Supplier's Product Code : Product Added : Last Updated by Supplier : erudus id : SPFHB60V 28 May 2019 05 April 2024

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## Bao (Hirata) Buns 50g (2 x 30)

Short Product Name: Bao (Hirata) Buns

Product Description:

Steamed and folded, soft and pillowy bao bread buns, usually served warm filled with slow-cooked meat or vegetables, crunchy salad/pickles and sticky sauce. Can also be served with sweet fillings. Suitable for vegetarians and vegans.  $(2 \times 30)$ 

#### **General Information**

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

#### Supplier's Product Code:

SPFHB60V

Supplier: Central Foods Group Ltd

Maple Court
Ash Lane, Collingtree
Collingtree
Northants
NN4 0NB
England
P: 01604 858 522

## **OUTER PRODUCT**

### Outer case Information

Outer case information			
Outer Case GTIN :	05060062472875	Outer Case Length:	460 mm
Packaging Type Description :	Case	Outer Case Width:	218 mm
Total Quantity of Inner Units in Outer Case :	2 Units	Outer Case Height :	195 mm
Is Trade Item Splittable? :	Yes	Product Gross Weight:	3.86 kg
		Product Net Weight:	3.00 kg
Pallet Information			
Quantity of Cases Per Pallet Layer :	10 Cases	Pallet Height :	1.71 MTR
Quantity of Layers Per Pallet :	8 Layers	Pallet Gross Weight :	323.80 kg
Quantity of Cases Per Pallet:	80 Cases		
Logistical Information			
Shelf Life from Time of Production :	548 Days	Minimum Order Quantity:	1 Cases
Guaranteed Shelf Life on Delivery:	274 Days	Delivery Lead Time :	4 Days
Waste Packaging Weight - Outer	r 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:	0.00 g	Wood:	Not specified.
		Fibre Based Composite :	Not specified.
Waste Packaging Weight - Tran	sport Packaging		
Plastic:	280.00 g	Wood Total :	0.00 g
Paper/Board:	0.00 g	Is Pallet Returnable?:	Yes
Percentage Recycled Plastic:	Not specified.		

### Other Information

Supplier Comments:
Not specified.

## INNER PRODUCT

## Origin Information

Product Country of Origin/Place of Provenance : Vietnam

Additional Origin Details:

Vietnam

## Inner Pack Information

Internal GTIN:	5060062472882
Packaging Type Description :	Polythene Bag
Variable Weight Consumer Item:	No
Net Drained Weight :	Not specified.

Inner Unit Length:	445 mm
Inner Unit Height:	90 mm
Inner Unit Width:	203 mm
Inner Product Weight:	Not specified.
Inner Product Weight Units :	g

Weight/Volume:

30/1.5kg

## **Handling Information**

#### Directions For Use:

Directions For Use:

From Frozen unless otherwise stated Microwave: (1900W): Place two buns on a non-metallic plate. Cook at full power for 20 seconds. Oven: Steam Oven: Place buns on top of the greaseproof paper discs (supplied in the box) and place on a wire rack with a 5cm gap between each bun. Steam on full power (100%) for 8 minutes. Hob: Place buns on top of the greaseproof paper discs (supplied in the box) and place on a wire rack or bamboo steamer over a pan of boiling water. Steam for 10 minutes. From defrost, steam for 5 minutes. To maintain vegan integrity, please ensure all equipment used for vegan preparation/cooking/serving is clean or dedicated for vegan use only.

#### Storage Instructions:

Keep Frozen. Store at -18°C or below

## **Dietary Information**

#### Ingredients:

WHEAT Flour, Water, Corn Starch, Sugar, Fully Refined Soybean Oil, Yeast, Raising Agents (Sodium Bicarbonate, Disodium Diphosphate, Mono Calcium Phosphate), Salt, Tapioca Starch.

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) :	May Contain
Crustacea (and products thereof) :	No
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):	No
Kamut (and products thereof) :	No
Gluten content < 20ppm:	No
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:	
Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	Yes
Suitable for Sufferers of Lactose Intolerance :	Yes
Suitable for Coeliacs :	No

No

No

Approved for a Halal Diet:

Approved for a Kosher Diet:

HFSS (High in Fat, Salt and Sugar):

## Allergen Statement :

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

## **Nutritional Information**

Average Serving:	50.00 g or ml
Count per 100g:	2 Pieces
Count Per Pack :	Not specified.
Energy per 100 G/ML:	1,176.00 kJ
Energy per 100 G/ML:	281.00 kcal
Fat per 100 G/ML:	3.9 g
- of which Saturates per 100 G/ML :	0.5 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:	55.6 g
- of which Sugars per 100 G/ML:	8.4 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML:	Not specified.
Fibre per 100 G/ML:	1.5 g
Protein per 100 G/ML:	5.2 g
Salt per 100 G/ML:	0.45 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:	21.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board:	564.50 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 :	-
Best Aquaculture Practices (BAP) Certification :	-
ISO 14001 (Environmental System):	-
FSSC 22000:	-

Other Accreditation : Not specified.		
Intra Stat/Taric Code :	Not specified.	
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
Coliforms (cfu/g or ml)	Every Batch	<10	1000	-	
E. Coli (cfu/g or ml)	Every Batch	=0	0	25g	Not detected in 25g
Listeria Monocytogenes	Monthly	=0	0	25g	Not detected in 25g
Moulds & Yeast (cfu/g or ml)	Every Batch	<10	1000	-	
Salmonella	Every Batch	=0	0	25g	Not detected in 25g
Staphylococcus Aureus (cfu/g or ml)	Every Batch	<50	100	-	
Total Viable Count (TVC) (cfu/g or ml)	Every Batch	<10000	100000	-	
Yeast (cfu/g or ml)	Every Batch	<10	1000	-	

## **Analytical Standards**

Not available.