

80525 Schulstad Mini Danish Selection

Schulstad Mini Danish Selection (Multipack)

PRODUCT DESCRIPTION

A selection of 5 Danish pastries: Mini Maple Pecan Plait, Mini Cinnamon Swirl, Mini Raspberry Crown, Mini Apple Coronet and Mini Vanilla Crown

Brand	Lantmannen Unibake
Manufacturer Product Code	80525
Product Type	Food
Product Category	Bakery - General
Storage Type	Frozen
Erudus ID	a1ddf9ccacac444fa52232fee8b0a0af
Specification Type	Legacy



Mini Raspberry Crown

Manufacturer Component Code	80525
Outer Case GTIN	05701536805255



INGREDIENTS

Ingredient Declaration

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). **FILLING:** Raspberry & Strawberry Filling (28.0%) (Sugar, Raspberries, Water, Strawberry Puree, Maize Starch, Gelling Agent (E406), Elderberry Juice Concentrate, Flavouring, Acidity Regulator (E331iii), Preservative (E202)), Sugar, Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Coconut Oil, Salt, Emulsifier (E471), Acidity Regulator (E330), Flavouring), Water, **WHEAT** Flour, **ALMOND** Powder, Flavouring. **TOPPING:** Glaze (Water, Glazing Agent (E953), Sugar, Gelling Agent (E406), Acidity Regulator (E330), Preservative (E202)). Icing: Sugar, Water, Glucose Syrup.

ALLERGENS

Product Contains:

Celery/Celery	No	Mustard	No
Cereals Containing Gluten	Yes	Nuts (Tree)	Yes
Barley	No	Almond nuts	Yes
Oats	No	Brazil nuts	No
Rye	No	Cashew nuts	No
Wheat (including Spelt and Khorasan)	Yes	Hazelnuts	May Contain
Gluten content <20ppm	No	Macadamia (Queensland) nuts	No
Crustacea	No	Pecan nuts	May Contain
Eggs	Yes	Pistachio nuts	No
Fish	No	Walnuts	May Contain
Lupin	No	Peanuts	No
Milk	May Contain	Sesame Seeds	No
Molluscs	No	Soybeans	No
		Sulphur Dioxide and Sulphites	No

Risk Source:

Additional Allergen Information

For allergens, including cereals containing gluten, see ingredients in CAPITALS. May also contain milk and other nuts.

SUPPLEMENTARY
INGREDIENT
INFORMATION

Palm Oil	Yes
Hydrogenated Vegetable Oil/Fat	No
GM Protein/DNA	No

ADDITIVES

Product Contains:

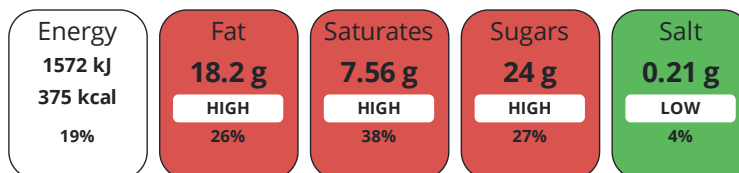
Artificial Antioxidants	No	Artificial Flavourings	No
Artificial Colours	No	Artificial Preservatives	Yes
Artificial Flavour Enhancers	No	Artificial Sweeteners	No

DIET
SUITABILITY

Suitable for Coeliacs	No	Halal Diet	No
Kosher Diet	No	Vegetarian Diet	Suitable for
Vegan Diet	No		

NUTRITIONAL
INFORMATION

Each 100g/ml portion contains:



of your reference intake.

Typical values per 100g/ml : Energy 375kcal / 1572kJ

Nutrient	per 100g/ml	RI per 100g/ml	per 43g/ml serving	RI per 43g/ml serving
Energy (kJ)	1572 kJ	19%	676 kJ	8%
Energy (kcal)	375 kcal	19%	161.3 kcal	8%
Fat	18.2 g	26%	7.8 g	11%
of which Saturates	7.56 g	38%	3.3 g	17%
of which Mono-unsaturates	7.26 g		3.1 g	
of which Polyunsaturates	2.51 g		1.1 g	
Carbohydrate	47.5 g	18%	20.4 g	8%
of which Sugars	24 g	27%	10.3 g	11%
Fibre	1.6 g		0.7 g	
Protein	4.6 g	9%	2 g	4%
Salt	0.21 g	4%	0.1 g	2%
Sodium	84 mg		36.1 mg	

Serving Size 43 g

SUPPLEMENTARY
NUTRITIONAL
INFORMATION

Trans Fats per 100 g/ml 0 g

HANDLING &
STORAGE
INFORMATION

Directions For Use

Bake from frozen for 15 minutes at 190°C. Consume on day of baking.

