

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

210208  
21 February 2024  
21 February 2024  
bfcbc8f47daa474a835dc7261f39e777



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## Glazed Bun

Short Product Name:  
Glazed Bun

Product Description:  
A fully baked, fully sliced bun with an attractive shiny glaze. The ideal bun for a gourmet burger. The buns are supplied frozen.

### General Information

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

Supplier's Product Code :  
210208  
Supplier: Lantmannen Unibake  
Maidstone Road  
Kingston  
Milton Keynes  
  
MK10 0BD  
England  
P: 07780837112

## OUTER PRODUCT

### Outer case Information

Outer Case GTIN :	05038910008064
Packaging Type Description :	
Total Quantity of Inner Units in Outer Case :	48 Units
Is Trade Item Splittable? :	No

Outer Case Length :	442 mm
Outer Case Width :	335 mm
Outer Case Height :	203 mm
Product Gross Weight :	4.05 kg
Product Net Weight :	3.70 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 :	1.78 MTR
Pallet Gross Weight :	260.94 kg

### Logistical Information

Shelf Life from Time of Production :	365 Days
Guaranteed Shelf Life on Delivery :	90 Days

Minimum Order Quantity :	Not specified.
Delivery Lead Time :	Not specified.

### Waste Packaging Weight - Outer Case

Glass :	0.00 g
Plastic :	2.00 g
Percentage Recycled Plastic :	0.00 %
Paper/Board :	295.30 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 :	280.00 g
Paper/Board :	2.00 g
Percentage Recycled Plastic :	0.00 %

Wood Total :	25,000.00 g
Is Pallet Returnable? :	Yes

### Other Information

Supplier Comments :  
Not specified.

## INNER PRODUCT

### Origin Information

Product Country of Origin/Place of Provenance : United Kingdom

**Additional Origin Details :**  
Not specified.

### Inner Pack Information

Internal GTIN : 5037173000280

Packaging Type Description : Plastic Bag

Variable Weight Consumer Item : No

Net Drained Weight : Not specified.

Inner Unit Length : 440 mm

Inner Unit Height : 0 mm

Inner Unit Width : 290 mm

Inner Product Weight : 6.10 g

Inner Product Weight Units : g

**Weight/Volume :**  
Not specified.

### Handling Information

**Directions For Use :**

Remove the packs required from the box and lie flat. Allow to defrost at room temperature for approximately 1 hour.

**Storage Instructions :**

Can be stored until the best before date if stored at -18oC or below. Once defrosted, store in a cool dry place in a sealed bag and use within 2 days. Do not store defrosted products at chilled temperatures as this will accelerate staling. **DO NOT REFREEZE ONCE DEFROSTED.**

## Dietary Information

### Ingredients :

**WHEAT** Flour (with Calcium, Iron, Niacin, Thiamin), Water, Sugar, Yeast, Glaze (Water, Vegetable Protein, Sunflower Seed Oil, Dextrose, Maltodextrins, Maize Starch), Vegetable Oils (Palm and Rapeseed), Salt, Emulsifiers (E472e, E471), Preservative (E282), Flour Treatment Agent (E300).

### 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) :	May Contain
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) :	May Contain
Barley (and products thereof) :	May Contain
Oats (and products thereof) :	May Contain
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 :	Yes
Suitable for Coeliacs :	-
Approved for a Halal Diet :	Yes
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 contain sesame seeds.

## Nutritional Information

Average Serving :	77.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,121.00 kJ
Energy per 100 G/ML :	265.00 kcal
Fat per 100 G/ML :	3.5 g
- of which Saturates per 100 G/ML :	1.2 g
- of which Mono-unsaturates per 100 G/ML :	1.2 g
- of which Polyunsaturates per 100 G/ML :	0.9 g
Trans Fats per 100 G\ML :	0.00 g
Carbohydrate Per 100 G/ML :	48.9 g
- of which Sugars per 100 G/ML :	5.9 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	1.6 g
Protein per 100 G/ML :	8.8 g
Salt per 100 G/ML :	0.89 g
Sodium per 100 G\ML :	0.356 g

## Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	6.10 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) :	No
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.

<b>Other Accreditation :</b> 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	77g	
Bacillus Cereus (cfu/g or ml)	Every 6 months	<100	100	77g	Bacillus Species
Coagulase-positive Staphylococci (cfu/g or ml)	Every 6 months	<50	50	77g	
E. Coli (cfu/g or ml)	Every 6 months	<10	10	77g	
Enterobacteriaceae (cfu/g or ml)	Every 6 months	<100	100	77g	
Moulds (cfu/g or ml)	Every 6 months	<1000	1000	77g	
Salmonella	Annually	=0	1	77g	
Staphylococcus Aureus (cfu/g or ml)	Annually	<50	50	77g	
Total Viable Count (TVC) (cfu/g or ml)	Annually	<1000	1000	77g	
Yeast (cfu/g or ml)	Annually	<1000	1000	77g	

## Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Dimensions Diameter (mm)	Hourly	=112	109 to 115	-	
Dimensions Height (mm)	Hourly	=42	39 to 45	-	
Weight (g)	Hourly	=77	72 to 82	-	