

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

VA120772
03 July 2017
27 January 2023
35289f3f88bc4dbab314c063361e1f18



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Plain 00 Fortified Wheat Flour in 25kg

Short Product Name:

Plain 00 Fortified Wheat flour

Product Description:

Type 00 wheat flour (W=200 +/- 20) fortified P/L: 0.6 (+/- 0.1) At the moment we are waiting to clear unfortified flour from current stock. When this is cleared, product code is going to change but the barcode is going to be the same Unit barcode: 8008458008786 No outer case as product is packed in 25kg sack.

General Information

Food/Drink :	Food
Product Category :	Ambient
Generic Product Type :	Cereals

Supplier's Product Code :
VA120772
Supplier: Bonta Italia Ltd
Riverside House, The Maltings
Station Road
Sawbridgeworth
Herts
CM21 9JX
England
P: 020 8905 2818

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	Not specified.	Outer Case Length :	0 mm
Packaging Type Description :	Not Provided	Outer Case Width :	0 mm
Total Quantity of Inner Units in Outer Case :	1 Units	Outer Case Height :	0 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	25.14 kg
		Product Net Weight :	25.00 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	5 Cases	Pallet Height :	1.50 MTR
Quantity of Layers Per Pallet :	8 Layers	Pallet Gross Weight :	999.99 kg
Quantity of Cases Per Pallet :	40 Cases		

Logistical Information

Shelf Life from Time of Production :	365 Days	Minimum Order Quantity :	8 Cases
Guaranteed Shelf Life on Delivery :	183 Days	Delivery Lead Time :	3 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 :	0.00 %	Other :	0.00 g
Paper/Board :	0.00 g	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

Waste Packaging Weight - Transport Packaging

Plastic :	300.00 g	Wood Total :	20,000.00 g
Paper/Board :	500.00 g	Is Pallet Returnable? :	Yes
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments :

No secondary packaging.
Important update: recent risk assessment in Italy has highlighted potential contamination of some wheat products with MUSTARD and LUPIN. Manufacturing site has notified us of all specs updated, therefore from batch 333 all flour will have an indication "May also contain soya, mustard and lupin". Note: the manufacturing site does not handle any of these allergens mentioned above.

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance : Italy

Additional Origin Details :
Italy and various countries (EU and non EU)

Inner Pack Information

Internal GTIN : 8008458008786

Packaging Type Description : Paper Bag

Variable Weight Consumer Item : No

Net Drained Weight : Not specified.

Inner Unit Length : 570 mm

Inner Unit Height : 150 mm

Inner Unit Width : 360 mm

Inner Product Weight : 25.00 kg

Inner Product Weight Units : kg

Weight/Volume :
25kg

Handling Information

Directions For Use :
All purpose fortified wheat flour

Storage Instructions :
Store at ambient in cool dry place away from direct heat.

Dietary Information

Ingredients :

WHEAT flour (with added Calcium Carbonate, Iron, Niacin, Thiamin).

Product contains:

GM Protein/DNA :	No
Celery/Celery (and products thereof) :	No
Lupin (and products thereof) :	May Contain
Eggs (and products thereof) :	No
Fish (and products thereof) :	No
Soybeans (and products thereof) :	May Contain
Milk (and products thereof) :	No
Mustard (and products thereof) :	May Contain
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
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 :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	No

Allergen Statement :

May also contain SOYA, MUSTARD AND LUPIN.

Nutritional Information

Average Serving :	Not specified.
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,501.00 kJ
Energy per 100 G/ML :	354.00 kcal
Fat per 100 G/ML :	2 g
- of which Saturates per 100 G/ML :	0.4 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 :	73 g
- of which Sugars per 100 G/ML :	0.4 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	2 g
Protein per 100 G/ML :	10 g
Salt per 100 G/ML :	<0.01 g
Sodium per 100 G\ML :	<0.01 g

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	235.00 mg
Iron per 100g :	1.65 mg
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 :	0.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	135.00 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 :	No
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 :	Yes
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) :	Yes
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

Other Accreditation : Not specified.	
Intra Stat/Taric Code :	11010015
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of microbiological results? : No

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)	Every 6 months	<100000	100000	1g	
E. Coli (cfu/g or ml)	Every 6 months	<10	10	1g	
Moulds (cfu/g or ml)	Every 6 months	<1000	1000	-	
Salmonella	Every 6 months	<0	0	25g	Absent in 25g
Staphylococcus Aureus (cfu/g or ml)	Every 6 months	<0	10	1g	Absent
Yeast (cfu/g or ml)	Every 6 months	<1000	1000	1g	

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Moisture (%)	Every Batch	<15	13 to 15	1g	