8129 05 November 2024 05 November 2024 5e43ca3491e44a3c9b517e58ef770db8



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Kingsmill Professional Tasty Wholemeal Bread 800g medium sliced

Short Product Name: Wholemeal Medium Sliced Bread		Supplier's Product Code :
Product Description: Wholemeal Medium Sliced Bread		8129 Supplier: Allied Bakeries
General Information		1 Vanwall Place Vanwall Business Park Maidenhead
Food/Drink :	Food	
Product Category :	Frozen	SL6 4UF United Kingdom
Generic Product Type :		<u>P:</u>

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	05010092812950	Outer Case Length :	502 mm
Packaging Type Description :		Outer Case Width :	232 mm
Total Quantity of Inner Units in Outer Case :	8 Units	Outer Case Height :	292 mm
Is Trade Item Splittable? :	Yes	Product Gross Weight :	6.79 kg
		Product Net Weight :	6.40 kg
Pallet Information			

Pallet Height :

Pallet Gross Weight :

Quantity of Cases Per Pallet Layer :	6 Cases	
Quantity of Layers Per Pallet :	10 Layers	
Quantity of Cases Per Pallet :	60 Cases	
Logistical Information		
Shelf Life from Time of Production :	365 Days	
Guaranteed Shelf Life on Delivery :	Not specified.	
Waste Packaging Weight - Outer Case		
Glass :	0.00 g	
Plastic :	0.00 g	

Not specified.

304.00 g

Minimum Order Quantity :	Not specified.	
Delivery Lead Time :	Not specified.	
Aluminium :	0.00 g	
Steel:	0.00 g	
Other :	0.00 g	
Wood :	Not specified.	
Fibre Based Composite :	Not specified.	

1.94 MTR

Not specified.

Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.
Paper/Board :	Not specified.
Percentage Recycled Plastic :	Not specified.

Other Information

Percentage Recycled Plastic :

Paper/Board :

Supplier Comments : Product delivered in cardboard boxes. No pallet Wood Total : Is Pallet Returnable? : Not specified.

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance :

United Kingdom

Additional Origin Details :

Produced in the UK. The primary ingredient, wheat flour (50-60% of finished product), is UK milled from predominantly UK wheat.

Inner Pack Information

Internal GTIN :	5010092812912	Inner Unit Length :	245 mm
Packaging Type Description :	Box	Inner Unit Height :	140 mm
Variable Weight Consumer Item :	No	Inner Unit Width :	115 mm
Net Drained Weight :	0.000 kg	Inner Product Weight :	800.00 g
		Inner Product Weight Units :	g

Weight/Volume :

Not specified.

Handling Information

Directions For Use :

Directions For Use : Keep Frozen: Store at -18°C or below. Defrost Instructions: Allow to defrost in a dry, clean environment at room temperature for approximately 2-3 hours or until fully defrosted. After defrosting, store in a cool dry place and use within 5 days. Once opened reseal bag to retain freshness.

Once defrosted do not re-freeze.

Storage Instructions :

Keep Frozen: Store at -18°C or below. Defrost Instructions: Allow to defrost in a dry, clean environment at room temperature for approximately 2-3 hours or until fully defrosted. After defrosting, store in a cool dry place and use within 5 days. Once opened reseal bag to retain freshness.

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Dietary Information

Ingredients :

Wholemeal WHEAT Flour, Water, Kibbled Malted WHEAT (3.5%), Sugar, WHEAT Protein, Yeast, Salt, Malted BARLEY Flour, Vegetable Oils (Rapeseed, Sustainable Palm), Vinegar, Emulsifier: E472e. Sustainable SOYA Flour, Preservative: Calcium Propionate. Flour Treatment Agent: Ascorbic Acid (Vitamin C), with 62% Wholegrain (Wholemeal WHEAT Flour, Kibbled Malted WHEAT, Malted BARLEY Flour).

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) :	Yes
Milk (and products thereof) :	No
Mustard (and products thereof) :	No
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) :	Yes
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 :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	Yes
Artificial Sweeteners :	No

Product suitability:

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

Allergen Statement : Not specified.

Nutritional Information

Average Serving :	40.00 g or ml
Count per 100g:	Not specified.
Count Per Pack :	20
Energy per 100 G/ML :	974.00 kJ
Energy per 100 G/ML :	231.00 kcal
Fat per 100 G/ML:	2.3 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.
Trans Fats per 100 G\ML : Carbohydrate Per 100 G/ML :	Not specified. 38.5 g
Carbohydrate Per 100 G/ML :	38.5 g
Carbohydrate Per 100 G/ML : - of which Sugars per 100 G/ML :	38.5 g 4.3 g
Carbohydrate Per 100 G/ML : - of which Sugars per 100 G/ML : - of which Polyols per 100 G/ML :	38.5 g 4.3 g Not specified.
Carbohydrate Per 100 G/ML : - of which Sugars per 100 G/ML : - of which Polyols per 100 G/ML : - of which Starch per 100 G/ML :	38.5 g 4.3 g Not specified. Not specified.
Carbohydrate Per 100 G/ML : - of which Sugars per 100 G/ML : - of which Polyols per 100 G/ML : - of which Starch per 100 G/ML : Fibre per 100 G/ML :	38.5 g 4.3 g Not specified. Not specified. 6.3 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 :	7.10 g
Percentage Recycled Plastic :	0.00 %
Paper/Board :	0.00 g

Aluminium:0.00 gSteel:0.00 gOther:0.00 gWood: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) :	-
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

Other Accreditation : Not specified.		
Intra Stat/Taric Code :	Not specified.	
Commodity Code :	1905908000	
Identification/Health Marks :	Not specified.	

Standards Testing

Do you undertake trend analysis of Yes microbiological results?: Is shelf life testing undertaken?: Yes

Microbiological Standards

Not available.

Analytical Standards

Not available.