

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

32919
26 August 2022
26 August 2022
8e4c5d538c5a4db184260b041e34f65a



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260 PAIN AUX RAISINS 35G

Short Product Name:
PAIN AUX RAISINS

Product Description:
FROZEN READY TO BAKE FINE BUTTER PAIN AUX RAISINS 35G

General Information

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

Supplier's Product Code :
32919
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 :	3419280020252
Packaging Type Description :	Case
Total Quantity of Inner Units in Outer Case :	4 Units
Is Trade Item Splittable? :	No

Outer Case Length :	390 mm
Outer Case Width :	290 mm
Outer Case Height :	245 mm
Product Gross Weight :	9.60 kg
Product Net Weight :	9.10 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	8 Cases
Quantity of Layers Per Pallet :	8 Layers
Quantity of Cases Per Pallet :	64 Cases

Pallet Height :	2.11 MTR
Pallet Gross Weight :	642.69 kg

Logistical Information

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

Minimum Order Quantity :	64 Cases
Delivery Lead Time :	4 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g
Plastic :	0.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	452.00 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 :	400.00 g
Paper/Board :	743.00 g
Percentage Recycled Plastic :	Not specified.

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
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Additional Origin Details :
N/A

Inner Pack Information

Internal GTIN:	Not specified.
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Packaging Type Description:	Paper/Polyethylene
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Variable Weight Consumer Item:	No
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Net Drained Weight :	0.000 kg
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Inner Unit Length :	550 mm
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Inner Unit Height :	0 mm
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Inner Unit Width :	460 mm
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Inner Product Weight :	Not specified.
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Inner Product Weight Units :	g
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Weight/Volume :
4 plastic bag of 65 pieces

Handling Information

Directions For Use :

Tray arrangement (600 x 400) 24 items on a tray
Defrosting approximately 30-45 min at room temperature
Preheating oven 190°C
Baking (in ventilated oven) approximately 14-15 min at 165-170°C, open damper
Cooling and rest on tray at room temperature

Storage Instructions :

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 :

water, **WHEAT** flour, raisins 14%, fine butter (**MILK**) 13%, sugar, **EGGS**, yeast, modified starch, egg wash (**EGGS**, water), salt, **WHEAT** gluten, whey powder (**MILK**), stabilizers (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 :	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 :	No
Suitable for Sufferers of Lactose Intolerance :	No
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 :

Contains : gluten, milk, eggs
May contain : traces of nuts, traces of sesame, traces of soya

Nutritional Information

Average Serving :	35.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	260
Energy per 100 G/ML :	1,192.00 kJ
Energy per 100 G/ML :	284.00 kcal
Fat per 100 G/ML :	11 g
- of which Saturates per 100 G/ML :	7.2 g
- of which Mono-unsaturates per 100 G/ML :	2.85 g
- of which Polyunsaturates per 100 G/ML :	0.5 g
Trans Fats per 100 G\ML :	0.31 g
Carbohydrate Per 100 G/ML :	40 g
- of which Sugars per 100 G/ML :	18 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	1.9 g
Protein per 100 G/ML :	5.1 g
Salt per 100 G/ML :	0.67 g
Sodium per 100 G\ML :	0.27 g

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	48.00 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) :	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 :	Yes
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 :	18.40 mg
Iron per 100g :	1.01 mg
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	0.50 g
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 : N/A	
Intra Stat/Taric Code :	1905 90 70
Commodity Code :	19059070
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
E. Coli (cfu/g or ml)	Every 6 months	<10	100	-	
Listeria Monocytogenes	Every 6 months	<0	0	25g	
Moulds (cfu/g or ml)	Every 6 months	<1000	10000	-	
Salmonella	Every 6 months	<0	0	25g	
Staphylococcus Aureus (cfu/g or ml)	Every 6 months	<100	1000	-	
Total Viable Count (TVC) (cfu/g or ml)	Every 6 months	<100000	1000000	-	

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Dimensions Height (mm)	Every Batch	=25	20 to 30	-	
Dimensions Length (mm)	Every Batch	=60	50 to 70	-	
Dimensions Width (mm)	Every Batch	=45	35 to 55	-	