Supplier's Product Code : Product Added : Last Updated by Supplier : erudus id : 39196 19 November 2019 10 June 2022 90e9628a3b4944fc86f88e008a87346c



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50 MULTIGRAIN BAGUETTINE SANDWICH 140g

Short Product Name:

MULTIGRAIN BAGUETTINE

Product Description:

 $\stackrel{\cdot}{\text{MULTIGRAIN}} \text{ BAGUETTINE SANDWICH 140g X 50 stone part-baked frozen - BRIDOR}$

General Information

Food/Drink: Food

Product Category: Frozen

Generic Product Type: Bread

Supplier's Product Code:

39196 Supplier: Bridor ZA de l'Olivet

Noyal-Sur-Vilaine

35538 France P: 00332 99 00 11 67

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	3419280063082	Outer Case Length:	590 mm
Packaging Type Description :	Case	Outer Case Width :	387 mm
Total Quantity of Inner Units in Outer Case:	50 Units	Outer Case Height:	241 mm
Is Trade Item Splittable?:	No	Product Gross Weight :	7.66 kg
	Product Net Weight:	7.00 kg	

Pallet Information

Quantity of Cases Per Pallet Layer :	5 Cases	Pallet Height :	2.08 MTR
Quantity of Layers Per Pallet :	8 Layers	Pallet Gross Weight :	340.00 kg
Quantity of Cases Per Pallet	40 Cases		

Logistical Information

Shelf Life from Time of Production :	450 Days	Minimum Order Quantity:	1 Cases
Guaranteed Shelf Life on Delivery :	360 Days	Delivery Lead Time :	3 Days

Waste Packaging Weight - Outer Case

Glass:	0.00 g	Aluminium:	0.00 g
Plastic:	31.14 g	Steel:	0.00 g
Percentage Recycled Plastic:	Not specified.	Other:	0.00 g
Paper/Board:	759.00 g	Wood:	Not specified.
		Fibre Based Composite :	Not specified.

Waste Packaging Weight - Transport Packaging

Plastic:	400.00 g	Wood Total :	18,000.00 g
Paper/Board :	0.00 g	Is Pallet Returnable?:	No
Parcentage Pacycled Plastic	Not specified		

Other Information

Supplier Comments:

Nutritional information based on 100g of product. No minimum order for the product lines as long as this is a part of a full lorry drop / order. Delivery lead time: Day 1 for Day 4 (Tuesdays for Fridays, and Fridays for Mondays)

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance:	France
Provenance.	

Additional Origin Details:

N/A

Inner Pack Information

Internal GTIN:	3419280034617
Packaging Type Description :	Paper/Polyethylene
Variable Weight Consumer Item:	No
Net Drained Weight:	Not specified.

Inner Unit Length:	580 mm
Inner Unit Height:	900 mm
Inner Unit Width:	240 mm
Inner Product Weight:	Not specified.
Inner Product Weight Units:	g

Weight/Volume:

Vergin Volunt = 140g.

1 product = 140g.

1 plastic bag of 50 products per case.

Net weight per bag = 7kg.

Product length = 27cm +/-2.5cm

Product width = 6.5cm +/-1cm

Product height = 4cm +/-0.5cm

Handling Information

Directions For Use :

Without defrosting.
Preheating oven 230°C.
Baking (in ventilated oven) approximately 10-12 min at 190-200°C.
Nota: Each oven has its own characteristics. We suggest you record all parameters giving the best results baking with your equipment.

