10821 - PPFAR125 31 October 2007 27 January 2022 b7cca401e68443cd816453252360ab73



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# 40 FLOURED HALF-BAGUETTE 140 G

Short Product Name: FLOURED BAGUETTE		Supplier's Product Code :
Product Description: Half-baguette with 3 cuts		10821 - PPFAR125 <b>Supplier:</b> Planète Pain
General Information		ZA des Belles Ouvrières
Food/Drink :	Food	SAINT-VIT
Product Category :	Frozen	25410 France
Generic Product Type :	Bakery	<u>P:</u> +33381876740

# OUTER PRODUCT

### Outer case Information

Outer Case GTIN :	3516870108212	Outer Case Length :	594 mm
Packaging Type Description :	Case	Outer Case Width :	390 mm
Total Quantity of Inner Units in Outer Case :	40 Units	Outer Case Height :	240 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	6.30 kg
		Product Net Weight :	5.60 kg

### Pallet Information

Quantity of Cases Per Pallet Layer :	5 Cases
Quantity of Layers Per Pallet :	8 Layers
Quantity of Cases Per Pallet :	40 Cases
Logistical Information	
Shelf Life from Time of Production :	470 Days
Guaranteed Shelf Life on Delivery :	310 Days
Waste Packaging Weight - Outer	Case
Glass :	0.00 g
Plastic :	0.00 g
Percentage Recycled Plastic :	Not specified.

667.00 g

Outer Case Width :	390 mm
Outer Case Height :	240 mm
Product Gross Weight :	6.30 kg
Product Net Weight :	5.60 kg
Pallet Height :	2.10 MTR
Pallet Gross Weight :	282.00 kg
Minimum Order Quantity :	Not specified.
Delivery Lead Time :	10 Days
Delivery Lead Time :	10 Days
Delivery Lead Time : Aluminium :	10 Days 0.00 g
Aluminium :	0.00 g
Aluminium : Steel :	0.00 g 0.00 g
Aluminium : Steel : Other :	0.00 g 0.00 g 0.00 g
Aluminium : Steel : Other : Wood :	0.00 g 0.00 g 0.00 g Not specified.

30,000.00 g

# Waste Packaging Weight - Transport Packaging

Plastic :	0.00 g
Paper/Board :	0.00 g
Percentage Recycled Plastic :	Not specified.
Other Information	

#### Other Information

Paper/Board :

Supplier Comments : Not specified. Is Pallet Returnable? :

Wood Total :

# INNER PRODUCT

### Origin Information

Product Country of Origin/Place of Provenance :

# Inner Pack Information

Internal GTIN :	Not specified.
Packaging Type Description :	Box
Variable Weight Consumer Item :	No
Net Drained Weight :	0.140 kg

France

Inner Unit Length :	260 mm
Inner Unit Height :	45 mm
Inner Unit Width :	60 mm
Inner Product Weight :	Not specified.
Inner Product Weight Units :	g

Weight/Volume : Frozen weight : 140g Baked weight : 125g

Additional Origin Details :

NA

### Handling Information

Directions For Use :

For best results, please follow these instructions : Pre-heat oven to 200°C. Place on baking trays in the centre of the oven. Bake for 10-12 minutes turning the trays half way through for a more even colour. Adjust time and temperature according to your own oven. Storage Instructions : Do not refreeze after thawing. Keep frozen at -18°C.

### **Dietary Information**

### Ingredients :

WHEAT flour, water, yeast, salt, WHEAT GLUTEN, flour treatment agent : E300, enzymes, malted WHEAT flour.

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) :	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) :	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 :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

Product contains :
Artificial Antioxidants :
Artificial Colours :

Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

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 : Not specified.

### Nutritional Information

Average Serving :	0.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,166.00 kJ
Energy per 100 G/ML :	275.00 kcal
Fat per 100 G/ML :	1.2 g
- of which Saturates per 100 G/ML :	0.3 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
( );   D	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
- or which Polyunsaturates per 100 G/ML: Trans Fats per 100 G\ML:	Not specified.
, .	
Trans Fats per 100 G\ML :	Not specified.
Trans Fats per 100 G\ML : Carbohydrate Per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML : Carbohydrate Per 100 G/ML : - of which Sugars per 100 G/ML :	Not specified. 56.5 g 3.5 g
Trans Fats per 100 G\ML : Carbohydrate Per 100 G/ML : - of which Sugars per 100 G/ML : - of which Polyols per 100 G/ML :	Not specified. 56.5 g 3.5 g Not specified.
Trans Fats per 100 G\ML : Carbohydrate Per 100 G/ML : - of which Sugars per 100 G/ML : - of which Polyols per 100 G/ML : - of which Starch per 100 G/ML :	Not specified. 56.5 g 3.5 g Not specified. Not specified.
Trans Fats per 100 G\ML : Carbohydrate Per 100 G/ML : - of which Sugars per 100 G/ML : - of which Polyols per 100 G/ML : - of which Starch per 100 G/ML : Fibre per 100 G/ML :	Not specified. 56.5 g 3.5 g Not specified. 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	Aluminium :	0.00 g
Plastic :	30.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	0.00 g	Wood :	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 :	Yes
Best Aquaculture Practices (BAP) Certification	No
ISO 14001 (Environmental System):	No
FSSC 22000 :	No

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 :	1905903000
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

# Standards Testing

Do you undertake trend analysis of microbiological results? :

Is shelf life testing undertaken? :

# Microbiological Standards

Not available.

### Analytical Standards

Not available.