Supplier's Product Code : Product Added : Last Updated by Supplier : erudus id : 80525 30 April 2024 30 April 2024 a1ddf9ccacac444fa52232fee8b0a0af



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80525 Schulstad Mini Danish Selection

Short Product Name: Schulstad Mini Danish Selection

Product Description:

A selection of 5 Danish pastries: Mini Maple Pecan Plait, Mini Cinnamon Swirl, Mini Raspberry Crown, Mini Apple Coronet and Mini Vanilla Crown

vanilla Crown

General Information

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

Supplier's Product Code:

80525

MULTIPACK PRODUCT

Supplier: Lantmannen Unibake

Maidstone Road Kingston Milton Keynes

MK10 0BD England P: 07780837112

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	05701536805255	Outer Case Length :	393 mm
Packaging Type Description :		Outer Case Width:	293 mm
Total Quantity of Inner Units in Outer Case:	5 Units	Outer Case Height:	136 mm
Is Trade Item Splittable? : No	No	Product Gross Weight:	5.79 kg
		Product Net Weight:	5.44 kg
Pallet Information			
Quantity of Cases Per Pallet Layer:	10 Cases	Pallet Height :	1.66 MTR
Quantity of Layers Per Pallet :	11 Layers	Pallet Gross Weight:	661.03 kg
Quantity of Cases Per Pallet:	110 Cases		
Logistical Information			
Shelf Life from Time of Production :	360 Days	Minimum Order Quantity :	Not specified.
Guaranteed Shelf Life on Delivery :	90 Days	Delivery Lead Time :	Not specified.
Waste Packaging Weight - Oute	r Case		
Glass:	0.00 g	Aluminium:	0.00 g
Plastic:	43.00 g	Steel:	0.00 g
Percentage Recycled Plastic :	0.00 %	Other:	0.00 g
Paper/Board: 308.00 g	308.00 g	Wood:	Not specified.
		Fibre Based Composite :	Not specified.
Waste Packaging Weight - Tran	sport Packaging		

Plastic:	0.00 g	Wood Total :	25,000.00 g
Paper/Board :	0.00 g	Is Pallet Returnable?:	-
Percentage Recycled Plastic:	Not specified.		

Other Information

Supplier Comments : Not specified.

COMPONENT 1 of 5 : Mini Raspberry Crown

Origin Information

Product Country of Origin/Place of United Kingdom Provenance :

Additional Origin Details : Not specified.

Inner Pack Information

Internal GTIN:	Not specified.
Packaging Type Description :	Polythene Bag
Variable Weight Consumer Item:	Yes
Net Drained Weight :	Not specified.

Inner Unit Length:	790 mm
Inner Unit Height:	0 mm
Inner Unit Width:	680 mm
Inner Product Weight:	43.00 g
Inner Product Weight Units:	g

Weight/Volume:

Not specified.

Handling Information

Directions For Use :

Bake from frozen for 15 minutes at 190°C. Consume on day of baking.

Storage Instructions:

Frozen < -18°C.

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Ingredients:

DOUGH: WHEAT Flour (with Calcium, Iron, Niacin, Thiamin), Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Emulsifier (E471), Salt, Acidity Regulator (E330), Flavouring), Water, Yeast, Egg (EGG, Salt), Sugar, Improver (WHEAT Flour). FILLING: Raspberry & Strawberry Filling (28.0%) (Sugar, Raspberries, Water, Strawberry Puree, Maize Starch, Gelling Agent (E406), Elderberry Juice Concentrate, Flavouring, Acidity Regulator (E331iii), Preservative (E202)), Sugar, Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Coconut Oil, Salt, Emulsifier (E471), Acidity Regulator (E330), Flavouring), Water, WHEAT Flour, ALMOND Powder, Flavouring. TOPPING: Glaze (Water, Glazing Agent (E953), Sugar, Gelling Agent (E406), Acidity Regulator (E330), Preservative (E202)). Icing: Sugar, Water, Glucose Syrup.

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) :	May Contain
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:	May Contain
Cashew nuts :	No
Pecan nuts :	May Contain
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 :	Yes
Sulphur Dioxide and Sulphites :	No
Sulphur Diovide/Sulphites Concentration	

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

HFSS (High in Fat, Salt and Sugar):

${\bf Allergen\,Statement:}$

For all ergens, including cereals containing gluten, see ingredients in CAPITALS. May also contain milk and other nuts.

