

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

210034.651639
18 September 2024
18 September 2024
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Almond Croissant

Short Product Name:
Almond Croissant

Product Description:
An unbaked, frozen, pre-proved croissant with almond filling, topped with flaked almonds.

General Information

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

Supplier's Product Code :
210034.651639
Supplier: Lantmannen Unibake
Maidstone Road
Kingston
Milton Keynes

MK10 0BD
England
P: 07780837112

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	05038910006756	Outer Case Length :	396 mm
Packaging Type Description :		Outer Case Width :	296 mm
Total Quantity of Inner Units in Outer Case :	48 Units	Outer Case Height :	190 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	5.02 kg
		Product Net Weight :	4.63 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	10 Cases	Pallet Height :	1.67 MTR
Quantity of Layers Per Pallet :	8 Layers	Pallet Gross Weight :	379.60 kg
Quantity of Cases Per Pallet :	80 Cases		

Logistical Information

Shelf Life from Time of Production :	365 Days	Minimum Order Quantity :	Not specified.
Guaranteed Shelf Life on Delivery :	120 Days	Delivery Lead Time :	Not specified.

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	2.38 g	Steel :	0.00 g
Percentage Recycled Plastic :	0.00 %	Other :	0.00 g
Paper/Board :	363.00 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 :	0.00 g	Is Pallet Returnable? :	Yes
Percentage Recycled Plastic :	0.00 %		

Other Information

Supplier Comments :
Not specified.

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance : Belgium

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 : 0 mm

Inner Unit Height : 0 mm

Inner Unit Width : 830 mm

Inner Product Weight : Not specified.

Inner Product Weight Units : g

Weight/Volume :
Not specified.

Handling Information

Directions For Use :
Keep frozen (< -18°C)

Storage Instructions :
Bake for 20 minutes at 190°C.

Dietary Information

Ingredients :

Dough: **WHEAT** Flour (contains: **WHEAT** Gluten), Water, Palm Fat, Yeast, Sugar, Butter (**MILK**), Coconut Oil, Rapeseed Oil, Salt, Baking Improver (**WHEAT** Gluten, **WHEAT** Flour, Flour Treatment Agent (Ascorbic Acid E300)), Emulsifier (Mono- and diglycerides of fatty acids E471), Acidity Regulator (Citric Acid E330), Flavouring, **EGG**, **ALMOND** Filling (19%) (Sugar, **ALMONDS** (6.5%), **EGG** White, Inverted Sugar Syrup, Water, **EGG** Yolk, Invertase E1103). Topping: **ALMOND** Flakes (4.2%). Inclusion: 1 x 65g Icing Sugar Pot (Icing Sugar, Potato Starch).

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) :	No
Milk (and products thereof) :	Yes
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) :	Yes
Almond nuts :	Yes
Hazelnuts :	May Contain
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 :	-
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 :	No
Artificial Sweeteners :	No

Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	No
Suitable for Sufferers of Lactose Intolerance :	-
Suitable for Coeliacs :	-
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 also contain traces of other nuts.

Nutritional Information

Average Serving :	83.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	48
Energy per 100 G/ML :	1,701.00 kJ
Energy per 100 G/ML :	407.00 kcal
Fat per 100 G/ML :	21.05 g
- of which Saturates per 100 G/ML :	8.97 g
- of which Mono-unsaturates per 100 G/ML :	8.22 g
- of which Polyunsaturates per 100 G/ML :	2.76 g
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	43.85 g
- of which Sugars per 100 G/ML :	13.7 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	2.35 g
Protein per 100 G/ML :	9.3 g
Salt per 100 G/ML :	0.73 g
Sodium per 100 G\ML :	0.29 g

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	15.00 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 :	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

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 :	Not specified.

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
Aerobic Colony Count (ACC) (cfu/g or ml)	Every 6 months	<1000	1000	83g	
Bacillus Cereus (cfu/g or ml)	Every 6 months	<1000	1000	83g	Bacillus Specices Tested rather than Bacillus Cereus.
Clostridium Perfringens (cfu/g or ml)	Every 6 months	<1000	1000	83g	
E. Coli (cfu/g or ml)	Every 6 months	<50	50	83g	
Moulds (cfu/g or ml)	Every 6 months	<1000	1000	83g	
Salmonella	Every 6 months	<0	1	83g	
Staphylococcus Aureus (cfu/g or ml)	Every 6 months	<100	100	83g	
Total Viable Count (TVC) (cfu/g or ml)	Every 6 months	<1000	1000	83g	
Yeast (cfu/g or ml)	Every 6 months	<1000	1000	83g	

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Dimensions Height (mm)	Hourly	=55	42 to 69	-	Baked Product
Dimensions Length (mm)	Hourly	=165	145 to 185	-	Baked Product
Dimensions Width (mm)	Hourly	=75	60 to 90	-	Baked Product
Weight (g)	Hourly	=83	74 to 92	-	Baked Product