Storage Instructions

Frozen < -18°C.

Shelf Life from Time of Production 360 Days

ACCREDITATIONS/
CERTIFICATIONS/
ASSURANCE
SCHEMES

BRCGS Certified

Roundtable of Sustainable Palm Oil (RSPO)

ORIGIN	Product Country of Origin/Place of Provenance	United Kingdom				
PRODUCT CHARACTERISTICS	Standards Testing					
	Do you undertake trend analysis of microbiological results?	No	Is shelf life testing undertaken?	No		
	Microbiological Standards					
	Organism	Description	Frequency	Target	Maximum	Sample (g or ml)
	Bacillus Cereus (cfu/g or ml)		Every 6 months	<10	1000	-
	Coliforms (cfu/g or ml)		Every 6 months	<10	10	-
	Listeria SPP (cfu/g or ml)	25g	Every 6 months	<0	0	-
	Staphylococcus Aureus (cfu/g or ml)		Every 6 months	<20	1000	-
	Total Viable Count (TVC) (cfu/g or ml)		Every 6 months	<1000	10000	-
	Salmonella (cfu/g or ml)	25g	Every 6 months	<0	0	-
	Yeast (cfu/g or ml)		Every 6 months	<1000	1000	-
	Moulds (cfu/g or ml)		Every 6 months	<1000	1000	-
	Physical Standards					
	Test	Description	Frequency	Target	Range	Sample (g or ml)
	Dimensions Length (mm)		Every Batch	=60.5	52 to 67	-
	Dimensions Width (mm)		Every Batch	=60.5	52 to 67	-
	Weight (g)		Every Batch	=43	38 to 48	-
CONFIGURATION	Case Configuration	Inner Pack Configuration				
	Total Quantity of Inner Components in Outer Case	5 Units				
	Is the Outer Case Splittable?	No				
PRODUCT WEIGHTS	Inner Component					
	Variable Weight Consumer Item	No				
	Weight/Volume	24 units per bag. 5 x bags per case.				
	Outer Case					
	Outer Case Gross Weight	5.79 kg				
	Outer Case Net Weight	5.44 kg				
PRODUCT DIMENSIONS	Inner Component					
	Inner Component Depth	790 mm				
	Inner Component Width	680 mm				
	Inner Component Height	0 mm				
	Outer Case					
	Outer Case Depth	393 mm				
	Outer Case Width	293 mm				
	Outer Case Height	136 mm				
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	661.03 kg		
	Quantity of Cases Per Pallet	110 Cases				

PACKAGING

Inner Component Packaging

Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Bag	Plastic	6 g	- %			

Outer Case Packaging

Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Case	Plastic	43 g	- %			
Case	Paper/Cardboard	308 g	- %			

Transport Packaging

Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Other	Wood	25000 g	- %			

OTHER INFORMATION

Mini Cinnamon Swirl

Manufacturer Component Code 80525
 Outer Case GTIN 05701536805255



INGREDIENTS

Ingredient Declaration

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). **FILLING:** Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Coconut Oil, Salt, Emulsifier (E471), Acidity Regulator (E330), Flavouring), Sugar, Water, Custard Powder (Sugar, Modified Potato Starch, Whey Powder (**MILK**), Skimmed **MILK** Powder, Coconut Oil, Stabilisers (E404, E450iii, E339ii, E451i), Glucose Syrup, Flavouring, Colour (E160aiii), Salt, **MILK** Protein), Sugar Syrup, Cinnamon (0.5%), **WHEAT** Flour, Cane Sugar Syrup. **TOPPING:** Glaze (Water, Glazing Agent (E953), Sugar, Gelling Agent (E406), Acidity Regulator (E330), Preservative (E202)).