Sulphur Dioxide/Sulphites Concentration:

Average Serving:	43.00 g or ml
Count per 100g:	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML:	1,572.00 kJ
Energy per 100 G/ML:	375.00 kcal
Fat per 100 G/ML:	18.2 g
- of which Saturates per 100 G/ML :	7.56 g
- of which Mono-unsaturates per 100 G/ML :	7.26 g
- of which Polyunsaturates per 100 G/ML:	2.51 g
Trans Fats per 100 G\ML:	0.00 g
Carbohydrate Per 100 G/ML:	47.5 g
- of which Sugars per 100 G/ML :	24 g
- of which Polyols per 100 G/ML:	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	1.6 g
Protein per 100 G/ML:	4.6 g
Salt per 100 G/ML :	0.21 g
Sodium per 100 G\ML:	0.084 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:	6.00 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):	-
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

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

Do you undertake trend analysis of microbiological results?:

Is shelf life testing undertaken?:

Yes

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Bacillus Cereus (cfu/g or ml)	Every 6 months	<10	1000	-	
Coliforms (cfu/g or ml)	Every 6 months	<10	10	-	
Listeria SPP	Every 6 months	<0	0	-	25g
Moulds (cfu/g or ml)	Every 6 months	<1000	1000	-	
Salmonella	Every 6 months	<0	0	-	25g
Staphylococcus Aureus (cfu/g or ml)	Every 6 months	<20	1000	-	
Total Viable Count (TVC) (cfu/g or ml)	Every 6 months	<1000	10000	-	
Yeast (cfu/g or ml)	Every 6 months	<1000	1000	-	

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Dimensions Length (mm)	Every Batch	=60.5	52 to 67	-	
Dimensions Width (mm)	Every Batch	=60.5	52 to 67	-	
Weight (g)	Every Batch	=43	38 to 48	-	

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COMPONENT 2 of 5: Mini Cinnamon Swirl

Origin Information

Product Country of Origin/Place of United Kingdom Provenance :

Additional Origin Details: Not specified.

Inner Pack Information

Internal GTIN:	Not specified.
Packaging Type Description :	Polythene Bag
Variable Weight Consumer Item:	Yes
Net Drained Weight:	Not specified.

Inner Unit Length:	790 mm
Inner Unit Height:	0 mm
Inner Unit Width:	680 mm
Inner Product Weight:	43.00 g
Inner Product Weight Units :	g

Weight/Volume: Not specified.

Handling Information

Directions For Use :

Bake from frozen for 15 minutes at 190°C. Consume on day of baking.

Storage Instructions:

Frozen < -18°C.

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Ingredients:

DOUGH: WHEAT Flour (with Calcium, Iron, Niacin, Thiamin), Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Emulsifier (E471), Salt, Acidity Regulator (E330), Flavouring), Water, Yeast, Egg (EGG, Salt), Sugar, Improver (WHEAT Flour), FILLING: Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Coconut Oil, Salt, Emulsifier (E471), Acidity Regulator (E330), Flavouring), Sugar, Water, Custard Powder (Sugar, Modified Potato Starch, Whey Powder (MILK), Skimmed MILK Powder, Coconut Oil, Stabilisers (E404, E450ii, E339ii, E451i), Glucose Syrup, Flavouring, Colour (E160aiii), Salt, MILK Protein), Sugar Syrup, Cinnamon (0.5%), WHEAT Flour, Cane Sugar Syrup. TOPPING: Glaze (Water, Glazing Agent (E953), Sugar, Gelling Agent (E406), Acidity Regulator (E330), Preservative (E202)). Icing: Sugar, Water, Glucose Syrup.

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) :	May Contain
Almond nuts:	May Contain
Hazelnuts :	No
Walnuts:	May Contain
Cashew nuts :	No
Pecan nuts :	May Contain
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 :	Yes
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	-

Product contains :		
Artificial Antioxidants :	No	
Artificial Colours :	No	
Artificial Flavourings :	No	
Artificial Flavour Enhancers :	No	
Artificial Preservatives :	Yes	
Artificial Sweeteners :	No	
B 1 : 1: 1:111:		
Product suitability:		
Suitable for a Vegetarian Diet:	Yes	
	Yes No	
Suitable for a Vegetarian Diet:		
Suitable for a Vegan Diet :		
Suitable for a Vegetarian Diet: Suitable for a Vegan Diet: Suitable for Sufferers of Lactose Intolerance:	No -	
Suitable for a Vegetarian Diet: Suitable for a Vegan Diet: Suitable for Sufferers of Lactose Intolerance: Suitable for Coeliacs:	No -	

Allergen Statement :

For allergens, including cereals containing gluten, see ingredients in CAPITALS. May contain nuts.

