MC1105 13 March 2024 13 March 2024 2d125ebaeef2472ebbd98e81134877e4



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Five Layer Beef Lasagne

Short Product Name: Beef Lasagne

Product Description: Beef & Pancetta sauce and cheese sauce made with mature cheddar and red Leicester cheese layered between egg pasta sheets with a mozzarella and cheddar cheese topping

General Information

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

Supplier: What's Cooking Deeside UK Ltd Estuary House Tenth Avenue, Zone 3 Deeside Industrial Park Flintshire CH5 2UA United Kingdom P: 01244 286200

Supplier's Product Code :

MC1105

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	5016236021172	Outer Case Length :	353 mm
Packaging Type Description :		Outer Case Width :	267 mm
Total Quantity of Inner Units in Outer Case :	24 Units	Outer Case Height :	301 mm
Is Trade Item Splittable? :	-	Product Gross Weight :	11.90 kg
		Product Net Weight :	11.16 kg
Pallet Information			

Quantity of Cases Per Pallet Layer :	11 Cases	Pallet Height :	1.67 MTR
Quantity of Layers Per Pallet :	5 Layers	Pallet Gross Weight :	682.67 kg
Quantity of Cases Per Pallet :	55 Cases		
Logistical Information			
Shelf Life from Time of Production :	547 Days	Minimum Order Quantity :	110 Cases
Guaranteed Shelf Life on Delivery :	274 Days	Delivery Lead Time :	7 Days
Waste Packaging Weight - Ou	ter 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 :	311.00 g	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

Waste Packaging Weight - Transport Packaging

Plastic :	114.00 g
Paper/Board :	0.00 g
Percentage Recycled Plastic :	0.00 %
Other Information	

Supplier Comments : None

Wood Total : 0.00 g Is Pallet Returnable?: Yes

INNER PRODUCT

Origin Information

Product Country of Origin/Place of United Kingdom Provenance :

Additional Origin Details : UK

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Inner Pack Information

Internal GTIN :	Not specified.	Inner Unit Length :	165 mm
Packaging Type Description :	Tray & Heat Sealed	Inner Unit Height :	151 mm
Variable Weight Consumer Item :	No	Inner Unit Width :	45 mm
Net Drained Weight :	Not specified.	Inner Product Weight :	465.00 g
		Inner Product Weight Units :	g

Weight/Volume : Not specified.

Handling Information

Directions For Use :

Defrost in refrigerator. Once defrosted do not refreeeze. Cook from defrost: Pierce film, cook in microwave (1800W) for 3 mins 45 secs. Ensure product is piping hot before serving. Storage Instructions : Keep frozen at less than -18°C

Dietary Information

Ingredients :

Bolognaise Sauce (59%) (beef (35.5%), Tomatoes, Water, Tomato Puree, Onion, Pancetta (Pork Belly, Water, Salt, Glucose Syrup, Maltodextrin, Onion Extract, Antioxidants (E301, E331), Preservatives (E252, E250)), Beef Glace (Concentrated Beef Juices, Corn Starch, Sugar, Salt, Tomato Purée, Onion Concentrate), Red Wine, Corn Flour, Rapeseed Oil, Garlic, Salt, Ground Fennel, Oregano, Basil, Stabiliser (E412, E415), Black Pepper), Béchamel Sauce (Water, Vintage Cheddar Cheese (MLK, Vowder, Modified Maize Starch, Butter (McMater, Vintage Cheddar Cheese (MLK, Colour (E160b (ii))), Salt), Lasagne Sheets (Durum WHEAT Semolina, EGG, Water), Cheese Topping (Mozzarella Cheese (MLK), Cheddar Cheese (MILK))

Product contains:	
GM Protein/DNA :	No
Celery/Celeriac (and products thereof):	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	Yes
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	Yes
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

Product contains :

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

Product suitability:

Suitable for a Vegetarian Diet:	No
Suitable for a Vegan Diet :	No
Suitable for Sufferers of Lactose Intolerance :	No
Suitable for Coeliacs :	-
Approved for a Halal Diet:	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar):	-

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:	-
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

Allergen Statement :

All KK labels state the following:

Allergy Advice:- For allergens & cereals containing gluten, see ingredients in bold. This product contains Milk, Gluten (Wheat), Egg.

Nutritional Information

Average Serving :	465.00 g or ml
Count per 100g:	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	623.00 kJ
Energy per 100 G/ML :	149.00 kcal
Fat per 100 G/ML :	6.8 g
- of which Saturates per 100 G/ML :	3.21 g
- of which Mono-unsaturates per 100 G/ML :	2.65 g
- of which Polyunsaturates per 100 G/ML :	0.64 g
Trans Fats per 100 G\ML :	0.20 g
Carbohydrate Per 100 G/ML :	11.4 g
- of which Sugars per 100 G/ML :	2.7 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML:	1.2 g
Protein per 100 G/ML :	9.94 g
Salt per 100 G/ML :	0.79 g
Sodium per 100 G\ML:	0.311 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 :	18.00 g
Percentage Recycled Plastic :	0.00 %
Paper/Board :	0.00 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) :	-
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	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No
Standards Testing	

Other Accreditation : None	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	16025095
Identification/Health Marks :	GB DZ 024

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Do you undertake trend analysis of microbiological results? :	No
Is shelf life testing undertaken? :	No

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml) Note
E. Coli (cfu/g or ml)	Annually	<10	100	-
Enterobacteriaceae (cfu/g or ml)	Annually	<100	100000	-
Listeria Monocytogenes	Annually	<0	100	-
Salmonella	Annually	<0	0	-
Staphylococcus Aureus (cfu/g or ml)	Annually	<20	100	-
Total Viable Count (TVC) (cfu/g or ml)	Annually	<100000	1000000	-

Analytical Standards

Not available.