

Supplier's Product Code : 31002  
Product Added : 14 October 2024  
Last Updated by Supplier : 14 October 2024  
erudus id : 1eb6bbfd94994d7b93b8415a622f407e



The information on the [Erudus System](#) has been supplied by the manufacturers of the products and, whilst the owners of the Erudus System take steps to ensure the information is regularly updated, they give no warranty and no guarantee that the information is accurate. Product information and ingredients may change, please always read product labels carefully in addition to using the information provided by Erudus One.

We do not accept liability for any inaccuracies or incorrect information contained on this site. Please visit <http://www.erudus.com/terms-and-conditions> for full terms and conditions.

## FROZEN READY TO BAKE FINE BUTTER PAIN AUX RAISINS 110G

Short Product Name:  
PAIN AUX RAISINS

Product Description:  
Ready to bake frozen, butter pains aux raisins 110g

### General Information

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

Supplier's Product Code :  
31002  
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 :	3419280008076
Packaging Type Description :	
Total Quantity of Inner Units in Outer Case :	2 Units
Is Trade Item Splittable? :	No

Outer Case Length :	390 mm
Outer Case Width :	295 mm
Outer Case Height :	240 mm
Product Gross Weight :	6.99 kg
Product Net Weight :	6.60 kg

### Pallet Information

Quantity of Cases Per Pallet Layer :	10 Cases
Quantity of Layers Per Pallet :	9 Layers
Quantity of Cases Per Pallet :	90 Cases

Pallet Height :	2.30 MTR
Pallet Gross Weight :	652.26 kg

### Logistical Information

Shelf Life from Time of Production :	365 Days
Guaranteed Shelf Life on Delivery :	243 Days

Minimum Order Quantity :	Not specified.
Delivery Lead Time :	7 Days

### Waste Packaging Weight - Outer Case

Glass :	0.00 g
Plastic :	1.85 g
Percentage Recycled Plastic :	0.00 %
Paper/Board :	359.00 g

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

### Waste Packaging Weight - Transport Packaging

Plastic :	1,000.00 g
Paper/Board :	0.00 g
Percentage Recycled Plastic :	0.00 %

Wood Total :	27,000.00 g
Is Pallet Returnable? :	No

### Other Information

Supplier Comments :  
Not specified.

## INNER PRODUCT

### Origin Information

Product Country of Origin/Place of Provenance : France

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 : 100 mm

Inner Unit Height : 30 mm

Inner Unit Width : 80 mm

Inner Product Weight : 110.00 g

Inner Product Weight Units : g

Weight/Volume :  
Not specified.

### Handling Information

#### Directions For Use :

Tray arrangement (600 x 400) : 8 items on a tray  
Defrosting : approximately 30-45 min at room temperature  
Preheating oven : 190°C  
Baking (in ventilated oven) : approximately 19-20 min at 165-170°C, open damper  
Cooling and rest on tray : 15 min at room temperature

#### Storage Instructions :

Store at -18°C or below before use. DO NOT REFREEZE ONCE THAWED.  
Storage conditions :  
24h in refrigerator  
3 days in the freezer compartment of the refrigerator  
in the freezer at -18°C; until the date of minimum durability indicated on the packaging

## Dietary Information

### Ingredients :

Ingredients: **WHEAT** flour, water, fine butter (**MILK**) 14%, raisins 12.6%, sugar, **EGGS**, yeast, modified starch, whole **MILK** powder, salt, **WHEAT** gluten, whey powder (**MILK**), Stabilisers (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.

### 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 :	May Contain
Hazelnuts :	May Contain
Walnuts :	May Contain
Cashew nuts :	No
Pecan nuts :	May Contain
Brazil nuts :	No
Pistachio nuts :	May Contain
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 :	No
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 :	Yes
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	Yes

### Allergen Statement :

Contains: dairy products, eggs, gluten.  
May contain traces of: sesame seeds, soya, nuts

## Nutritional Information

Average Serving :	110.00 g or ml
Count per 100g :	0.91 Pieces
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,240.00 kJ
Energy per 100 G/ML :	296.00 kcal
Fat per 100 G/ML :	12 g
- of which Saturates per 100 G/ML :	7.9 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 :	Not specified.
Carbohydrate Per 100 G/ML :	40 g
- of which Sugars per 100 G/ML :	17 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	2.1 g
Protein per 100 G/ML :	5.7 g
Salt per 100 G/ML :	0.7 g
Sodium per 100 G\ML :	0.28 g

## Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	12.00 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 :	Yes
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 :	0.00 g
Steel :	0.00 g
Other :	0.00 g
Wood :	Not specified.
Fibre Based Composite :	Not specified.

<b>Other Accreditation :</b> N/A	
Intra Stat/Taric Code :	19012000
Commodity Code :	Not specified.
Identification/Health Marks :	3532702

## 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)	Quarterly	<100000	1000000	-	
Bacillus Cereus (cfu/g or ml)	Quarterly	<100	1000	-	
E. Coli (cfu/g or ml)	Quarterly	<10	100	-	
Listeria Monocytogenes	Quarterly	=0	0	25g	
Moulds (cfu/g or ml)	Quarterly	<1000	10000	-	
Salmonella	Quarterly	=0	0	25g	
Staphylococcus Aureus (cfu/g or ml)	Quarterly	<100	1000	-	

## Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Dimensions Height (mm)	Every Batch	=30	25 to 35	-	
Dimensions Length (mm)	Every Batch	=105	90 to 120	-	
Dimensions Width (mm)	Every Batch	=80	70 to 90	-	