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Average Serving:	43.00 g or ml
Count per 100g:	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML:	1,931.00 kJ
Energy per 100 G/ML:	463.00 kcal
Fat per 100 G/ML:	29 g
- of which Saturates per 100 G/ML :	12.45 g
- of which Mono-unsaturates per 100 G/ML :	11.1 g
- of which Polyunsaturates per 100 G/ML:	4.02 g
Trans Fats per 100 G\ML:	0.13 g
Carbohydrate Per 100 G/ML:	43.6 g
- of which Sugars per 100 G/ML:	13.9 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML:	Not specified.
Fibre per 100 G/ML:	1.4 g
Protein per 100 G/ML:	6.2 g
Salt per 100 G/ML :	0.37 g
Sodium per 100 G\ML:	0.149 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:	6.00 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):	-
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

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

Do you undertake trend analysis of microbiological results?:

Is shelf life testing undertaken?:

Yes

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Coliforms (cfu/g or ml)	Every 6 months	<10	10	-	
Listeria SPP	Every 6 months	<0	0	-	25g
Moulds (cfu/g or ml)	Every 6 months	<1000	1000	-	
Salmonella	Every 6 months	<0	0	-	25g
Staphylococcus Aureus (cfu/g or ml)	Every 6 months	<20	1000	-	
Total Viable Count (TVC) (cfu/g or ml)	Every 6 months	<1000	10000	-	
Yeast (cfu/g or ml)	Every 6 months	<1000	1000	-	

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml) Note
Dimensions Height (mm)	Every Batch	=22.5	15 to 30	-
Dimensions Width (mm)	Every Batch	=62.5	50 to 70	-
Weight (g)	Every Batch	=43	38.5 to 47.5	-

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COMPONENT 3 of 5 : Mini Maple Pecan Plait

Origin Information

Product Country of Origin/Place of Provenance : United Kingdom

Additional Origin Details :

Not specified.

Inner Pack Information

Internal GTIN:	Not specified.
Packaging Type Description :	Polythene Bag
Variable Weight Consumer Item:	Yes
Net Drained Weight:	Not specified.

Inner Unit Length:	0 mm
Inner Unit Height:	0 mm
Inner Unit Width:	0 mm
Inner Product Weight:	43.50 g
Inner Product Weight Units:	g

Weight/Volume:

Not specified.

Handling Information

Directions For Use :

Bake from frozen for 15 minutes at 190°C. Consume on day of baking.

Storage Instructions:

Frozen < -18°C.

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Ingredients:

DOUGH: WHEAT Flour (with Calcium, Iron, Niacin, Thiamin), Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Emulsifier (E471), Salt, Acidity Regulator (E330), Flavouring), Water, Yeast, Egg (EGG, Salt), Sugar, Improver (WHEAT Flour), Stabiliser (E417). FILLING: Sugar, Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Coconut Oil, Salt, Emulsifier (E471), Acidity Regulator (E330), Flavouring), Water, Maple Syrup (1%), Custard Powder (Sugar, Modified Potato Starch, Whey Powder (MILK), Skimmed MILK Powder, Coconut Oil, Stabilisers (E404, E450ii, E339ii, E451i), Glucose Syrup, Flavouring, Colour (E160aiii), Salt, MILK Protein, Tapicas Starch, WHEAT Flour, Cane Sugar Syrup, Thickeners (E401, E440i), Flavouring. TOPPING: Glaze (Water, Glazing Agent (E953), Sugar, Gelling Agent (E406), Acidity Regulator (E330), Preservative (E202)), PECAN NUTS (3.5%).

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:	May Contain
Hazelnuts :	May Contain
Walnuts:	May Contain
Cashew nuts :	No
Pecan nuts :	Yes
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 :	Yes
Sulphur Dioxide and Sulphites :	No

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

Allergen Statement :

For all ergens, including cereals containing gluten, see ingredients in CAPITALS. May also contain other nuts.

