

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

F00270
28 November 2006
16 January 2023
4902d72fd9694e9fa47c67be23edee30



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.

Kara MK5 Floured Bap 6 x 8

Short Product Name:

Product Description:

A soft white bread bap dusted with flour and pre-sliced. Excellent for both hot and cold fillings.

General Information

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

Supplier's Product Code :
F00270
Supplier: Kara Foodservice (Fletchers)
Park Seventeen
Moss Lane
Whitefield
Manchester
M45 8FJ
England
P: 0161 766 7471

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	05011639002063	Outer Case Length :	478 mm
Packaging Type Description :	Case	Outer Case Width :	243 mm
Total Quantity of Inner Units in Outer Case :	48 Units	Outer Case Height :	275 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	4.49 kg
		Product Net Weight :	3.88 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	10 Cases	Pallet Height :	1.80 MTR
Quantity of Layers Per Pallet :	6 Layers	Pallet Gross Weight :	298.14 kg
Quantity of Cases Per Pallet :	60 Cases		

Logistical Information

Shelf Life from Time of Production :	365 Days	Minimum Order Quantity :	240 Cases
Guaranteed Shelf Life on Delivery :	90 Days	Delivery Lead Time :	4 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	3.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	371.00 g	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

Waste Packaging Weight - Transport Packaging

Plastic :	180.00 g	Wood Total :	28,200.00 g
Paper/Board :	0.00 g	Is Pallet Returnable? :	Yes
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments :
Not specified.

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance :	United Kingdom
---	----------------

Additional Origin Details :
N/A

Inner Pack Information

Internal GTIN :	Not specified.
-----------------	----------------

Packaging Type Description :	Polythene Bag
------------------------------	---------------

Variable Weight Consumer Item :	No
---------------------------------	----

Net Drained Weight :	Not specified.
----------------------	----------------

Inner Unit Length :	400 mm
---------------------	--------

Inner Unit Height :	100 mm
---------------------	--------

Inner Unit Width :	320 mm
--------------------	--------

Inner Product Weight :	Not specified.
------------------------	----------------

Inner Product Weight Units :	g
------------------------------	---

Weight/Volume :
6.87g

Handling Information

Directions For Use :

Defrost thoroughly before use. Remove from case and leave in bag at room temperature for 1 – 2 hours, or until fully defrosted. Once defrosted, store in a sealed pack in a cool, dry place away from direct sunlight. Once defrosted use within 4 days Do not refreeze.

Product can be toasted or warmed in an oven before serving.

Storage Instructions :

Keep frozen, store frozen at -18°C (0°F) or below. Once defrosted do not refreeze.

Dietary Information

Ingredients :

WHEAT Flour, (WHEAT Flour, Calcium Carbonate, Iron, Niacin & Thiamin), Water, Sugar, Salt, Yeast, Rapeseed Oil, Emulsifiers: E471, E472(e), Flour Treatment Agents: E300, E920.

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	No
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	No
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) :	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) :	-

Allergen Statement :

For allergens, including cereals containing Gluten, see ingredients in CAPITALS

May contain SESAME SEED

Nutritional Information

Average Serving :	86.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,015.00 kJ
Energy per 100 G/ML :	240.00 kcal
Fat per 100 G/ML :	1 g
- of which Saturates per 100 G/ML :	0.2 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 :	47 g
- of which Sugars per 100 G/ML :	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 :	3 g
Protein per 100 G/ML :	9 g
Salt per 100 G/ML :	0.9 g
Sodium per 100 G\ML :	0.372 g

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	7.27 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	0.00 g

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 :	No
Best Aquaculture Practices (BAP) Certification :	No
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.

Other Accreditation : BRC	
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? : No

Is shelf life testing undertaken? : Yes

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Bacillus Cereus (cfu/g or ml)	Annually	<10	100	1g	
E. Coli (cfu/g or ml)	Annually	<10	100	1g	
Enterobacteriaceae (cfu/g or ml)	Annually	<10	1000	1g	
Moulds & Yeast (cfu/g or ml)	Annually	<100	10000	1g	
Staphylococcus Aureus (cfu/g or ml)	Annually	<20	100	1g	
Total Viable Count (TVC) (cfu/g or ml)	Annually	<1000	1000000	1g	

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Dimensions Diameter (mm)	Hourly	<123	120 to 126	-	
Dimensions Height (mm)	Hourly	<50	47 to 53	-	
Weight (g)	Hourly	<86	81 to 91	-	