

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

F02222  
19 March 2019  
17 January 2023  
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## Kara MK4 Brioche Style Burger Bun

Short Product Name:

Product Description:

A soft sweet bun with a glazed golden top.

### General Information

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

**Supplier's Product Code :**  
F02222  
**Supplier:** Kara Foodservice (Fletchers)  
Park Seventeen  
Moss Lane  
Whitefield  
Manchester  
M45 8FJ  
England  
P: 0161 766 7471

## OUTER PRODUCT

### Outer case Information

Outer Case GTIN :	05051788122229	Outer Case Length :	403 mm
Packaging Type Description :	Case	Outer Case Width :	303 mm
Total Quantity of Inner Units in Outer Case :	12 Units	Outer Case Height :	212 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	3.66 kg
		Product Net Weight :	3.36 kg

### Pallet Information

Quantity of Cases Per Pallet Layer :	8 Cases	Pallet Height :	1.86 MTR
Quantity of Layers Per Pallet :	8 Layers	Pallet Gross Weight :	38.00 kg
Quantity of Cases Per Pallet :	64 Cases		

### Logistical Information

Shelf Life from Time of Production :	365 Days	Minimum Order Quantity :	10 Cases
Guaranteed Shelf Life on Delivery :	90 Days	Delivery Lead Time :	4 Days

### Waste Packaging Weight - Outer 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 :	263.00 g	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

### Waste Packaging Weight - Transport Packaging

Plastic :	0.00 g	Wood Total :	28,200.00 g
Paper/Board :	0.00 g	Is Pallet Returnable? :	Yes
Percentage Recycled Plastic :	Not specified.		

### Other Information

<b>Supplier Comments :</b> N/A
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## INNER PRODUCT

### Origin Information

Product Country of Origin/Place of Provenance :	United Kingdom
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**Additional Origin Details :**  
N/A

### Inner Pack Information

Internal GTIN :	Not specified.
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Packaging Type Description :	Polythene Bag
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Variable Weight Consumer Item :	No
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Net Drained Weight :	Not specified.
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Inner Unit Length :	524 mm
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Inner Unit Height :	140 mm
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Inner Unit Width :	266 mm
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Inner Product Weight :	Not specified.
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Inner Product Weight Units :	g
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**Weight/Volume :**  
8.25g

### Handling Information

**Directions For Use :**

Defrost thoroughly before use. Remove from case and leave in bag at room temperature for 1 – 2 hours, or until fully defrosted. Once defrosted, store in a sealed pack in a cool, dry place away from direct sunlight. Once defrosted use within 4 days. Do not refreeze.

**Storage Instructions :**

Keep frozen, store frozen at -18°C (0°F) or below. Once defrosted do not refreeze.

## Dietary Information

### Ingredients :

**WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Water, Sugar, Sourdough (Water, **WHEAT** Flour, **RYE** Flour, **WHEATGERM** Flour, Dextrose), Rapeseed Oil, Salt, Emulsifiers: E471, E472e, Yeast, Brandy Vinegar, Flavouring, Vegetable Protein, Wheat Starch, Colour: E160a (iv), Flour Treatment Agent: E300, 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) :	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) :	Yes
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 :	No
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 :	Yes
Suitable for Sufferers of Lactose Intolerance :	Yes
Suitable for Coeliacs :	No
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 BOLD/CAPITALS

MAY CONTAIN SESAME SEEDS

## Nutritional Information

Average Serving :	70.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,061.00 kJ
Energy per 100 G/ML :	251.00 kcal
Fat per 100 G/ML :	1.7 g
- of which Saturates per 100 G/ML :	0.2 g
- of which Mono-unsaturates per 100 G/ML :	0.8 g
- of which Polyunsaturates per 100 G/ML :	0.7 g
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	49.1 g
- of which Sugars per 100 G/ML :	5.2 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	3.4 g
Protein per 100 G/ML :	8 g
Salt per 100 G/ML :	0.9 g
Sodium per 100 G\ML :	0.357 g

## Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	8.25 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	0.00 g

## 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) :	Yes
IFS Food Standard :	Yes
Best Aquaculture Practices (BAP) Certification :	No
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.

<b>Other Accreditation :</b> N/A	
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

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Bacillus Cereus (cfu/g or ml)	Annually	<10	100	-	
E. Coli (cfu/g or ml)	Annually	<10	100	-	
Enterobacteriaceae (cfu/g or ml)	Annually	<10	1000	-	
Moulds (cfu/g or ml)	Annually	<100	10000	-	
Staphylococcus Aureus (cfu/g or ml)	Annually	<20	100	-	
Total Viable Count (TVC) (cfu/g or ml)	Annually	<1000	100000	-	
Yeast (cfu/g or ml)	Annually	<100	10000	-	

### Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Calorie Content (kcal)	Annually	=251	251 to 251	-	
Dimensions Diameter (mm)	Hourly	<101	98 to 104	-	
Dimensions Height (mm)	Hourly	<48	45 to 51	-	
Fat Content (%)	Annually	=1.7	1.7 to 1.7	-	
Salt Content (%)	Annually	=0.9	0.9 to 0.9	-	
Sugar Content (%)	Annually	=5.2	5.2 to 5.2	-	
Weight (g)	Hourly	<70	65 to 75	-	