Sulphur Dioxide/Sulphites Concentration:

Average Serving:	43.50 g or ml
Count per 100g:	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML:	1,839.00 kJ
Energy per 100 G/ML:	441.00 kcal
Fat per 100 G/ML:	27.03 g
- of which Saturates per 100 G/ML :	11.04 g
- of which Mono-unsaturates per 100 G/ML :	10.69 g
- of which Polyunsaturates per 100 G/ML:	4.11 g
Trans Fats per 100 G\ML:	Not specified.
Carbohydrate Per 100 G/ML:	42.73 g
- of which Sugars per 100 G/ML:	14.77 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML:	Not specified.
Fibre per 100 G/ML:	2.07 g
Protein per 100 G/ML:	5.6 g
Salt per 100 G/ML :	0.31 g
Sodium per 100 G\ML:	0.125 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:	6.00 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):	-
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

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

Do you undertake trend analysis of microbiological results?:

Is shelf life testing undertaken?:

Yes

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Bacillus Cereus (cfu/g or ml)	Every 6 months	<10	1000	-	
Coliforms (cfu/g or ml)	Every 6 months	<10	10	-	
Listeria SPP	Every 6 months	<0	0	-	25g
Moulds (cfu/g or ml)	Every 6 months	<1000	1000	-	
Salmonella	Every 6 months	<0	0	-	25g
Staphylococcus Aureus (cfu/g or ml)	Every 6 months	<20	1000	-	
Total Viable Count (TVC) (cfu/g or ml)	Every 6 months	<1000	10000	-	
Yeast (cfu/g or ml)	Every 6 months	<1000	1000	-	

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml) Note	
Dimensions Length (mm)	Every Batch	=67.5	60 to 75	-	
Dimensions Width (mm)	Every Batch	=47.5	40 to 60	-	
Weight (g)	Every Batch	=43.5	36 5 to 53 5	_	

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COMPONENT 4 of 5 : Mini Apple Coronet

Origin Information

Product Country of Origin/Place of Provenance : United Kingdom

Additional Origin Details :

Not specified.

Inner Pack Information

Internal GTIN:	Not specified.
Packaging Type Description :	Polythene Bag
Variable Weight Consumer Item:	Yes
Net Drained Weight:	Not specified.

Inner Unit Length:	790 mm
Inner Unit Height:	0 mm
Inner Unit Width:	680 mm
Inner Product Weight :	43.00 g
Inner Product Weight Units:	g

Weight/Volume:

Not specified.

Handling Information

Directions For Use :

Bake from frozen for 15 minutes at 190°C. Consume on day of baking.

Storage Instructions:

Frozen < -18°C.

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Ingredients:

DOUGH: WHEAT Flour (with Calcium, Iron, Niacin, Thiamin), Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Emulsifier (E471), Salt, Acidity Regulator (E330), Flavouring), Water, Yeast, Egg (EGG, Salt), Sugar, Improver (WHEAT Flour), Stabiliser (E417), FILLING: Apple Filling (28%) (Apples, Sugar, Cornflour, Water, Flavouring, Preservative (E202)). TOPPING: Glaze (Water, Glazing Agent (E953), Sugar, Gelling Agent (E406), Acidity Regulator (E330), Preservative (E202)). lcing: Sugar, Water, Glucose Syrup.

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) :	May Contain
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) :	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 :	Yes
Sulphur Dioxide and Sulphites :	No

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

Allergen Statement :

For all lergens, including cereals containing gluten, see ingredients in CAPITALS. May contain traces of nuts, milk.

Sulphur Dioxide/Sulphites Concentration:

Average Serving:	43.00 g or ml
Count per 100g:	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML:	1,469.00 kJ
Energy per 100 G/ML:	351.00 kcal
Fat per 100 G/ML:	15.9 g
- of which Saturates per 100 G/ML :	6.48 g
- of which Mono-unsaturates per 100 G/ML :	6.49 g
- of which Polyunsaturates per 100 G/ML :	2.21 g
Trans Fats per 100 G\ML:	0.00 g
Carbohydrate Per 100 G/ML:	46.07 g
- of which Sugars per 100 G/ML:	18.4 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML:	2.3 g
Protein per 100 G/ML:	4.67 g
Salt per 100 G/ML :	0.28 g
Sodium per 100 G\ML:	0.112 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:	6.00 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):	-
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

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

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Do you undertake trend analysis of microbiological results?:

Is shelf life testing undertaken?:

Yes

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Bacillus Cereus (cfu/g or ml)	Every 6 months	<10	1000	-	
Coliforms (cfu/g or ml)	Every 6 months	<10	10	-	
Listeria SPP	Every 6 months	<0	0	-	25g
Moulds (cfu/g or ml)	Every 6 months	<1000	1000	-	
Salmonella	Every 6 months	<0	0	-	25g
Staphylococcus Aureus (cfu/g or ml)	Every 6 months	<20	1000	-	
Total Viable Count (TVC) (cfu/g or ml)	Every 6 months	<1000	10000	-	
Yeast (cfu/g or ml)	Every 6 months	<1000	1000	-	

