Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id: Q0046 19 June 2009 08 February 2022

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Pain aux Raisin

Short Product Name: Pain aux Raisin

Product Description:

An unbaked, frozen, pre proved premier all-butter croissant pastry filled with raisins and a vanilla crème patissière. Product supplied frozen, unbaked.

General Information

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

Supplier's Product Code:

Q0046

Supplier: Lantmannen Unibake

Maidstone Road Kingston Milton Keynes

MK10 0BD England P: 07780837112

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	05413056005984	Outer Case Length:	396 mm
Packaging Type Description :	Case	Outer Case Width:	296 mm
Total Quantity of Inner Units in Outer Case:	2 Units	Outer Case Height:	168 mm
Is Trade Item Splittable? :	No	Product Gross Weight:	4.17 kg
		Product Net Weight:	3.78 kg
Pallet Information			
Quantity of Cases Per Pallet Layer :	10 Cases	Pallet Height:	1.67 MTR
Quantity of Layers Per Pallet :	9 Layers	Pallet Gross Weight:	403.50 kg
Quantity of Cases Per Pallet :	90 Cases		
Logistical Information			
Shelf Life from Time of Production :	275 Days	Minimum Order Quantity:	90 Cases
Guaranteed Shelf Life on Delivery:	206 Days	Delivery Lead Time :	3 Days
Waste Packaging Weight - Oute	r Case		
Glass:	0.00 g	Aluminium:	0.00 g
Plastic:	2.00 g	Steel:	0.00 g
Percentage Recycled Plastic :	Not specified.	Other:	1.00 g
Paper/Board :	359.50 g		
Waste Packaging Weight - Tran	sport Packaging		
Plastic:	240.00 g	Wood Total :	28,000.00 g
Paper/Board :	5.00 g	Is Pallet Returnable?:	-
Percentage Recycled Plastic :	Not specified.		
Other Information			

Supplier Comments:

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Belgium
Provenance:

Additional Origin Details:

N/A

Inner Pack Information

Internal GTIN:	Not specified.
Packaging Type Description:	Polythene Bag
Variable Weight Consumer Item:	Yes
Net Drained Weight :	Not specified.

Inner Unit Length:	0 mm
Inner Unit Height:	0 mm
Inner Unit Width:	830 mm
Inner Product Weight:	Not specified.
Inner Product Weight Units:	g

Weight/Volume:

18 croissants per bag. 2 bags per case.

Handling Information

Directions For Use :

Bake for 20 minutes at 190°C

Storage Instructions:

Keep frozen at -18°C or below

Dietary Information

Ingredients:

Dough: WHEAT Flour (WHEAT Gluten), Butter (MILK) (16,4%), Water, Yeast, Sugar, Baking Improver (WHEAT Gluten, WHEAT Flour, Flour Treatment Agent (Ascorbic Acid E300)), Skimmed MILK powder, Salt, LACTOSE, EGG.

Filling: Crème Patissière (17.1%) (Water, Sugar, Thickener (Modified Potato Starch), EGG, Whole MILK Powder, Whey Powder (MILK), Whole EGG Powder, Vanilla Flavouring with other Flavourings, Colour (Beta Carotene E160a(iii)), Vanilla Extract), Raisins (8.5%) (Raisins, Cotton Seed Oil).

Topping: **EGG** Wash.

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
Molluscs (and products thereof): Nuts (and products thereof):	No May Contain
Nuts (and products thereof) :	May Contain
Nuts (and products thereof) : Almond nuts :	May Contain May Contain
Nuts (and products thereof): Almond nuts: Hazelnuts:	May Contain May Contain May Contain
Nuts (and products thereof): Almond nuts: Hazelnuts: Walnuts:	May Contain May Contain May Contain No
Nuts (and products thereof): Almond nuts: Hazelnuts: Walnuts: Cashew nuts:	May Contain May Contain May Contain No
Nuts (and products thereof): Almond nuts: Hazelnuts: Walnuts: Cashew nuts: Pecan nuts:	May Contain May Contain May Contain No No
Nuts (and products thereof): Almond nuts: Hazelnuts: Walnuts: Cashew nuts: Pecan nuts: Brazil nuts:	May Contain May Contain No No No

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

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 :	Below 10mg per kg/litre (not 0 mg)
Sulphur Dioxide/Sulphites Concentration:	<= 0.2 mg/kg

Allergen Statement :

Not specified.

Nutritional Information

Average Serving:	93.00 g or ml
Count per 100g:	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML:	1,440.00 kJ
Energy per 100 G/ML:	343.00 kcal
Fat per 100 G/ML:	15.1 g
- of which Saturates per 100 G/ML :	9.9 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:	43.2 g
- of which Sugars per 100 G/ML:	13.5 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML:	Not specified.
Fibre per 100 G/ML:	1.8 g
Protein per 100 G/ML:	7.6 g
Salt per 100 G/ML :	0.72 g
	0.29 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:
 30.00 g

 Percentage Recycled Plastic:
 Not specified.

 Paper/Board:
 0.00 g

Aluminium:	0.00 g
Steel:	0.00 g
Other:	0.00 g

Accreditations / Certifications / Assurance Schemes

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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
$Round table \ of \ Sustainable \ Palm \ Oil \ (RSPO):$	Yes
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System):	No
FSSC 22000:	No

Other Accreditation : Halal	
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?: Yes

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Bacillus Cereus (cfu/g or ml)	Every Batch	<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	=35	20 to 51	-	as supplied
Dimensions Length (mm)	Every Batch	=85	75 to 100	-	as supplied
Dimensions Width (mm)	Every Batch	=80	69 to 91	-	as supplied
Weight (g)	Every Batch	=105	88 to 121	-	as supplied