Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id: CM0051 14 July 2015 28 November 2022 bf347118d4a54f0189010678782e211d



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# Brown Bread & Roll Mix 4 x 3.5kg

Short Product Name: Brown Bread & Roll Mix

Product Description:

A soft textured bread pre mix. Suitable for bread rolls and tin loaves. Yeast included.

### **General Information**

Food/Drink:	Food
Product Category:	Ambient
Generic Product Type :	Bakery

Supplier's Product Code:

CM0051

Supplier: Middleton Foods Middleton Business Park 655 Willenhall Road Willenhall West Midlands WV13 3LH England P: 01902 608122

## **OUTER PRODUCT**

## Outer case Information

Outer Case GTIN :	5028081004743	Outer Case Length:	333 mm
Packaging Type Description :	Case	Outer Case Width:	242 mm
Total Quantity of Inner Units in Outer Case :	4 Units	Outer Case Height :	280 mm
Is Trade Item Splittable?:	Yes	Product Gross Weight:	14.42 kg
		Product Net Weight :	14.00 kg
Pallet Information			
Quantity of Cases Per Pallet Layer :	14 Cases	Pallet Height :	1.20 MTR
Quantity of Layers Per Pallet :	5 Layers	Pallet Gross Weight :	Not specified.
Quantity of Cases Per Pallet:	70 Cases		
Logistical Information			
Shelf Life from Time of Production :	180 Days	Minimum Order Quantity :	Not specified.
Guaranteed Shelf Life on Delivery :	Not specified.	Delivery Lead Time :	5 Days
Waste Packaging Weight - Outer	r Case		
Glass:	0.00 g	Aluminium:	0.00 g
Plastic:	0.00 g	Steel:	0.00 g
Percentage Recycled Plastic :	Not specified.	Other:	0.00 g
Paper/Board :	279.00 g	Wood:	Not specified.
		Fibre Based Composite :	Not specified.
Waste Packaging Weight - Tran	sport Packaging		
Plastic:	Not specified.	Wood Total:	2,200.00 g
Paper/Board :	Not specified.	Is Pallet Returnable?:	-
Percentage Recycled Plastic :	Not specified.		

### Other Information

Supplier Comments:

Order full pallets / 5 working days lead time. CM0051 Brown Bread & Roll Mix.

## INNER PRODUCT

## Origin Information

Product Country of Origin/Place of Provenance : United Kingdom

Additional Origin Details :

UK

## Inner Pack Information

Internal GTIN:	5028081004712
Packaging Type Description :	Paper/Polyethylene
Variable Weight Consumer Item:	No
Net Drained Weight :	Not specified.

Inner Unit Length:	152 mm
Inner Unit Height :	400 mm
Inner Unit Width:	100 mm
Inner Product Weight:	Not specified.
Inner Product Weight Units:	g

#### Weight/Volume:

4 x 3.5kg

\*Dimensions flat bag not packed\*

## **Handling Information**

#### Directions For Use:

Dry Mix: 1lb / 1kg / 3.5kg (Whole bag) Luke Warm Water: 12 fl oz / 725ml / 2.5ltrs Dough Portions (Loaves 454g/1lb): 1/3/13 Rolls (57g/2oz): 14/30/107

Place dry mix in a mixing bowl and blend in the required amount of water using a dough hook on slow speed for up to 2 minutes.
 Mix for a further 6 minutes on medium speed. 3. Rest the dough for 10 minutes covered with a clean damp tea towel.
 Scale into loaves 454g (1lb)/rolls 57g(2oz) as required. Place the loaves/rolls into tins or onto a baking tray (allow space inbetween as the rolls will double in size).
 Scover with a damp tea towel and put in a warm place to prove for 30-45 minutes until the dough doubles in size.

**Baking Instructions** 

Bake in a pre-heated oven; Loaves at 220 deg. C/450 deg. F Gas Mark 7 for 25-30 mins and rolls for 15-20 mins.

#### Storage Instructions:

Store in a cool dry place away from strong odours and direct sunlight.

## **Dietary Information**

## Ingredients:

WHEAT Flour (WHEAT, Calcium, Iron, Niacin, Thiamin), Wholemeal WHEAT Flour, SOYA Flour, Dried Yeast, Salt, Vegetable Oil Blend (Palm & Rapeseed Oil), Dextrose, Emulsifier (E471), Emulsifier (WHEAT Flour (WHEAT, Calcium, Iron, Niacin, Thiamin), E472(e), E516, E300).

Product contains:	
GM Protein/DNA :	No
Celery/Celeriac (and products thereof):	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	May Contain
Fish (and products thereof) :	No
Soybeans (and products thereof):	Yes
Milk (and products thereof) :	May Contain
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) :	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 :	Yes
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

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 :	No	
Suitable for Sufferers of Lactose Intolerance : Suitable for Coeliacs :	No No	
Suitable for Coeliacs :	No	

Allergen Statement : Not specified.

## **Nutritional Information**

Average Serving :	Not specified.
Count per 100g:	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML:	1,573.00 kJ
Energy per 100 G/ML:	371.00 kcal
Fat per 100 G/ML:	3.4 g
- of which Saturates per 100 G/ML :	1 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:	73 g
- of which Sugars per 100 G/ML:	1.4 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML:	Not specified.
Protein per 100 G/ML:	12.2 g
Salt per 100 G/ML :	1.1 g
Sodium per 100 G\ML:	Not specified.

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:	4.00 g
Percentage Recycled Plastic:	Not specified.
Paper/Board:	41.00 g

Aluminium:	0.00 g
Steel:	0.00 g
Other:	0.00 g
Wood:	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):	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) :	Yes
School Approved (The Requirement for School Food Regulation 2014):	Yes
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System):	No
FSSC 22000:	No

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

Not available.

## **Analytical Standards**

Not available.

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