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Erudus ID 2447c038d47147048ad7da20787711c6

Version 2.0

Status Published

BRDS/5001355

ASSORTED MINI PAGNOTTELLA CLASSICO 35

Mix Of White Wheat Roll, White Wheat Roll With Malt, Brown Wheat Roll 105x35g

PRODUCT DESCRIPTION

Mixed box of artisanal mini wheat rolls (ciabatta type of dough), each of them hand folded, flour dusted and baked on stone: 35 white wheat rolls, 35 wholemeal rolls, 35 dark wheat rolls with barley malt.

Manufacturer	La Lorraine UK Ltd
Manufacturer Product Code	5001355
Manufacturer Version	1
Number	
Product Type	Food
Product Category	Bread Buns & Rolls
Storage Type	Frozen
Erudus ID	2447c038d47147048ad7da20787711c6
Specification Type	Bakery Products



Manufacturer Component Code	5001355
Outer Case GTIN	5412632513554



INGREDIENTS

Ingredient Declaration
Wheat ciabatta (**WHEAT** flour, water, salt, yeast, rapeseed oil), Malted ciabatta (**WHEAT** flour, water, salt, rapeseed oil, yeast, **BARLEY** malt (0,6%)), Wholemeal ciabatta (**WHEAT** flour, water, whole **WHEAT** flour (22%), salt, yeast, rapeseed oil).

ALLERGENS

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

Risk Source:

	Allergen Statement On Pack																																
	May contain traces of: sesame seeds.																																
SUPPLEMENTARY INGREDIENT INFORMATION	Palm Oil	No																															
	Hydrogenated Vegetable Oil/Fat	No																															
	GM Protein/DNA	No																															
ADDITIVES	Product Contains:																																
DIET SUITABILITY	Vegan Diet	No	Vegetarian Diet Suitable for																														
	Halal Diet	No	Kosher Diet No																														
NUTRITIONAL INFORMATION AS SOLD	Each 100g/ml portion contains:																																
	Energy 1098 kj 260 kcal 13% Fat 2.4 g LOW 3% Saturates <0.5 g LOW 2% Sugars <0.5 g LOW 1% Salt 1.4 g MED 23%																																
	of your reference intake.																																
	Typical values per 100g/ml : Energy 260kcal / 1098kj																																
	<table><tr><th>Nutrient</th><th>per 100g</th><th>RI per 100g</th></tr><tr><td>Energy (kj)</td><td>1098 kj</td><td>13%</td></tr><tr><td>Energy (kcal)</td><td>260 kcal</td><td>13%</td></tr><tr><td>Fat</td><td>2.4 g</td><td>3%</td></tr><tr><td>of which Saturates</td><td>0.4 g</td><td>2%</td></tr><tr><td>Carbohydrate</td><td>49 g</td><td>19%</td></tr><tr><td>of which Sugars</td><td>< 0.5 g</td><td>1%</td></tr><tr><td>Fibre</td><td>2.7 g</td><td></td></tr><tr><td>Protein</td><td>8.6 g</td><td>17%</td></tr><tr><td>Salt</td><td>1.4 g</td><td>23%</td></tr></table>			Nutrient	per 100g	RI per 100g	Energy (kj)	1098 kj	13%	Energy (kcal)	260 kcal	13%	Fat	2.4 g	3%	of which Saturates	0.4 g	2%	Carbohydrate	49 g	19%	of which Sugars	< 0.5 g	1%	Fibre	2.7 g		Protein	8.6 g	17%	Salt	1.4 g	23%
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HANDLING & STORAGE INFORMATION	Directions For Use																																
	Defrost at 22°C for 15 minutes. Preheat oven to 230°C. Bake at 200°C for 3 - 5 minutes.																																
	Storage Instructions																																
	Keep at -18 °C. Do not refreeze after defrosting.																																
	Shelf Life from Time of Production 365 Days																																
ACCREDITATIONS/ CERTIFICATIONS/ ASSURANCE SCHEMES	IFS Food Standard																																
	Other Accreditation																																
	n/a																																
ORIGIN	Product Country of Origin European Union																																
	Origin of the Primary Ingredient European Union																																
PRODUCT CHARACTERISTICS CONFIGURATION	Standards Testing																																
	Case Configuration		Inner Pack Configuration																														
	Variable Inner Components in Outer Case No																																
	Total Quantity of Inner Components in Outer Case 105 Units																																
	Is the Outer Case Splittable? No																																

PRODUCT WEIGHTS

Inner Component	
Variable Weight Consumer Item	No
Inner Component Weight	35 g
e mark	No
Outer Case	
Outer Case Gross Weight	4.2 kg
Outer Case Net Weight	3.7 kg

PRODUCT DIMENSIONS

Inner Component	
Inner Component Depth	70 mm
Inner Component Width	70 mm
Inner Component Height	45 mm
Inner Component Diameter	0 mm
Outer Case	
Outer Case Depth	392 mm
Outer Case Width	292 mm
Outer Case Height	235 mm

PALLET INFORMATION

Quantity of Cases Per Pallet Layer	8 Cases	Pallet Height	2.03 MTR
Quantity of Layers Per Pallet	8 Layers		
Quantity of Cases Per Pallet	64 Cases		

ENVIRONMENT IMPACT



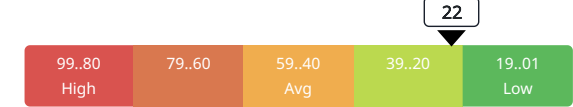
Industry Average

This impact score is based on an Industry Average for this product type.

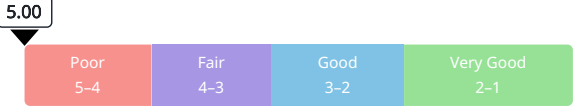
Impact per kg ?

Carbon kg CO2e per kg	1.19	Water Use L eq. per kg	4,681
Eutrophication g PO4e per kg	6.3	Land Use m2*yr per kg	2.19
Biodiversity SLI per kg	0.26		

Carbon Intensity Score ?



Data Quality Score ?



OTHER INFORMATION

Intrastat/Taric Code	19059030
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Manufacturer Comments

Pallet configuration given is per Euro pallet. UK pallet configuration available on request from the supplier. We aim to deliver with a minimum of three months shelf life.

CONTACT
INFORMATION

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