :	0.00 g
Wood :	Not specified.
Fibre Based Composite :	Not specified.

Other Accreditation : n/a	
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
Bacillus Cereus (cfu/g or ml)	Every 6 months	<10	1000	-	
Coliforms (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	-	
Total Viable Count (TVC) (cfu/g or ml)	Every 6 months	<1000	10000	-	
Yeast (cfu/g or ml)	Every 6 months	<1000	1000	-	

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Dimensions Diameter (mm)	Every Batch	=80	70 to 90	-	
Dimensions Height (mm)	Every Batch	=24	18 to 30	-	
Weight (g)	Every Batch	=68	61.2 to 74.8	-	