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48 x Orange and chopped hazelnut Vegan Crown Baker Solution 90g

Short Product Name:
LEAVENED PUFF PASTRY FILLED WITH ORANGE AND HAZELNUT

Product Description:
FROZEN READY TO BAKE VEGETABLE FAT ORANGE AND CHOPPED HAZELNUT VEGAN CROWN BAKER SOLUTION 90G BRIDOR
LES MAXI GOURMANDES

General Information

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

Supplier's Product Code :
39775
Supplier: Bridor
ZA de l'Olivet

Servon-Sur-Vilaine

35530
France
P: 00332 99 00 11 67

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	3419280069527	Outer Case Length :	396 mm
Packaging Type Description :		Outer Case Width :	296 mm
Total Quantity of Inner Units in Outer Case :	1 Units	Outer Case Height :	145 mm
Is Trade Item Splittable?:	No	Product Gross Weight :	4.68 kg
		Product Net Weight :	4.32 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	8 Cases	Pallet Height :	2.04 MTR
Quantity of Layers Per Pallet :	13 Layers	Pallet Gross Weight :	514.84 kg
Quantity of Cases Per Pallet :	104 Cases		

Logistical Information

Shelf Life from Time of Production :	450 Days	Minimum Order Quantity :	100 Cases
Guaranteed Shelf Life on Delivery :	300 Days	Delivery Lead Time :	4 Days

Waste Packaging Weight - Outer Case

Glass :	Not specified.	Aluminium :	Not specified.
Plastic :	Not specified.	Steel :	Not specified.
Percentage Recycled Plastic :	Not specified.	Other :	Not specified.
Paper/Board :	Not specified.	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.	Wood Total :	Not specified.
Paper/Board :	Not specified.	Is Pallet Returnable?:	No
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments :

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance :	Denmark	Additional Origin Details : N/A
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Inner Pack Information

Internal GTIN :	Not specified.	Inner Unit Length :	85 mm
Packaging Type Description :	Paper/Polyethylene	Inner Unit Height :	30 mm
Variable Weight Consumer Item :	No	Inner Unit Width :	85 mm
Net Drained Weight :	Not specified.	Inner Product Weight :	90.00 g
		Inner Product Weight Units :	g
		Weight/Volume :	Not specified.

Handling Information

Directions For Use : Without defrosting Baking time-straight from the freezer Preheating oven 190°C Baking (in ventilated oven) approximately 18-20 min at 190°C, open damper	Storage Instructions : Store at -18°C or below before use. DO NOT REFREEZE ONCE THAWED.
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Dietary Information

Ingredients :
water, **WHEAT** flour, rapeseed oil, sugar, orange 6.5%, coconut oil, hydrogenated rapeseed oil, brown sugar, **HAZELNUTS** pieces 3.3%, fructose-glucose syrup, yeast, modified starch, salt, emulsifiers (mono- and diglycerides of fatty acids, mono and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids), gelling agents (pectin, agar), glucose syrup, acidity regulators (citric acid, hydrochloric acid, sodium carbonates), thickener (cellulose), vinegar, stabilisers (pectin, guar gum, calcium alginate, diphosphates, sodium phosphates), inverted sugar syrup, **RYE** flour, malted **BARLEY** flour, acid (lactic acid), colours (carotenes, calcium carbonate), preservative (potassium sorbate), anti-caking agent (calcium carbonate), natural orange flavouring, dried glucose syrup, beetroot juice concentrate, enzymes (amylase, xylanase), molasses, radish juice concentrate, natural flavouring, flour treatment agent (ascorbic acid), pea protein.

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) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	Yes
Almond nuts :	May Contain
Hazelnuts :	Yes
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	May Contain
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) :	Yes
Oats (and products thereof) :	No
Spelt (and products thereof) :	Yes
Kamut (and products thereof) :	Yes
Gluten content <20ppm :	-
Hydrogenated Vegetable Oil/Fat :	Yes
Palm Oil :	No
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 :	-
Suitable for Coeliacs :	-
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	-

Allergen Statement :
May contain traces of: other nuts

Nutritional Information

Average Serving :	90.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,432.00 kJ
Energy per 100 G/ML :	343.00 kcal
Fat per 100 G/ML :	21 g
- of which Saturates per 100 G/ML :	8.8 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 :	34 g
- of which Sugars per 100 G/ML :	15 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	1.7 g
Protein per 100 G/ML :	4.2 g
Salt per 100 G/ML :	0.53 g
Sodium per 100 G\ML :	0.21 g

Waste Packaging Weight - Inner Unit

Glass :	Not specified.
Plastic :	Not specified.
Percentage Recycled Plastic :	Not specified.
Paper/Board :	Not specified.

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 :	Not specified.
Steel :	Not specified.
Other :	Not specified.
Wood :	Not specified.
Fibre Based Composite :	Not specified.

Other Accreditation : N/A	
Intra Stat/Taric Code :	19012000
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
E. Coli (cfu/g or ml)	Every 6 months	<10	100	-	
Moulds (cfu/g or ml)	Every 6 months	<1000	10000	-	
Salmonella	Every 6 months	<0	0	-	
Staphylococcus Aureus (cfu/g or ml)	Every 6 months	<100	1000	-	
Total Viable Count (TVC) (cfu/g or ml)	Every 6 months	<100000	1000000	-	

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Dimensions Height (mm)	Every Batch	=30	25 to 35	-	
Dimensions Length (mm)	Every Batch	=85	75 to 95	-	
Dimensions Width (mm)	Every Batch	=85	75 to 95	-	