Supplier's Product Code : Product Added : Last Updated by Supplier : erudus id : CM0029 17 April 2013 28 November 2022 fee779dbd7584db6b665f71f0a2dee11



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Veg Suet Pastry Mix 4 x 3.5kg

Short Product Name: Veg Suet Pastry Mix

Product Description:

A dry pre-mix suitable for use as a baked or steamed Suet Pastry.

General Information

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

Supplier's Product Code:

CM0029

Supplier: Middleton Foods Middleton Business Park 655 Willenhall Road Willenhall West Midlands WV13 3LH England P: 01902 608122

OUTER PRODUCT

Outer case Information

Outer case information			
Outer Case GTIN :	5028081002725	Outer Case Length :	333 mm
Packaging Type Description :	Case	Outer Case Width :	242 mm
Total Quantity of Inner Units in Outer Case :	4 Units	Outer Case Height:	280 mm
Is Trade Item Splittable? :	Yes	Product Gross Weight :	14.42 kg
		Product Net Weight:	14.00 kg
Pallet Information			
Quantity of Cases Per Pallet Layer:	14 Cases	Pallet Height :	1.20 MTR
Quantity of Layers Per Pallet :	5 Layers	Pallet Gross Weight :	Not specified.
Quantity of Cases Per Pallet:	70 Cases		
Logistical Information			
Shelf Life from Time of Production :	270 Days	Minimum Order Quantity:	Not specified.
Guaranteed Shelf Life on Delivery:	162 Days	Delivery Lead Time:	5 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 :	279.00 g	Wood:	Not specified.
		Fibre Based Composite :	Not specified.
Waste Packaging Weight - Trans	sport Packaging		
Plastic:	Not specified.	Wood Total :	2,200.00 g
Paper/Board:	Not specified.	Is Pallet Returnable?:	Yes
Percentage Recycled Plastic :	Not specified.		

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Other Information

Supplier Comments:

Order full pallets / 5 working days lead time. CM0029 Veg Suet Pastry Mix.

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance : United Kingdom

Additional Origin Details :

UK

Inner Pack Information

Internal GTIN:	5028081002626
Packaging Type Description :	Paper/Polyethylene
Variable Weight Consumer Item:	No
Net Drained Weight :	Not specified.

Inner Unit Length:	100 mm
Inner Unit Height:	400 mm
Inner Unit Width:	152 mm
Inner Product Weight:	Not specified.
Inner Product Weight Units:	g

Weight/Volume:

4 x 3.5kg

Dimensions flat bag not packed

Handling Information

Directions For Use:

Dry Mix Approx. Cold Water Dough Portions (57g) 1kg 425 - 450g 25 3.5kg 1.48kg - 1.57kg 89

- Instructions for use PASTRY

 1. Add correct amount of dry mix to a bowl.

 2. Select beater attachment.

 3. Using beater attachment, slowly blend in the correct amount of cold water to form a dough.

 DO NOT OVERMIX.

 4. Empty out onto a floured board and gently knead until smooth.

 5. Roll out to 3mm (1/8 inch) and use as desired.

 6. Bake in a pre-heated oven at 200°C/Gas Mark 6 until golden brown and crisp. Time as necessary for filling used.

 7. To use as a steamed pastry for sweet or savoury puddings as above and steam for 1½ to 2 hours. Time as necessary for filling used.

 8. Ensure the top is covered to prevent the water coming into contact with the pastry, e.g. grease proof paper/foil. Pleat to allow for pudding to rise.

Instructions for use DUMPLINGS Follow steps 1 to 3 above, then using floured hands make dough into balls then drop into simmering soup/stew/casserole and cook with the lid on for 20-30 minutes.

Storage Instructions:

Store in a cool dry place away from strong odours and direct sunlight.

Dietary Information

Ingredients:

WHEAT Flour (WHEAT, Calcium, Iron, Niacin, Thiamin), Vegetable Oil Blend (Palm & Rapeseed Oil), Vegetable Suet (Palm & Sunflower Oil, WHEAT Flour (WHEAT, Calcium, Iron, Niacin, Thiamin)), Raising Agents (E450(i), E500(ii), E341(i)), Salt.

Product contains:	
GM Protein/DNA :	No
Celery/Celeriac (and products thereof):	No
Lupin (and products thereof):	No
Eggs (and products thereof) :	May Contain
Fish (and products thereof):	No
Soybeans (and products thereof) :	May Contain
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) :	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 :	Yes
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

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

Allergen Statement :

Not specified.

Nutritional Information

Average Serving:	57.00 g or ml
Count per 100g:	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML:	2,050.00 kJ
Energy per 100 G/ML:	490.00 kcal
Fat per 100 G/ML:	24.7 g
- of which Saturates per 100 G/ML :	11.3 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:	60 g
- of which Sugars per 100 G/ML:	0.4 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML:	Not specified.
Fibre per 100 G/ML:	2.9 g
Protein per 100 G/ML:	6.8 g
Salt per 100 G/ML :	1.5 g
Sodium per 100 G\ML:	Not specified.

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:	4.00 g
Percentage Recycled Plastic:	Not specified.
Paper/Board:	41.00 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):	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) :	Yes
School Approved (The Requirement for School Food Regulation 2014):	Yes
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification	No
ISO 14001 (Environmental System):	No
FSSC 22000:	No

Other Accreditation : brc	
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?:	No
Is shelf life testing undertaken?:	Yes

Microbiological Standards

Not available.

Analytical Standards

Not available.

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