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml) Note
Dimensions Height (mm)	Every Batch	=22	19 to 25	-
Dimensions Length (mm)	Every Batch	=67.5	62 to 73	-
Dimensions Width (mm)	Every Batch	=54	50 to 58	-
Weight (g)	Every Batch	=43	38.5 to 47.5	-

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COMPONENT 5 of 5 : Mini Vanilla Crown

Origin Information

Product Country of Origin/Place of Provenance : United Kingdom

Additional Origin Details : Not specified.

Inner Pack Information

Internal GTIN:	Not specified.
Packaging Type Description :	Polythene Bag
Variable Weight Consumer Item:	Yes
Net Drained Weight:	Not specified.

Inner Unit Length:	790 mm
Inner Unit Height:	0 mm
Inner Unit Width:	680 mm
Inner Product Weight:	43.00 g
Inner Product Weight Units:	g

Weight/Volume:

Not specified.

Handling Information

Directions For Use :

Bake from frozen for 15 minutes at 190°C. Consume on day of baking.

Storage Instructions:

Frozen < -18°C.

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Ingredients:

DOUGH: WHEAT Flour (with Calcium, Iron, Niacin, Thiamin), Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Emulsifier (E471), Salt, Acidity Regulator (E330), Flavouring), Water, Yeast, Egg (EGG Salt), Sugar, Improver (WHEAT Flour). FILLING: Water, Custard Powder (6.5%), (Sugar, Modified Potato Starch, Whey Powder (MILK), Skimmed MILK Powder, Coconut Oil, Stabilisers (E404, E450iii, E339)ii, E451i), Glucose Syrup, Flavouring, Salt, MILK Protein, Colour (E160aiii)), Sugar, Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Coconut Oil, Salt, Emulsifier (E471), Acidity Regulator (E330), Flavouring, WHEAT Flour, ALMOND Powder, Flavouring, TOPPING: Glaze (Water, Glazing Agent (E953), Sugar, Gelling Agent (E406), Acidity Regulator (E330), Preservative (E202)). Icing: Sugar, Water, Glucose Syrup.

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 :	No
Walnuts:	May Contain
Cashew nuts :	No
Pecan nuts :	May Contain
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 :	Yes
Sulphur Dioxide and Sulphites :	No

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

Allergen Statement :

For all ergens, including cereals containing gluten, see ingredients in CAPITALS. May also contain other nuts.

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Sulphur Dioxide/Sulphites Concentration:

Average Serving:	43.00 g or ml
Count per 100g:	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML:	1,618.00 kJ
Energy per 100 G/ML:	387.00 kcal
Fat per 100 G/ML:	22.1 g
- of which Saturates per 100 G/ML :	9.32 g
- of which Mono-unsaturates per 100 G/ML :	8.77 g
- of which Polyunsaturates per 100 G/ML:	2.94 g
Trans Fats per 100 G\ML:	Not specified.
Carbohydrate Per 100 G/ML:	41.9 g
- of which Sugars per 100 G/ML:	16.4 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML:	Not specified.
Fibre per 100 G/ML:	1 g
Protein per 100 G/ML:	4.7 g
Salt per 100 G/ML :	0.3 g
Sodium per 100 G\ML:	0.119 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:	6.00 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):	-
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

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

Do you undertake trend analysis of microbiological results?:

Is shelf life testing undertaken?:

Yes

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Bacillus Cereus (cfu/g or ml)	Every 6 months	<10	1000	-	
Coliforms (cfu/g or ml)	Every 6 months	<10	10	-	
Listeria SPP	Every 6 months	<0	0	-	25g
Moulds (cfu/g or ml)	Every 6 months	<1000	1000	-	
Salmonella	Every 6 months	<0	0	-	25g
Staphylococcus Aureus (cfu/g or ml)	Every 6 months	<20	1000	-	
Total Viable Count (TVC) (cfu/g or ml)	Every Batch	<1000	10000	-	
Yeast (cfu/g or ml)	Every 6 months	<1000	1000	-	

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml) Note
Dimensions Length (mm)	Every Batch	=60.5	52 to 68	-
Dimensions Width (mm)	Every Batch	=60.5	52 to 68	-
Weight (g)	Every Batch	=43	38 to 48	_

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