

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

80416
22 December 2025
22 December 2025
e675f510a9634ea6b7c47391acaa8bee



The information on the [Erudus System](#) has been supplied by the manufacturers of the products and, whilst the owners of the Erudus System take steps to ensure the information is regularly updated, they give no warranty and no guarantee that the information is accurate. Product information and ingredients may change, please always read product labels carefully in addition to using the information provided by Erudus One.

We do not accept liability for any inaccuracies or incorrect information contained on this site. Please visit <http://www.erudus.com/terms-and-conditions> for full terms and conditions.

Maple Pecan Plait

Short Product Name:
Maple Pecan Plait

Product Description:
Frozen pre-proofed Danish pastry plait filled with maple syrup filling, topped with pecan nuts and glaze.

General Information

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

Supplier's Product Code :
80416
Supplier: Lantmannen Unibake
Maidstone Road
Kingston
Milton Keynes
MK10 0BD
England
P: 07780837112

OUTER PRODUCT

Outer case Information

Outer Case GTIN : 05701536804166

Outer Case Length : 393 mm

Packaging Type Description :

Outer Case Width : 293 mm

Total Quantity of Inner Units in Outer Case : 4 Units

Outer Case Height : 136 mm

Is Trade Item Splittable? : No

Product Gross Weight : 4.99 kg

Product Net Weight : 4.66 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 : 574.20 kg

Quantity of Cases Per Pallet : 110 Cases

Logistical Information

Shelf Life from Time of Production : 365 Days

Minimum Order Quantity : 110 Cases

Guaranteed Shelf Life on Delivery : 274 Days

Delivery Lead Time : 3 Days

Waste Packaging Weight - Outer Case

Glass : 0.00 g

Aluminium : 0.00 g

Plastic : 2.00 g

Steel : 0.00 g

Percentage Recycled Plastic : 0.00 %

Other : 0.00 g

Paper/Board : 289.00 g

Wood : Not specified.

Fibre Based Composite : Not specified.

Waste Packaging Weight - Transport Packaging

Plastic : 706.00 g

Wood Total : 25,000.00 g

Paper/Board : 2.00 g

Is Pallet Returnable? : -

Percentage Recycled Plastic : 0.00 %

Other Information

Supplier Comments :
N/A

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance :

United Kingdom

Additional Origin Details :

N/A

Inner Pack Information

Internal GTIN :

Not specified.

Inner Unit Length :

790 mm

Packaging Type Description :

Polypropylene Film

Inner Unit Height :

0 mm

Variable Weight Consumer Item :

Yes

Inner Unit Width :

680 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 :

Bake for 18 minutes for 190°C.
Eat on day of baking.

Storage Instructions :

Keep frozen at -18°C or below.

Dietary Information

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, E450iii, E39ii, E451)), Glucose Syrup, Flavouring, Colour (E160a(iii)), Salt, MILK Protein, WHEAT Flour, Cane Sugar Syrup, Thickeners (E401, E440i), Flavouring. **TOPPING:** PECAN Nuts (4%), Glaze (Water, Glazing Agent (E953), Sugar, Gelling Agent (E406), Acidity Regulator (E330), Preservative (E202)).

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) :	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 :	1.2 mg/kg

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 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 :
May contain traces of other nuts.

Nutritional Information

Average Serving :	82.00 g or ml	Vitamin A per 100g :	Not specified.
Count per 100g :	Not specified.	Vitamin C per 100g :	Not specified.
Count Per Pack :	Not specified.	Folate/Folic Acid per 100g :	Not specified.
Energy per 100 G/ML :	1,895.00 kJ	Calcium per 100g :	Not specified.
Energy per 100 G/ML :	454.00 kcal	Iron per 100g :	Not specified.
Fat per 100 G/ML :	28 g	Zinc per 100g :	Not specified.
- of which Saturates per 100 G/ML :	11.69 g	Cholesterol per 100 G/ML (UK/FR) :	Not specified.
- of which Mono-unsaturates per 100 G/ML :	11.3 g	Non Milk Extrinsic Sugars per 100gm :	Not specified.
- of which Polyunsaturates per 100 G/ML :	3.98 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 :	44.6 g		
- of which Sugars per 100 G/ML :	16.8 g		
- of which Polyols per 100 G/ML :	Not specified.		
- of which Starch per 100 G/ML :	Not specified.		
Fibre per 100 G/ML :	0.7 g		
Protein per 100 G/ML :	5.6 g		
Salt per 100 G/ML :	0.38 g		
Sodium per 100 G/ML :	0.152 g		

Waste Packaging Weight - Inner Unit

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	68.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	0.00 %	Other :	0.00 g
Paper/Board :	0.00 g	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes	Other Accreditation :	
Red Tractor :	No	RSPO, Halal	
Fairtrade :	No		
Marine Stewardship Council Certified (MSC) :	-	Intra Stat/Taric Code :	Not specified.
Organic :	No	Commodity Code :	Not specified.
SALSA (Safe & Local Supplier Approval) :	No	Identification/Health Marks :	Not specified.
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
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	=25	15 to 35	-	
Dimensions Length (mm)	Every Batch	=112.5	100 to 125	-	
Dimensions Width (mm)	Every Batch	=55	45 to 65	-	
Weight (g)	Every Batch	=97	88 to 106	-	