

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

F0900
07 October 2024
07 October 2024
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Gluten free Vegan Aromatic Garden Burger 20x150g

Short Product Name:

Gluten free Vegan Aromatic Garden Burger

Product Description:

A lightly spiced mix of broad beans, peas and spinach, coated in gluten free breadcrumbs flecked with rice flakes and parsley

General Information

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

Supplier's Product Code :
F0900
Supplier: Paramount 21 Ltd
Paramount 21 Ltd, Old Newton Road
Heathfield
Newton Abbot
Devon
TQ126RA
United Kingdom
P: 01626 837650

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	5024030009005	Outer Case Length :	373 mm
Packaging Type Description :		Outer Case Width :	252 mm
Total Quantity of Inner Units in Outer Case :	20 Units	Outer Case Height :	107 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	3.22 kg
		Product Net Weight :	3.00 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	12 Cases	Pallet Height :	1.57 MTR
Quantity of Layers Per Pallet :	13 Layers	Pallet Gross Weight :	532.32 kg
Quantity of Cases Per Pallet :	156 Cases		

Logistical Information

Shelf Life from Time of Production :	547 Days	Minimum Order Quantity :	Not specified.
Guaranteed Shelf Life on Delivery :	183 Days	Delivery Lead Time :	Not specified.

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	2.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	0.00 %	Other :	0.00 g
Paper/Board :	149.00 g	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

Waste Packaging Weight - Transport Packaging

Plastic :	400.00 g	Wood Total :	0.00 g
Paper/Board :	0.00 g	Is Pallet Returnable? :	-
Percentage Recycled Plastic :	0.00 %		

Other Information

Supplier Comments :
ACS&T normal delivery, Direct delivery 1 week and subject to £2K minimum order.

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance : United Kingdom

Additional Origin Details :
Not specified.

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 : 90 mm

Inner Unit Height : 15 mm

Inner Unit Width : 90 mm

Inner Product Weight : 150.00 g

Inner Product Weight Units : g

Weight/Volume :
Not specified.

Handling Information

Directions For Use :

COOKING GUIDELINES: For best results, cook from frozen.
Fan assisted oven: preheat the oven and baking tray to 220°C. Remove all packaging. Place the product on the baking tray and cook for 26 - 28 minutes, turning halfway through cooking. Leave to stand for 1 minute before serving.
Deep fry: in preheated oil at 180°C for 9 - 10 minutes.
All cooking appliances vary in performance, these are guidelines only. Always check that the product is piping hot throughout before serving.

Storage Instructions :

STORAGE GUIDELINES:
Keep Frozen at -18°C or below. Do not refreeze if allowed to thaw.

Dietary Information

Ingredients :

INGREDIENTS: broad beans (21%), peas (17%), spinach (14%), potato, rice flour, gram flour, water, rapeseed oil, rice flakes, garlic, pea flour, maize starch, maize flour, cumin, cornflour, salt, potato starch, coriander, turmeric, red chilli, parsley, black pepper, cinnamon, raising agents (E450i, E500ii), thickening agents (E461, E415), dextrose.

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) :	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 :	No
Wheat (and products thereof) :	No
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 :	Yes
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	-

Product contains :

Artificial Antioxidants :	-
Artificial Colours :	-
Artificial Flavourings :	-
Artificial Flavour Enhancers :	-
Artificial Preservatives :	-
Artificial Sweeteners :	-

Product suitability:

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

Allergen Statement :

Not specified.

Nutritional Information

Average Serving :	150.00 g or ml
Count per 100g :	0.7 Servings
Count Per Pack :	Not specified.
Energy per 100 G/ML :	765.00 kJ
Energy per 100 G/ML :	183.00 kcal
Fat per 100 G/ML :	8.1 g
- of which Saturates per 100 G/ML :	0.8 g
- of which Mono-unsaturates per 100 G/ML :	5 g
- of which Polyunsaturates per 100 G/ML :	2 g
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	20.4 g
- of which Sugars per 100 G/ML :	1.5 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	18.90 g
Fibre per 100 G/ML :	4 g
Protein per 100 G/ML :	5 g
Salt per 100 G/ML :	0.7 g
Sodium per 100 G\ML :	0 g

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	10.00 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 :	-
RSPCA Assured :	-
LEAF Marque (Linking Environment and Farming) :	No
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) :	No
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	-
ISO 14001 (Environmental System) :	Yes
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 : Not specified.	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks :	GB TZ035

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
Bacillus Cereus (cfu/g or ml)	Every 6 months	<50	100	10g	
E. Coli (cfu/g or ml)	Every 6 months	<50	100	10g	
Enterobacteriaceae (cfu/g or ml)	Every 6 months	<1000	10000	10g	
Listeria Monocytogenes	Every Batch	<10	100	25g	Not detected
Listeria SPP	Every Batch	=0	0	25g	Not detected
Salmonella	Every 6 months	=0	0	25g	Not Detected
Staphylococcus Aureus (cfu/g or ml)	Every 6 months	<10	100	10g	
Total Viable Count (TVC) (cfu/g or ml)	Every 6 months	<100000	1000000	10g	

Analytical Standards

Not available.