Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id: 39774 26 March 2025 26 March 2025

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48 x Vanilla taste chopped hazelnut Vegan Crown Baker Solution 90g

Short Product Name:

FAT VANILLA TASTE CHOPPED HAZELNUT VEGAN CROWN - Leavened puff pastry filled

Product Description:

FROZEN READY TO BAKE VEGETABLE FAT VANILLA TASTE CHOPPED HAZELNUT VEGAN CROWN BAKER SOLUTION 90G BRIDOR

General Information

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

Supplier's Product Code:

39774 **Supplier:** Bridor ZA de l'Olivet

Servon-Sur-Vilaine

35530 France

P: 00332 99 00 11 67

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	3419280069510	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:	145 mm
Is Trade Item Splittable? :	No	Product Gross Weight:	4.68 kg
		Product Net Weight:	4.32 kg
Pallet Information			
Quantity of Cases Per Pallet Layer:	8 Cases	Pallet Height :	2.04 MTR
Quantity of Layers Per Pallet :	13 Layers	Pallet Gross Weight :	515.84 kg
Quantity of Cases Per Pallet:	104 Cases		
Logistical Information			
Shelf Life from Time of Production :	450 Days	Minimum Order Quantity:	100 Cases
Guaranteed Shelf Life on Delivery :	300 Days	Delivery Lead Time :	4 Days
Waste Packaging Weight - Oute	r Case		
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.
		Fibre Based Composite :	Not specified.
Waste Packaging Weight - Tran	sport Packaging		
Plastic:	Not specified.	Wood Total :	Not specified.
Paper/Board:	Not specified.	Is Pallet Returnable?:	No
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments:

INNER PRODUCT

Origin Information

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

Additional Origin Details :

N/A

Inner Pack Information

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

Inner Unit Length:	85 mm
Inner Unit Height:	30 mm
Inner Unit Width:	85 mm
Inner Product Weight:	90.00 g
Inner Product Weight Units :	g

Weight/Volume:

Not specified.

Handling Information

Directions For Use :

Preheating oven 190°C Baking (in ventilated oven) approximately 18-20 min at 190°C, open damper

Storage Instructions:

To be stored in the freezer at - 18° C *** before use, until the Use By Date written on the label.

Dietary Information

Ingredients:

water, WHEAT flour, rapeseed oil, sugar, coconut oil, hydrogenated rapeseed oil, brown sugar, HAZELNUTS pieces 3.3%, yeast, modified starch, salt, emulsifiers (mono- and diglycerides of fatty acids, mono and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids), dried glucose syrup, Stabilisers (pectin, guar gum, calcium alginate, diphosphates, sodium phosphates), glucose syrup, vinegar, Powdered sugar, colours (calcium carbonate, carotenes), inverted sugar syrup, natural flavouring (vanilla taste), RYE flour, malted BARLEY flour, acid (lactic acid), pea protein, anti-caking agent (calcium carbonate), enzymes (amylase, xylanase), gelling agent (agar), molasses, natural flavouring, acidity regulators (citric acid, hydrochloric acid, sodium carbonates), Bourbon vanilla seeds, potato starch, flour treatment agent (ascorbic acid).

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) :	Yes
Almond nuts:	May Contain
Hazelnuts:	Yes
Walnuts:	May Contain
Cashew nuts :	May Contain
Pecan nuts :	May Contain
Brazil nuts:	No
Pistachio nuts :	May Contain
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	Yes
Wheat (and products thereof):	Yes
Rye (and products thereof):	Yes
Barley (and products thereof) :	Yes
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	
Artificial Sweeteners :	No	
Product suitability:		
Product suitability: Suitable for a Vegetarian Diet:	Yes	
	Yes Yes	
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 :	Yes -	
Suitable for a Vegetarian Diet : Suitable for a Vegan Diet : Suitable for Sufferers of Lactose Intolerance : Suitable for Coeliacs :	Yes -	

Allergen Statement :

Not specified.

Nutritional Information

Average Serving:	90.00 g or ml
Count per 100g:	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML:	1,383.00 kJ
Energy per 100 G/ML :	332.00 kcal
Fat per 100 G/ML:	21 g
- of which Saturates per 100 G/ML :	9.2 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:	30 g
- of which Sugars per 100 G/ML:	10 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML:	Not specified.
Fibre per 100 G/ML:	1.5 g
Protein per 100 G/ML :	4.2 g
Salt per 100 G/ML :	0.55 g
Sodium per 100 G\ML:	0.22 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.
Plastic:	Not specified.
Percentage Recycled Plastic:	Not specified.
Paper/Board :	Not specified.

Aluminium:	Not specified.
Steel:	Not specified.
Other:	Not specified.
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) :	No
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 : N/A	
Intra Stat/Taric Code :	19012000
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

Standards Testing

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
E. Coli (cfu/g or ml)	Every 6 months	<10	100	-
Moulds (cfu/g or ml)	Every 6 months	<1000	10000	÷
Salmonella	Every 6 months	<0	0	
Staphylococcus Aureus (cfu/g or ml)	Every 6 months	<100	1000	-
Total Viable Count (TVC) (cfu/g or ml)	Every 6 months	<100000	1000000	-

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml) Note
Dimensions Height (mm)	Every Batch	=30	25 to 35	-
Dimensions Length (mm)	Every Batch	=85	75 to 95	-
Dimensions Width (mm)	Every Batch	=85	75 to 95	-