

Supplier's Product Code :  
Product Added :  
Last Updated by Supplier :  
erudus id :

210034.651639  
31 December 2025  
31 December 2025  
a03992e1c3c24d07848f20941b907b7d



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## Almond Croissant

Short Product Name:  
Almond Croissant

Product Description:  
An unbaked, frozen, pre-proofed croissant with almond filling, topped with flaked almonds.

### General Information

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

Supplier's Product Code :  
210034.651639  
Supplier: Lantmannen Unibake  
Maidstone Road  
Kingston  
Milton Keynes  
MK10 0BD  
England  
P: 07780837112

## OUTER PRODUCT

### Outer case Information

Outer Case GTIN : 05038910006756

Outer Case Length : 396 mm

Packaging Type Description :

Outer Case Width : 296 mm

Total Quantity of Inner Units in Outer Case : 48 Units

Outer Case Height : 190 mm

Is Trade Item Splittable? : No

Product Gross Weight : 5.02 kg

Product Net Weight : 4.63 kg

### Pallet Information

Quantity of Cases Per Pallet Layer : 10 Cases

Pallet Height : 1.67 MTR

Quantity of Layers Per Pallet : 8 Layers

Pallet Gross Weight : 379.60 kg

Quantity of Cases Per Pallet : 80 Cases

### Logistical Information

Shelf Life from Time of Production : 365 Days

Minimum Order Quantity : Not specified.

Guaranteed Shelf Life on Delivery : 120 Days

Delivery Lead Time : Not specified.

### Waste Packaging Weight - Outer Case

Glass : 0.00 g

Aluminium : 0.00 g

Plastic : 2.38 g

Steel : 0.00 g

Percentage Recycled Plastic : 0.00 %

Other : 0.00 g

Paper/Board : 363.00 g

Wood : Not specified.

Fibre Based Composite : Not specified.

### Waste Packaging Weight - Transport Packaging

Plastic : 300.00 g

Wood Total : 20,000.00 g

Paper/Board : 0.00 g

Is Pallet Returnable? : Yes

Percentage Recycled Plastic : 0.00 %

### Other Information

Supplier Comments :

## INNER PRODUCT

### Origin Information

Product Country of Origin/Place of Provenance :

Belgium

Additional Origin Details :

Not specified.

### 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 :

830 mm

Net Drained Weight :

Not specified.

Inner Product Weight :

Not specified.

Inner Product Weight Units :

g

Weight/Volume :

Not specified.

### Handling Information

Directions For Use :

Keep frozen (< -18°C)

Storage Instructions :

Bake for 20 minutes at 190°C.

## Dietary Information

### Ingredients :

Dough: **WHEAT** Flour (contains: **WHEAT** Gluten), Water, Palm Fat, Yeast, Sugar, Butter (**MILK**), Coconut Oil, Rapeseed Oil, Salt, Baking Improver (**WHEAT** Gluten, **WHEAT** Flour, Flour Treatment Agent (Ascorbic Acid E300)), Emulsifier (Mono- and diglycerides of fatty acids E471), Acidity Regulator (Citric Acid E330), Flavouring, **EGG**, **ALMOND** Filling (19%) (Sugar, **ALMONDS** (6.5%), **EGG** White, Inverted Sugar Syrup, Water, **EGG** Yolk, Invertase E1103). Topping: **ALMOND** Flakes (4.2%). Inclusion: 1 x 65g Icing Sugar Pot (Icing Sugar, Potato Starch).

### 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) :	Yes
Almond nuts :	Yes
Hazelnuts :	May Contain
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 :	Yes
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
Artificial Sweeteners :	No

  

### Product suitability:

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

### Allergen Statement :

For allergens, including cereals containing gluten, see ingredients in capitals. May also contain traces of other nuts.

## Nutritional Information

Average Serving :	83.00 g or ml	Vitamin A per 100g :	Not specified.
Count per 100g :	Not specified.	Vitamin C per 100g :	Not specified.
Count Per Pack :	48	Folate/Folic Acid per 100g :	Not specified.
Energy per 100 G/ML :	1,701.00 kJ	Calcium per 100g :	Not specified.
Energy per 100 G/ML :	407.00 kcal	Iron per 100g :	Not specified.
Fat per 100 G/ML :	21.05 g	Zinc per 100g :	Not specified.
- of which Saturates per 100 G/ML :	8.97 g	Cholesterol per 100 G/ML (UK/FR) :	Not specified.
- of which Mono-unsaturates per 100 G/ML :	8.22 g	Non Milk Extrinsic Sugars per 100gm :	Not specified.
- of which Polyunsaturates per 100 G/ML :	2.76 g	Alcoholic Strength %Vol :	Not specified.
Trans Fats per 100 G/ML :	Not specified.	Fat Percentage in Dry Matter per 100g :	Not specified.
Carbohydrate Per 100 G/ML :	43.85 g		
- of which Sugars per 100 G/ML :	13.7 g		
- of which Polyols per 100 G/ML :	Not specified.		
- of which Starch per 100 G/ML :	Not specified.		
Fibre per 100 G/ML :	2.35 g		
Protein per 100 G/ML :	9.3 g		
Salt per 100 G/ML :	0.73 g		
Sodium per 100 G/ML :	0.29 g		

## Waste Packaging Weight - Inner Unit

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	15.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	0.00 %	Other :	0.00 g
Paper/Board :	0.00 g	Wood :	Not specified.

## Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes	Other Accreditation :	Not specified.
Red Tractor :	No	Intra Stat/Taric Code :	Not specified.
Fairtrade :	No	Commodity Code :	Not specified.
Marine Stewardship Council Certified (MSC) :	-	Identification/Health Marks :	Not specified.
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 :	-		
ISO 14001 (Environmental System) :	No		
FSSC 22000 :	No		

## 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
Aerobic Colony Count (ACC) (cfu/g or ml)	Every 6 months	<1000	1000	83g	
Bacillus Cereus (cfu/g or ml)	Every 6 months	<1000	1000	83g	Bacillus Species Tested rather than Bacillus Cereus.
Clostridium Perfringens (cfu/g or ml)	Every 6 months	<1000	1000	83g	
E. Coli (cfu/g or ml)	Every 6 months	<50	50	83g	
Moulds (cfu/g or ml)	Every 6 months	<1000	1000	83g	
Salmonella	Every 6 months	<0	1	83g	
Staphylococcus Aureus (cfu/g or ml)	Every 6 months	<100	100	83g	
Total Viable Count (TVC) (cfu/g or ml)	Every 6 months	<1000	1000	83g	
Yeast (cfu/g or ml)	Every 6 months	<1000	1000	83g	

## Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Dimensions Height (mm)	Hourly	=55	42 to 69	-	Baked Product
Dimensions Length (mm)	Hourly	=165	145 to 185	-	Baked Product
Dimensions Width (mm)	Hourly	=75	60 to 90	-	Baked Product
Weight (g)	Hourly	=83	74 to 92	-	Baked Product