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Vegetable Nuggets 18g (2kg) (1 x 1)

Short Product Name:  
Vegetable Nuggets 18g (2kg) (1 x 1)

Product Description:  
Seasoned mixed vegetables formed into a nugget shape and coated in breadcrumbs. (1 x 1)

General Information

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

**Supplier's Product Code :**  
KV2156  
**Supplier:** Central Foods Group Limited  
Maple Court  
Ash Lane  
Collingtree  
Northamptonshire  
NN4 0NB  
England  
P: 01604 858 522

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	05060062470307	Outer Case Length :	200 mm
Packaging Type Description :		Outer Case Width :	200 mm
Total Quantity of Inner Units in Outer Case :	1 Units	Outer Case Height :	170 mm
Is Trade Item Splittable?:	No	Product Gross Weight :	2.13 kg
		Product Net Weight :	2.00 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	30 Cases	Pallet Height :	1.68 MTR
Quantity of Layers Per Pallet :	9 Layers	Pallet Gross Weight :	589.56 kg
Quantity of Cases Per Pallet :	270 Cases		

Logistical Information

Shelf Life from Time of Production :	405 Days	Minimum Order Quantity :	1 Cases
Guaranteed Shelf Life on Delivery :	203 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 :	102.00 g	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?:	Yes
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments :
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INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance :	United Kingdom	Additional Origin Details : Not specified.
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Inner Pack Information

Internal GTIN :	Not specified.	Inner Unit Length :	0 mm
Packaging Type Description :	Polythene Bag	Inner Unit Height :	0 mm
Variable Weight Consumer Item :	No	Inner Unit Width :	0 mm
Net Drained Weight :	Not specified.	Inner Product Weight :	1.00 kg
		Inner Product Weight Units :	kg
		Weight/Volume : Not specified.	

Handling Information

Directions For Use : From Frozen unless otherwise stated Oven: Preheat oven to 220°C / 200°C (fan). Place vegetable nuggets on a baking tray and cook for 12-14 mins, turning halfway through cooking time. Deep Fry: Preheat oil to 180°C and deep fry for 3 mins. Drain well before serving. All appliances vary, these are guidelines only. Ensure vegetable nuggets are piping hot throughout before serving. To maintain vegan integrity, please ensure all equipment used for vegan preparation/cooking/serving is clean or dedicated for vegan use only.	Storage Instructions: Keep Frozen. Store at -18°C or below
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Dietary Information

<div><div>Ingredients :</div><div>Vegetables (46%) [Carrot, Sweetcorn, Green Beans, Cauliflower, Potato], Breadcrumbs (19%) [Fortified Wheat Flour (<b>WHEAT</b> Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Yeast, Salt, Flour Treatment Agent (Ascorbic Acid), Emulsifier (Mono- and Diacetyl Tartaric Acid Esters of Mono- and Diglycerides of Fatty Acids)], Water, Vegetable Oils (Sunflower, Rapeseed) in varying proportions, Fortified Wheat Flour (<b>WHEAT</b> Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Dehydrated Potato, Salt, Thickener (Hydroxypropyl Methyl Cellulose), <b>WHEAT</b> Starch, Flavouring, Maltodextrin, White Pepper, Sugar, Yeast Extract, Onion Powder, Carrot Powder, Acid (Citric Acid), Parsley, Turmeric, Colour (Paprika Extract).</div></div>	
Product contains:	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) :	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) :	Yes
Kamut (and products thereof) :	Yes
Gluten content <20ppm :	-
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0
<div><div>Allergen Statement :</div><div>Not specified.</div></div>	

Nutritional Information

Average Serving :	18.00 g or ml
Count per 100g :	5.56 Pieces
Count Per Pack :	Not specified.
Energy per 100 G/ML :	823.00 kJ
Energy per 100 G/ML :	197.00 kcal
Fat per 100 G/ML :	9.2 g
- of which Saturates per 100 G/ML :	0.9 g
- of which Mono-unsaturates per 100 G/ML :	6.64 g
- of which Polyunsaturates per 100 G/ML :	1.26 g
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	24 g
- of which Sugars per 100 G/ML :	3.9 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	2.7 g
Protein per 100 G/ML :	3.1 g
Salt per 100 G/ML :	0.53 g
Sodium per 100 G\ML :	0.212 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 :	-
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	-
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	-
RSPCA Assured :	-
LEAF Marque (Linking Environment and Farming) :	No
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) :	-
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	-
ISO 14001 (Environmental System) :	-
FSSC 22000 :	-

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 : Not specified.	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	2004909880
Identification/Health Marks :	Not specified.

Standards Testing

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

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Bacillus Cereus (cfu/g or ml)	Monthly	<100	100	-	
Coliforms (cfu/g or ml)	Monthly	<10000	10000	-	
E. Coli (cfu/g or ml)	Monthly	<100	100	-	
Salmonella	Monthly	=0	0	25g	Not detected in 25g
Staphylococcus Aureus (cfu/g or ml)	Monthly	<100	100	-	
Total Viable Count (TVC) (cfu/g or ml)	Monthly	<1000000	1000000	-	

Analytical Standards

Not available.