Icing: Sugar, Water, Glucose Syrup.

ALLERGENS

Product Contains:

Celery/Celeriac	No	Mustard	No
Cereals Containing Gluten	Yes	Nuts (Tree)	May Contain
Barley	No	Almond nuts	May Contain
Oats	No	Brazil nuts	No
Rye	No	Cashew nuts	No
Wheat (including Spelt and Khorasan)	Yes	Hazelnuts	No
Gluten content <20ppm	No	Macadamia (Queensland) nuts	No
Crustacea	No	Pecan nuts	May Contain
Eggs	Yes	Pistachio nuts	No
Fish	No	Walnuts	May Contain
Lupin	No	Peanuts	No
Milk	Yes	Sesame Seeds	No
Molluscs	No	Soybeans	No
		Sulphur Dioxide and Sulphites	No

Risk Source:

Additional Allergen Information

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

SUPPLEMENTARY INGREDIENT INFORMATION

Palm Oil	Yes
Hydrogenated Vegetable Oil/Fat	No
GM Protein/DNA	No

ADDITIVES

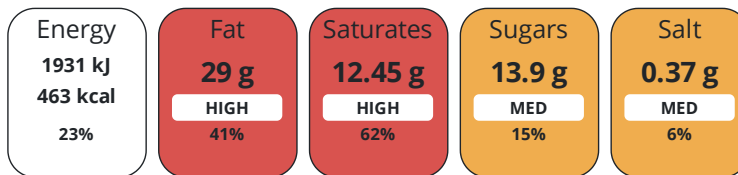
Product Contains:

Artificial Antioxidants	No	Artificial Flavourings	No
Artificial Colours	No	Artificial Preservatives	Yes
Artificial Flavour Enhancers	No	Artificial Sweeteners	No

DIET SUITABILITY

Suitable for Coeliacs	No	Halal Diet	No
Kosher Diet	No	Vegetarian Diet	Suitable for
Vegan Diet	No		

Each 100g/ml portion contains:



of your reference intake.

Typical values per 100g/ml : Energy 463kcal / 1931kJ

Nutrient	per 100g/ml	RI per 100g/ml	per 43g/ml serving	RI per 43g/ml serving
Energy (kJ)	1931 kJ	23%	830.3 kJ	10%
Energy (kcal)	463 kcal	23%	199.1 kcal	10%
Fat	29 g	41%	12.5 g	18%
of which Saturates	12.45 g	62%	5.4 g	27%
of which Mono-unsaturates	11.1 g		4.8 g	
of which Polyunsaturates	4.02 g		1.7 g	
Carbohydrate	43.6 g	17%	18.7 g	7%
of which Sugars	13.9 g	15%	6 g	7%
Fibre	1.4 g		0.6 g	
Protein	6.2 g	12%	2.7 g	5%
Salt	0.37 g	6%	0.2 g	3%
Sodium	149 mg		64.1 mg	

Serving Size 43 g

SUPPLEMENTARY
NUTRITIONAL
INFORMATION

Trans Fats per 100 g/ml 0.13 g

HANDLING &
STORAGE
INFORMATION

Directions For Use

Bake from frozen for 15 minutes at 190°C. Consume on day of baking.

Storage Instructions

Frozen < -18°C.

Shelf Life from Time of Production 360 Days

ACCREDITATIONS/
CERTIFICATIONS/
ASSURANCE
SCHEMES
ORIGIN

BRCGS Certified

Roundtable of Sustainable Palm Oil (RSPO)

Product Country of Origin/Place of United Kingdom

Provenance

PRODUCT
CHARACTERISTICS

Standards Testing

Do you undertake trend analysis of No

Is shelf life testing undertaken? No

microbiological results?

