Supplier's Product Code : Product Added : Last Updated by Supplier : erudus id : 8174 11 March 2025 12 March 2025

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# Kingsmill Professional Malted Bloomer 700g

Short Product Name:

Brown Bread with Malted Wheat Flakes

Product Description:

Brown Bread with Malted Wheat Flakes

#### **General Information**

Food/Drink: Food

Product Category: Frozen

Generic Product Type:

Supplier's Product Code:

8174

Supplier: Allied Bakeries (ABF)

1 Vanwall Place Vanwall Business Park Maidenhead

SL6 4UF United Kingdom

P:

### **OUTER PRODUCT**

#### Outer case Information

Outer Case GTIN :	05010092809011	Outer Case Length :	331 mm
Packaging Type Description :		Outer Case Width:	301 mm
Total Quantity of Inner Units in Outer Case :	6 Units	Outer Case Height:	261 mm
Is Trade Item Splittable? :	Yes	Product Gross Weight:	4.43 kg
		Product Net Weight:	4.20 kg
Pallet Information			
Quantity of Cases Per Pallet Layer :	10 Cases	Pallet Height :	2.90 MTR
Quantity of Layers Per Pallet :	6 Layers	Pallet Gross Weight :	Not specified.
Quantity of Cases Per Pallet:	60 Cases		
Logistical Information			
Shelf Life from Time of Production :	365 Days	Minimum Order Quantity:	Not specified.
Guaranteed Shelf Life on Delivery:	Not specified.	Delivery Lead Time :	Not specified.
Waste Packaging Weight - Oute	er 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:	278.00 g	Wood:	Not specified.
		Fibre Based Composite :	Not specified.
Waste Packaging Weight - Tra	nsport Packaging		
Plastic:	Not specified.	Wood Total:	Not specified.

Is Pallet Returnable?:

#### Other Information

Percentage Recycled Plastic:

Paper/Board:

Supplier Comments:

Product delivered in cardboard boxes. No pallet

Not specified.

Not specified.

## INNER PRODUCT

#### Origin Information

Product Country of Origin/Place of Provenance :

United Kingdom

### Additional Origin Details :

Produced in the UK. The primary ingredient, wheat flour (50-60% of finished product), is UK milled from predominantly UK wheat.

#### Inner Pack Information

Internal GTIN:	5010092817412
Packaging Type Description :	Box
Variable Weight Consumer Item:	No
Net Drained Weight:	Not specified.

Inner Unit Length:	230 mm
Inner Unit Height:	150 mm
Inner Unit Width:	130 mm
Inner Product Weight:	700.00 g
Inner Product Weight Units:	g

#### Weight/Volume:

Not specified.

### **Handling Information**

#### Directions For Use :

Neep Frozen: Store at -18°C or below.

Defrost Instructions: Allow to defrost in a dry, clean environment at room temperature for approximately 2-3 hours or until fully defrosted. After defrosting, store in a cool dry place and use within 5 days. Once opened reseal bag to retain freshness.

Once defrosted do not re-freeze.

#### Storage Instructions:

Keep Frozen: Store at -18°C or below.

Defrost Instructions: Allow to defrost in a dry, clean environment at room temperature for approximately 2-3 hours or until fully defrosted. After defrosting, store in a cool dry place and use within 5 days. Once opened reseal bag to retain freshness.

Once defrosted do not re-freeze.

### **Dietary Information**

#### Ingredients:

WHEAT Flour (with calcium, iron, niacin (B3) and thiamin (B1)), Water, Malted WHEAT Flakes (6%), Yeast, Malted BARLEY Flour, WHEAT Protein, WHEAT Bran, Fermented WHEAT Flour, Salt, Sustainable SOYA Flour, Vegetable Oils (Rapeseed Oil, Sustainable Palm), Dried WHEAT Sourdough, WHEAT Semolina, Vinegar, Flour Treatment Agent: Ascorbic Acid (Vitamin C).

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 :	Yes
Wheat (and products thereof):	Yes
Rye (and products thereof) :	No
Barley (and products thereof) :	Yes
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 :	Yes
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

roduct contains :		
Artificial Antioxidants :	No	
Artificial Colours :	No	
Artificial Flavourings :	No	
Artificial Flavour Enhancers :	No	
Artificial Preservatives :	No	
Artificial Sweeteners :	No	
Product suitability:		
roduct 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 -	

Allergen Statement : Not specified.

## **Nutritional Information**

Average Serving :	50.00 g or ml
Count per 100g:	Not specified.
Count Per Pack :	14
Energy per 100 G/ML:	1,055.00 kJ
Energy per 100 G/ML:	249.00 kcal
Fat per 100 G/ML:	2 g
- of which Saturates per 100 G/ML :	0.4 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 :	46.2 g
- of which Sugars per 100 G/ML :	3.4 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML:	3.6 g
Protein per 100 G/ML :	9.4 g
Salt per 100 G/ML :	0.85 g
Sodium per 100 G\ML:	0 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:	Not specified.
Plastic:	Not specified.
Percentage Recycled Plastic:	Not specified.
Paper/Board :	Not specified.

Aluminium:	Not specified.
Steel:	Not specified.
Other:	Not specified.
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):	-
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) :	Yes
School Approved (The Requirement for School Food Regulation 2014):	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification:	ı <del>-</del>
ISO 14001 (Environmental System):	No
FSSC 22000:	No

Other Accreditation : Not specified.		
Intra Stat/Taric Code :	Not specified.	
Commodity Code:	1905908000	
Identification/Health Marks :	Not specified.	

# Standards Testing

Do you undertake trend analysis of microbiological results?:	Yes
Is shelf life testing undertaken? :	Yes

# Microbiological Standards

Not available.

## **Analytical Standards**

Not available.

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