Storage Instructions:

Store at -18°C or below before use. until the best befor e date recorded on the packaging

Dietary Information

Ingredients:

« Label Rouge » WHEAT flour, water, sunflower seeds 2.3%, poppy seeds 1.6%, millet seeds 1.6%, SESAME seeds 1.6%, salt, yellow flax seeds 0.9%, brown flax seeds 0.9%, yeast, WHEAT gluten, flour treatment agent (ascorbic acid), malted WHEAT flour

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):	May Contain
Milk (and products thereof):	No
Mustard (and products thereof) :	May Contain
Peanuts (and products thereof):	No
Sesame Seeds (and products thereof) :	Yes
Crustacea (and products thereof):	No
Molluscs (and products thereof):	No
Nuts (and products thereof) :	May Contain
Almond nuts:	May Contain
Hazelnuts:	May Contain
Walnuts:	May Contain
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:	-
Hydrogenated Vegetable Oil/Fat:	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

Product contains:		
Artificial Antioxidants :	No	
Artificial Colours :	No	
Artificial Flavourings :	No	
Artificial Flavour Enhancers :	No	
Artificial Preservatives :	No	
	No	
Artificial Sweeteners :	140	
Product suitability:		
	Yes	
Product suitability:		
Product suitability: Suitable for a Vegetarian Diet :	Yes	
Product suitability: Suitable for a Vegetarian Diet: Suitable for a Vegan Diet:	Yes Yes	
Product suitability: Suitable for a Vegetarian Diet: Suitable for a Vegan Diet: Suitable for Sufferers of Lactose Intolerance:	Yes Yes Yes	
Product suitability: Suitable for a Vegetarian Diet: Suitable for a Vegan Diet: Suitable for Sufferers of Lactose Intolerance: Suitable for Coeliacs:	Yes Yes Yes No	

Allergen Statement :

Not specified.

Nutritional Information

Average Serving :	140.00 g or ml
Count per 100g:	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML:	1,141.00 kJ
Energy per 100 G/ML:	270.00 kcal
Fat per 100 G/ML:	4.6 g
- of which Saturates per 100 G/ML :	0.61 g
- of which Mono-unsaturates per 100 G/ML :	1.18 g
- of which Polyunsaturates per 100 G/ML:	2.67 g
Trans Fats per 100 G\ML:	0.00 g
Carbohydrate Per 100 G/ML:	45.5 g
- of which Sugars per 100 G/ML:	1.27 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML:	Not specified.
Fibre per 100 G/ML :	3.77 g
Protein per 100 G/ML:	9.28 g
Salt per 100 G/ML :	1.2 g
Sodium per 100 G\ML:	0.482 g

Vitamin A per 100g:	0.00 µg
Vitamin C per 100g:	0.00 mg
Folate/Folic Acid per 100g:	Not specified.
Calcium per 100g:	43.80 mg
Iron per 100g:	2.00 mg
Zinc per 100g:	Not specified.
Cholesterol per 100 G/ML (UK/FR):	0.00 g
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:	31.14 g
Percentage Recycled Plastic:	Not specified.
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) :	No
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

Other Accreditation : N/A	
Intra Stat/Taric Code :	19059030
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of microbiological results?:

Is shelf life testing undertaken?: No

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml) Note
Aerobic Colony Count (ACC) (cfu/g or ml)	Every 6 months	<10000	100000	-
Bacillus Cereus (cfu/g or ml)	Every 6 months	<100	1000	-
E. Coli (cfu/g or ml)	Every 6 months	<10	100	-
Moulds (cfu/g or ml)	Every 6 months	<500	5000	-
Moulds & Yeast (cfu/g or ml)	Every 6 months	<500	5000	-
Salmonella	Every 6 months	=0	0	25g
Staphylococcus Aureus (cfu/g or ml)	Every 6 months	<100	1000	-
Total Viable Count (TVC) (cfu/g or ml)	Every 6 months	<50000	50000	-
Yeast (cfu/g or ml)	Every 6 months	<500	5000	-

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml) Note
Dimensions Height (mm)	Every Batch	<40	35 to 45	-
Dimensions Length (mm)	Every Batch	<270	245 to 295	-
Dimensions Width (mm)	Every Batch	<65	55 to 75	-
Weight (g)	Hourly	=140	127.4 to 0	-