Microbiological Standards

Organism	Description	Frequency	Target	Maximum	Sample (g or ml)
Coliforms (cfu/g or ml)		Every 6 months	<10	10	-
Listeria SPP (cfu/g or ml)	25g	Every 6 months	<0	0	-

Organism	Description	Frequency	Target	Maximum	Sample (g or ml)
Staphylococcus Aureus (cfu/g or ml)		Every 6 months	<20	1000	-
Total Viable Count (TVC) (cfu/g or ml)		Every 6 months	<1000	10000	-
Salmonella (cfu/g or ml)	25g	Every 6 months	<0	0	-
Yeast (cfu/g or ml)		Every 6 months	<1000	1000	-
Moulds (cfu/g or ml)		Every 6 months	<1000	1000	-

Physical Standards

Test	Description	Frequency	Target	Range	Sample (g or ml)
Weight (g)		Every Batch	=43	38.5 to 47.5	-
Dimensions Height (mm)		Every Batch	=22.5	15 to 30	-
Dimensions Width (mm)		Every Batch	=62.5	50 to 70	-

CONFIGURATION

Case Configuration

Inner Pack Configuration

Total Quantity of Inner Components in Outer Case 5 Units

Is the Outer Case Splittable? No

PRODUCT WEIGHTS

Inner Component

Variable Weight Consumer Item No

Weight/Volume

24 units per bag.

Outer Case

Outer Case Gross Weight 5.79 kg

Outer Case Net Weight 5.44 kg

PRODUCT DIMENSIONS

Inner Component

Inner Component Depth 790 mm

Inner Component Width 680 mm

Inner Component Height 0 mm

Outer Case

Outer Case Depth 393 mm

Outer Case Width 293 mm

Outer Case Height 136 mm

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** 661.03 kg

Quantity of Cases Per Pallet 110 Cases

PACKAGING

Inner Component Packaging

Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Bag	Plastic	6 g	- %			

Outer Case Packaging

Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Case	Plastic	43 g	- %			
Case	Paper/Cardboard	308 g	- %			

Transport Packaging

Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Other	Wood	25000 g	- %			

OTHER
INFORMATION

Mini Vanilla Crown

Manufacturer Component Code 80525
 Outer Case GTIN 05701536805255



INGREDIENTS

Ingredient Declaration

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). **FILLING:** Water, Custard Powder (6.5%), (Sugar, Modified Potato Starch, Whey Powder (**MILK**), Skimmed **MILK** Powder, Coconut Oil, Stabilisers (E404, E450iii, E339ii, E451i), Glucose Syrup, Flavouring, Salt, **MILK** Protein, Colour (E160aiii)), Sugar, Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Coconut Oil, Salt, Emulsifier (E471), Acidity Regulator (E330), Flavouring), **WHEAT** Flour, **ALMOND** Powder, Flavouring. **TOPPING:** Glaze (Water, Glazing Agent (E953), Sugar, Gelling Agent (E406), Acidity Regulator (E330), Preservative (E202)).
 Icing: Sugar, Water, Glucose Syrup.

ALLERGENS

Product Contains:

Celery/Celery	No	Mustard	No
Cereals Containing Gluten	Yes	Nuts (Tree)	Yes
Barley	No	Almond nuts	Yes
Oats	No	Brazil nuts	No
Rye	No	Cashew nuts	No
Wheat (including Spelt and Khorasan)	Yes	Hazelnuts	No
Gluten content <20ppm	No	Macadamia (Queensland) nuts	No
Crustacea	No	Pecan nuts	May Contain
Eggs	Yes	Pistachio nuts	No
Fish	No	Walnuts	May Contain
Lupin	No	Peanuts	No
Milk	Yes	Sesame Seeds	No
Molluscs	No	Soybeans	No
		Sulphur Dioxide and Sulphites	No

Risk Source:

Additional Allergen Information

For allergens, including cereals containing gluten, see ingredients in CAPITALS. May also contain other nuts.

SUPPLEMENTARY INGREDIENT INFORMATION

Palm Oil	Yes
Hydrogenated Vegetable Oil/Fat	No
GM Protein/DNA	No

ADDITIVES

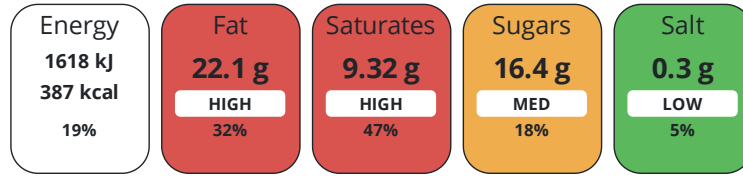
Product Contains:

Artificial Antioxidants	No	Artificial Flavourings	No
Artificial Colours	No	Artificial Preservatives	Yes
Artificial Flavour Enhancers	No	Artificial Sweeteners	No

DIET SUITABILITY

Suitable for Coeliacs	No	Halal Diet	No
Kosher Diet	No	Vegetarian Diet	Suitable for
Vegan Diet	No		

Each 100g/ml portion contains:



of your reference intake.

