Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id: KVVM101 12 June 2020 05 April 2024

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Vegan Mince 1kg (10 x 1)

Short Product Name: Vegan Mince

Product Description:

Gluten-free and vegan seasoned soya mince made with textured, EU soya protein. Add to your favourite sauce from frozen, simmer for 10-12 mins and serve. IQF for ease of use and portion control. No pre-browning required. * High protein * Low fat (inc. sat fat) * Low sugar * Source of fibre * Salt below PHE 2024 Targets Suitable for vegetarians, vegans and coeliacs. (10 x 1)

General Information

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

Supplier's Product Code:

KVVM101

Supplier: Central Foods Group Ltd

Maple Court
Ash Lane, Collingtree
Collingtree
Northants
NN4 0NB
England
P: 01604 858 522

OUTER PRODUCT

Outer case Information

Outer case information			
Outer Case GTIN :	05060062473247	Outer Case Length :	483 mm
Packaging Type Description :	Case	Outer Case Width:	343 mm
Total Quantity of Inner Units in Outer Case :	10 Units	Outer Case Height :	207 mm
Is Trade Item Splittable? :	No	Product Gross Weight:	10.37 kg
		Product Net Weight:	10.00 kg
Pallet Information			
Quantity of Cases Per Pallet Layer :	6 Cases	Pallet Height :	1.60 MTR
Quantity of Layers Per Pallet:	7 Layers	Pallet Gross Weight :	450.54 kg
Quantity of Cases Per Pallet:	42 Cases		
Logistical Information			
Shelf Life from Time of Production :	405 Days	Minimum Order Quantity:	1 Cases
Guaranteed Shelf Life on Delivery:	203 Days	Delivery Lead Time :	4 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:	0.00 g	Wood:	Not specified.
		Fibre Based Composite :	Not specified.
Waste Packaging Weight - Tran	sport Packaging		
Plastic:	280.00 g	Wood Total :	0.00 g
Paper/Board:	0.00 g	Is Pallet Returnable?:	Yes
Percentage Recycled Plastic:	Not specified.		

Other Information

Supplier Comments: Not specified.

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance : United Kingdom

Additional Origin Details:

United Kingdom

Inner Pack Information

Internal GTIN:	5060062473223
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:	0 mm
Inner Product Weight :	Not specified.
Inner Product Weight Units:	g

Weight/Volume:

1kg

Handling Information

Directions For Use :

Prom Frozen unless otherwise stated For best results cook from frozen. Heat approx. 1500mls of your favourite sauce in a saucepan, bring to simmering point. Add 1kg of Vegan Mince and simmer for a further 10-12 mins, stirring occasionally. Remove from heat and serve. Do not reheat.

To maintain gluten-free and vegan integrity, please ensure all equipment used for gluten-free and vegan vegan preparation/cooking/serving is clean or dedicated for gluten-free and vegan use only. Ensure the product is thoroughly cooked and piping hot throughout. Appliances vary, these are guidelines only.

Storage Instructions:

Keep Frozen. Store at -18°C or below

Dietary Information

Ingredients:

Rehydrated Textured SOYA Protein (96%), Seasoning [Colour (Plain Caramel), Flavourings, Yeast Extract, Onion Powder, Dextrose, Salt, Maltodextrin, Acidity Regulator (Citric Acid), White Pepper].

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):	Yes
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 < 20 ppm:	Yes
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 :	Yes	
Artificial Flavour Enhancers :	No	
Artificial Preservatives :	No	
Artificial Sweeteners :	No	
Product suitability:		
Product suitability: Suitable for a Vegetarian Diet:	Yes	
	Yes Yes	
Suitable for a Vegetarian Diet :		
Suitable for a Vegetarian Diet : Suitable for a Vegan Diet :	Yes	
Suitable for a Vegetarian Diet : Suitable for a Vegan Diet : Suitable for Sufferers of Lactose Intolerance :	Yes	
Suitable for a Vegetarian Diet: Suitable for a Vegan Diet: Suitable for Sufferers of Lactose Intolerance: Suitable for Coeliacs:	Yes Yes Yes	

Allergen Statement :

For allergens see ingredient list in CAPITALS

Nutritional Information

Average Serving:	0.00 g or ml
Count per 100g:	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML:	598.00 kJ
Energy per 100 G/ML:	143.00 kcal
Fat per 100 G/ML:	2.83 g
- of which Saturates per 100 G/ML :	0.56 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:	7.08 g
- of which Sugars per 100 G/ML:	2.86 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML:	Not specified.
Fibre per 100 G/ML:	5.2 g
Protein per 100 G/ML:	17.15 g
Salt per 100 G/ML :	0.61 g
Sodium per 100 G\ML:	0.244 g

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:	120.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board:	250.00 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):	No
School Approved (The Requirement for School Food Regulation 2014):	No
IFS Food Standard :	-
Best Aquaculture Practices (BAP) Certification:	-
ISO 14001 (Environmental System):	-
FSSC 22000:	-

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?:

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	10	-	
Enterobacteriaceae (cfu/g or ml)	Every 6 months	<5000	5000	-	
Salmonella	Every 6 months	=0	0	-	Not detected
Total Viable Count (TVC) (cfu/g or ml)	Every 6 months	<10000	50000	-	

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Analytical Standards

Not available.