AJE014E 01 September 2025 01 September 2025 b0e7801e56b54cbe8cf347a66176b725



Supplier's Product Code :

Supplier: Central Foods Group Limited

AJE014E

Ash Lane

Maple Court

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Vegetable Green Gyoza 20g (10 x 30)

Short Product Name: Vegetable Green Gyoza 20g (10 x 30)

Japanese style vegetable (41.5%) dumplings with spinach coloured pastry. Deep Frozen Product. (10 x 30)

General Information

Product Description:

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		Collingtree
Food/Drink :	Food	Northamptonshire
Product Category :	Frozen	NN4 0NB England
Generic Product Type :		P: 01604 858 522

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	13700417300888	Outer Case Length :	410 mm
Packaging Type Description :		Outer Case Width :	200 mm
Total Quantity of Inner Units in Outer Case :	10 Units	Outer Case Height :	270 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	6.47 kg
		Product Net Weight :	6.00 kg
Pallet Information			
Quantity of Cases Per Pallet Layer :	12 Cases	Pallet Height :	1.77 MTR
Quantity of Layers Per Pallet :	6 Layers	Pallet Gross Weight :	480.98 kg
Quantity of Cases Per Pallet :	72 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 :	339.00 g	Wood :	Not specified.
		Fibre Based Composite :	Not specified.
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Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.
Paper/Board :	Not specified.
Percentage Recycled Plastic :	Not specified.
Other Information	

Wood Total :	Not specified.
Is Pallet Returnable? :	Yes

Supplier Comments:

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance :

Inner Pack Information

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

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Inner Unit Length :	0 mm
Inner Unit Height :	0 mm
Inner Unit Width :	0 mm
Inner Product Weight :	0.02 kg
Inner Product Weight Units :	kg

Weight/Volume : Not specified.

Handling Information

Directions For Use :

From Frozen unless otherwise stated Deep Fry: Fry at 170°C - 180°C for about 2½ minutes. For best results, cook from frozen. "Pan fry: Pour 1 tablespoon of oil into a frying pan and heat. Add frozen product and fry for 2 minutes. Then pour 4 tbsp of water (about 60ml) into the pan. Boil for 2 minutes with lid. Take the lid off and boil again for 1 minute until the water boils away. "Boil: Boil for about 3 minutes 30 seconds into simmering water. "Steam: Steam at 100°C for about 5 minutes.

Storage Instructions :

Additional Origin Details : Not specified.

Keep Frozen. Store at -18°C or below

Dietary Information

Ingredients :

WHEAT Flour, Cabbage, Water, Carrot, Jelly Ear Mushroom (Auricularia Auricula - Judae), Edamame SOY Bean, Green Pea, Onion, Breadcrumbs (WHEAT Flour, Salt, Yeast), Vegetable Oils (Rapeseed, SESAME), Sugar, Textured WHEAT Protein, Chives, Salt, Starches, Apple Cider Vinegar, Soy Sauce (Water, SOY Bean, WHEAT, Salt), Spinach Powder 0.5%, WHEAT GLUTEN, Garlic Powder, Flavouring, Ginger Powder, Black Pepper.

No

Product contains: GM Protein/DNA :

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

Celery/Celeriac (and products thereof) :	May Contain
Lupin (and products thereof) :	No
Eggs (and products thereof) :	May Contain
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) :	Yes
Crustacea (and products thereof) :	May Contain
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

Allergen Statement : May contain EGG, CRUSTACEANS AND CELERY.

Nutritional Information

Average Serving :	20.00 g or ml
Count per 100g:	5 Pieces
Count Per Pack :	30
Energy per 100 G/ML :	604.00 kJ
Energy per 100 G/ML :	143.00 kcal
Fat per 100 G/ML :	2.3 g
- of which Saturates per 100 G/ML :	0.3 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 :	24 g
- of which Sugars per 100 G/ML :	5.2 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML:	2.6 g
Protein per 100 G/ML :	5.1 g
Salt per 100 G/ML :	0.98 g
Sodium per 100 G\ML:	0.39 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.	Aluminium :	Not specified.
Plastic :	Not specified.	Steel:	Not specified.
Percentage Recycled Plastic :	Not specified.	Other :	Not specified.
Paper/Board :	Not specified.	Wood :	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) :	-
Roundtable of Sustainable Palm Oil (RSPO) :	No
School Approved (The Requirement for School Food Regulation 2014) :	
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification	-
ISO 14001 (Environmental System):	-
FSSC 22000 :	-

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 :	1902209990
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
E. Coli (cfu/g or ml)	Every Batch	<10	10	-	
Listeria SPP	Every Batch	=0	0	25g	Not detected in 25g
Salmonella	Every Batch	=0	0	25g	Not detected in 25g

Analytical Standards

Not available.