Typical values per 100g/ml : Energy 387kcal / 1618kJ

Nutrient	per 100g/ml	RI per 100g/ml	per 43g/ml serving	RI per 43g/ml serving
Energy (kJ)	1618 kJ	19%	695.7 kJ	8%
Energy (kcal)	387 kcal	19%	166.4 kcal	8%
Fat	22.1 g	32%	9.5 g	14%
of which Saturates	9.32 g	47%	4 g	20%
of which Mono-unsaturates	8.77 g		3.8 g	
of which Polyunsaturates	2.94 g		1.3 g	
Carbohydrate	41.9 g	16%	18 g	7%
of which Sugars	16.4 g	18%	7.1 g	8%
Fibre	1 g		0.4 g	
Protein	4.7 g	9%	2 g	4%
Salt	0.3 g	5%	0.1 g	2%
Sodium	119 mg		51.2 mg	

Serving Size 43 g

SUPPLEMENTARY
NUTRITIONAL
INFORMATION

HANDLING &
STORAGE
INFORMATION

Directions For Use

Bake from frozen for 15 minutes at 190°C. Consume on day of baking.

Storage Instructions

Frozen < -18°C.

Shelf Life from Time of Production 360 Days

ACCREDITATIONS/
CERTIFICATIONS/
ASSURANCE
SCHEMES
ORIGIN

BRCGS Certified

Roundtable of Sustainable Palm Oil (RSPO)

Product Country of Origin/Place of United Kingdom

Provenance

PRODUCT
CHARACTERISTICS

Standards Testing

Do you undertake trend analysis of microbiological results? Yes

Is shelf life testing undertaken? Yes

Microbiological Standards

Organism	Description	Frequency	Target	Maximum	Sample (g or ml)
Bacillus Cereus (cfu/g or ml)		Every 6 months	<10	1000	-
Coliforms (cfu/g or ml)		Every 6 months	<10	10	-
Listeria SPP (cfu/g or ml)	25g	Every 6 months	<0	0	-

Organism	Description	Frequency	Target	Maximum	Sample (g or ml)
Staphylococcus Aureus (cfu/g or ml)		Every 6 months	<20	1000	-
Total Viable Count (TVC) (cfu/g or ml)		Every Batch	<1000	10000	-
Salmonella (cfu/g or ml)	25g	Every 6 months	<0	0	-
Yeast (cfu/g or ml)		Every 6 months	<1000	1000	-
Moulds (cfu/g or ml)		Every 6 months	<1000	1000	-

Physical Standards

Test	Description	Frequency	Target	Range	Sample (g or ml)
Dimensions Length (mm)		Every Batch	=60.5	52 to 68	-
Dimensions Width (mm)		Every Batch	=60.5	52 to 68	-
Weight (g)		Every Batch	=43	38 to 48	-

CONFIGURATION

Case Configuration

Inner Pack Configuration

Total Quantity of Inner Components in Outer Case 5 Units

Is the Outer Case Splittable? No

PRODUCT WEIGHTS

Inner Component

Variable Weight Consumer Item No

Weight/Volume

24 units per bag.

Outer Case

Outer Case Gross Weight 5.79 kg

Outer Case Net Weight 5.44 kg

PRODUCT DIMENSIONS

Inner Component

Inner Component Depth 790 mm

Inner Component Width 680 mm

Inner Component Height 0 mm

Outer Case

Outer Case Depth 393 mm

Outer Case Width 293 mm

Outer Case Height 136 mm

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** 661.03 kg

Quantity of Cases Per Pallet 110 Cases

PACKAGING

Inner Component Packaging

Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Bag	Plastic	6 g	- %			

Outer Case Packaging

Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Case	Plastic	43 g	- %			
Case	Paper/Cardboard	308 g	- %			

Transport Packaging

Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Other	Wood	25000 g	- %			

OTHER
INFORMATION

Mini Apple Coronet

Manufacturer Component Code

80525

Outer Case GTIN

05701536805255



INGREDIENTS

Ingredient Declaration

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:** Apple Filling (28%) (Apples, Sugar, Cornflour, Water, Flavouring, Preservative (E202)). **TOPPING:** Glaze (Water, Glazing Agent (E953), Sugar, Gelling Agent (E406), Acidity Regulator (E330), Preservative (E202)).
Icing: Sugar, Water, Glucose Syrup.

ALLERGENS

Product Contains:

Celery/Celeriac	No	Mustard	No
Cereals Containing Gluten	Yes	Nuts (Tree)	May Contain
Barley	No	Almond nuts	May Contain
Oats	No	Brazil nuts	No
Rye	No	Cashew nuts	No
Wheat (including Spelt and Khorasan)	Yes	Hazelnuts	May Contain
Gluten content <20ppm	No	Macadamia (Queensland) nuts	No
Crustacea	No	Pecan nuts	No
Eggs	Yes	Pistachio nuts	No
Fish	No	Walnuts	May Contain
Lupin	No	Peanuts	No
Milk	May Contain	Sesame Seeds	No
Molluscs	No	Soybeans	No
		Sulphur Dioxide and Sulphites	No

Risk Source:

Additional Allergen Information

For allergens, including cereals containing gluten, see ingredients in CAPITALS. May contain traces of nuts, milk.

SUPPLEMENTARY INGREDIENT INFORMATION

Palm Oil	Yes
Hydrogenated Vegetable Oil/Fat	No
GM Protein/DNA	No

ADDITIVES

Product Contains:

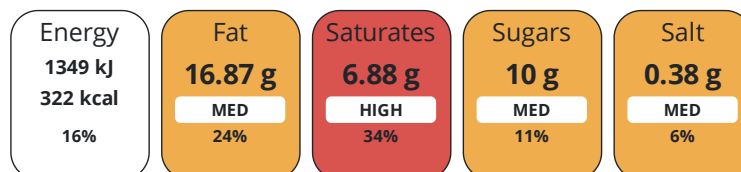
Artificial Antioxidants	No	Artificial Flavourings	No
Artificial Colours	No	Artificial Preservatives	Yes
Artificial Flavour Enhancers	No	Artificial Sweeteners	No

DIET SUITABILITY

Suitable for Coeliacs	No	Halal Diet	No
Kosher Diet	No	Vegetarian Diet	Suitable for
Vegan Diet	No		

NUTRITIONAL INFORMATION

Each 100g/ml portion contains:



of your reference intake.

Typical values per 100g/ml : Energy 322kcal / 1349kJ

Nutrient	per 100g/ml	RI per 100g/ml	per 43g/ml serving	RI per 43g/ml serving
Energy (kJ)	1349 kJ	16%	580.1 kJ	7%
Energy (kcal)	322 kcal	16%	138.5 kcal	7%
Fat	16.87 g	24%	7.3 g	10%
of which Saturates	6.88 g	34%	3 g	15%
of which Mono-unsaturates	6.83 g		2.9 g	
of which Polyunsaturates	2.41 g		1 g	
Carbohydrate	38.9 g	15%	16.7 g	6%
of which Sugars	10 g	11%	4.3 g	5%
Fibre	1.9 g		0.8 g	
Protein	4.73 g	9%	2 g	4%
Salt	0.38 g	6%	0.2 g	3%
Sodium	151 mg		64.9 mg	

Serving Size 43 g

SUPPLEMENTARY NUTRITIONAL INFORMATION

Trans Fats per 100 g/ml 0 g

HANDLING & STORAGE INFORMATION

Directions For Use

Bake from frozen for 15 minutes at 190°C. Consume on day of baking.

Storage Instructions

Frozen < -18°C.

Shelf Life from Time of Production 360 Days

ACCREDITATIONS/ CERTIFICATIONS/ ASSURANCE SCHEMES ORIGIN

BRCGS Certified

Roundtable of Sustainable Palm Oil (RSPO)

Product Country of Origin/Place of United Kingdom

Provenance

PRODUCT CHARACTERISTICS

Standards Testing

Do you undertake trend analysis of microbiological results? Yes

Is shelf life testing undertaken? Yes

Microbiological Standards

Organism	Description	Frequency	Target	Maximum	Sample (g or ml)
Bacillus Cereus (cfu/g or ml)		Every 6 months	<10	1000	-
Coliforms (cfu/g or ml)		Every 6 months	<10	10	-
Listeria SPP (cfu/g or ml)	25g	Every 6 months	<0	0	-
Staphylococcus Aureus (cfu/g or ml)		Every 6 months	<20	1000	-
Total Viable Count (TVC) (cfu/g or ml)		Every 6 months	<1000	10000	-
Salmonella (cfu/g or ml)	25g	Every 6 months	<0	0	-
Yeast (cfu/g or ml)		Every 6 months	<1000	1000	-
Moulds (cfu/g or ml)		Every 6 months	<1000	1000	-

Physical Standards

Test	Description	Frequency	Target	Range	Sample (g or ml)
Dimensions Height (mm)		Every Batch	=22	19 to 25	-
Dimensions Length (mm)		Every Batch	=67.5	62 to 73	-
Dimensions Width (mm)		Every Batch	=54	50 to 58	-
Weight (g)		Every Batch	=43	38.5 to 47.5	-

CONFIGURATION

Case Configuration Inner Pack Configuration

Total Quantity of Inner Components in 5 Units

Outer Case

Is the Outer Case Splittable? No

PRODUCT WEIGHTS

Inner Component

Variable Weight Consumer Item No

Weight/Volume

24 units per bag.

Outer Case

Outer Case Gross Weight 5.79 kg

Outer Case Net Weight 5.44 kg

PRODUCT DIMENSIONS

Inner Component

Inner Component Depth 790 mm

Inner Component Width 680 mm

Inner Component Height 0 mm

Outer Case

Outer Case Depth 393 mm

Outer Case Width 293 mm

Outer Case Height 136 mm

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** 661.03 kg

Quantity of Cases Per Pallet 110 Cases

PACKAGING

Inner Component Packaging

Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Bag	Plastic	6 g	- %			

Outer Case Packaging

Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Case	Plastic	43 g	- %			
Case	Paper/Cardboard	308 g	- %			

Transport Packaging

Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Other	Wood	25000 g	- %			

OTHER INFORMATION

Mini Maple Pecan Plait

Manufacturer Component Code 80525
 Outer Case GTIN 05701536805255



INGREDIENTS

Ingredient Declaration

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, E339ii, E451i), Glucose Syrup, Flavouring, Colour (E160aiii), Salt, **MILK** Protein), Tapioca Starch, **WHEAT** Flour, Cane Sugar Syrup, Thickeners (E401, E440i), Flavouring. **TOPPING:** Glaze (Water, Glazing Agent (E953), Sugar, Gelling Agent (E406), Acidity Regulator (E330), Preservative (E202)), **PECAN NUTS** (3.5%).

ALLERGENS

Product Contains:

Celery/Celery	No	Mustard	No
Cereals Containing Gluten	Yes	Nuts (Tree)	Yes
Barley	No	Almond nuts	May Contain
Oats	No	Brazil nuts	No
Rye	No	Cashew nuts	No
Wheat (including Spelt and Khorasan)	Yes	Hazelnuts	May Contain
Gluten content <20ppm	No	Macadamia (Queensland) nuts	No
Crustacea	No	Pecan nuts	Yes
Eggs	Yes	Pistachio nuts	No
Fish	No	Walnuts	May Contain
Lupin	No	Peanuts	No
Milk	Yes	Sesame Seeds	No
Molluscs	No	Soybeans	No
		Sulphur Dioxide and Sulphites	No

Risk Source:

Additional Allergen Information

For allergens, including cereals containing gluten, see ingredients in CAPITALS. May also contain other nuts.

SUPPLEMENTARY INGREDIENT INFORMATION

Palm Oil	Yes
Hydrogenated Vegetable Oil/Fat	No
GM Protein/DNA	No

ADDITIVES

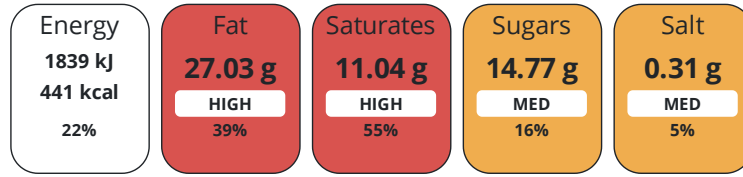
Product Contains:

Artificial Antioxidants	No	Artificial Flavourings	No
Artificial Colours	No	Artificial Preservatives	Yes
Artificial Flavour Enhancers	No	Artificial Sweeteners	No

DIET SUITABILITY

Suitable for Coeliacs	No	Halal Diet	No
Kosher Diet	No	Vegetarian Diet	Suitable for
Vegan Diet	No		

Each 100g/ml portion contains:



of your reference intake.

Typical values per 100g/ml : Energy 441kcal / 1839kJ

Nutrient	per 100g/ml	RI per 100g/ml	per 43.5g/ml serving	RI per 43.5g/ml serving
Energy (kJ)	1839 kJ	22%	800 kJ	10%
Energy (kcal)	441 kcal	22%	191.8 kcal	10%
Fat	27.03 g	39%	11.8 g	17%
of which Saturates	11.04 g	55%	4.8 g	24%
of which Mono-unsaturates	10.69 g		4.7 g	
of which Polyunsaturates	4.11 g		1.8 g	
Carbohydrate	42.73 g	16%	18.6 g	7%
of which Sugars	14.77 g	16%	6.4 g	7%
Fibre	2.07 g		0.9 g	
Protein	5.6 g	11%	2.4 g	5%
Salt	0.31 g	5%	0.1 g	2%
Sodium	125 mg		54.4 mg	

Serving Size 43.5 g

SUPPLEMENTARY
NUTRITIONAL
INFORMATION

HANDLING &
STORAGE
INFORMATION

Directions For Use

Bake from frozen for 15 minutes at 190°C. Consume on day of baking.

Storage Instructions

Frozen < -18°C.

Shelf Life from Time of Production 360 Days

ACCREDITATIONS/
CERTIFICATIONS/
ASSURANCE
SCHEMES
ORIGIN

BRCGS Certified

Roundtable of Sustainable Palm Oil (RSPO)

Product Country of Origin/Place of United Kingdom

Provenance

PRODUCT
CHARACTERISTICS

Standards Testing

Do you undertake trend analysis of microbiological results? Yes

Is shelf life testing undertaken? Yes

Microbiological Standards

Organism	Description	Frequency	Target	Maximum	Sample (g or ml)
Bacillus Cereus (cfu/g or ml)		Every 6 months	<10	1000	-
Coliforms (cfu/g or ml)		Every 6 months	<10	10	-
Listeria SPP (cfu/g or ml)	25g	Every 6 months	<0	0	-

Organism	Description	Frequency	Target	Maximum	Sample (g or ml)
Staphylococcus Aureus (cfu/g or ml)		Every 6 months	<20	1000	-
Total Viable Count (TVC) (cfu/g or ml)		Every 6 months	<1000	10000	-
Salmonella (cfu/g or ml)	25g	Every 6 months	<0	0	-
Yeast (cfu/g or ml)		Every 6 months	<1000	1000	-
Moulds (cfu/g or ml)		Every 6 months	<1000	1000	-

Physical Standards

Test	Description	Frequency	Target	Range	Sample (g or ml)
Dimensions Length (mm)		Every Batch	=67.5	60 to 75	-
Dimensions Width (mm)		Every Batch	=47.5	40 to 60	-
Weight (g)		Every Batch	=43.5	36.5 to 53.5	-

CONFIGURATION

Case Configuration

Inner Pack Configuration

Total Quantity of Inner Components in Outer Case 5 Units

Is the Outer Case Splittable? No

PRODUCT WEIGHTS

Inner Component

Variable Weight Consumer Item No

Weight/Volume

24 units per bag.

Outer Case

Outer Case Gross Weight 5.79 kg

Outer Case Net Weight 5.44 kg

PRODUCT DIMENSIONS

Inner Component

Inner Component Depth 0 mm

Inner Component Width 0 mm

Inner Component Height 0 mm

Outer Case

Outer Case Depth 393 mm

Outer Case Width 293 mm

Outer Case Height 136 mm

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OTHER
INFORMATION
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