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Version 2.0

Status Published

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# 4124 Hot Cross Bun (Glazed) 12 x 4

4124 Hot Cross Bun (Glazed) 12 X 4 12x73g

## PRODUCT DESCRIPTION

Batched Spiced Bread Roll Made With Mixed Dried Vine Fruit and Citrus Peel

Manufacturer Product Code	4124
Product Type	Food
Product Category	Bread Buns & Rolls
Storage Type	Frozen
Erudus ID	1a3fc0f8fd3b43d8b5a826158f1283dd
Specification Type	Bakery Products



Outer Case GTIN

5020179041241



## INGREDIENTS

### Ingredient Declaration

Fortified **WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Niacin, Iron, Folic Acid, Thiamin), Water, Currants (5.7%), Sultanas (5.7%), Yeast, Palm Oil, Sugar, Mixed Peel (1.6%)(Orange Peel, Glucose-Fructose Syrup, Sugar, Lemon Peel, Acidity Regulator[Citric Acid]), Glaze(Water, Vegetable Proteins (pea, potato, faba bean), Vegetable Oils (Rapeseed Oil, Sunflower Oil), Dextrose, Maltodextrin, Starch), Salt, Rapeseed Oil, Mixed Spice (0.6%)(Cinnamon, Coriander, Ginger, Allspice, Clove, Nutmeg), Nutmeg, Flour treatment agent[Ascorbic Acid].

### Ingredient Statements

For allergens, including cereals containing Gluten, see CAPITALISED ingredients. Manufactured at a site that handles Cereals containing Gluten, Milk, Eggs and Soya.

## ALLERGENS

Product Contains:

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

*Risk Source:*

Barley (Risk Source)	Line	Oats (Risk Source)	Line
Rye (Risk Source)	Line	Eggs (Risk Source)	Line
Milk (Risk Source)	Line	Soybeans (Risk Source)	Line

**Allergen Statement On Pack**

For allergens, including cereals containing Gluten, see CAPITALISED ingredients. Manufactured at a site that handles Cereals containing Gluten, Milk, Eggs and Soya.

SUPPLEMENTARY  
INGREDIENT  
INFORMATION

Palm Oil	Yes
Is Palm Oil Sustainably Sourced?	Yes
Hydrogenated Vegetable Oil/Fat	No
GM Protein/DNA	No

ADDITIVES

*Product Contains:*

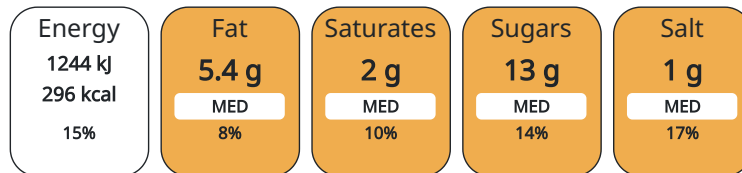
Artificial Antioxidants	No	Artificial Flavourings	No
Artificial Colours	No	Artificial Preservatives	No
Artificial Flavour Enhancers	No	Artificial Sweeteners	No

DIET SUITABILITY

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

NUTRITIONAL  
INFORMATION AS  
SOLD

Each 100g/ml portion contains:



of your reference intake.

Typical values per 100g/ml : Energy 296kcal / 1244kJ

Nutrient	per 100g	RI per 100g	per 73g serving	RI per 73g serving
Energy (kJ)	1244 kJ	15%	908.12	11%
Energy (kcal)	296 kcal	15%	216.08	11%
Fat	5.4 g	8%	3.94 g	6%
of which Saturates	2 g	10%	1.46 g	7%
Carbohydrate	54.8 g	21%	40 g	15%
of which Sugars	12.8 g	14%	9.34 g	10%
Fibre	2.8 g		2.04 g	
Protein	7.2 g	14%	5.26 g	11%
Salt	0.99 g	17%	0.72 g	12%

Serving Size 73 g

Source of Nutritional Information Calculation based on known values of ingredients

SUPPLEMENTARY  
NUTRITIONAL  
INFORMATION

Trans Fats per 100 g/ml	0 g
Fibre Type	Fibre AOAC

HFSS (HIGH IN  
FAT, SALT AND  
SUGAR)

HFSS Status	Yes
HFSS Score	4

HANDLING &  
STORAGE  
INFORMATION

**Directions For Use**

Store Frozen Defrost in clear film at ambient approx. 2 hours Hold at ambient, use within 3 days of defrost

**Storage Instructions**

Store Frozen

**Storage Instructions After Opening**

Remove the required amount from the outer case. Do not remove product from the bag and allow to defrost at room temperature. Once defrosted store in a sealed bag in a cool dry place away from direct sunlight. It is not recommended that this product is stored in a refrigerator as bread stales quicker below 5°C.

<b>Shelf Life from Time of Production</b>	365 Days
<b>Shelf Life From Opening</b>	1 Days
<b>Shelf Life Once Defrosted</b>	3 Days

ACCREDITATIONS/  
CERTIFICATIONS/  
ASSURANCE  
SCHEMES  
ORIGIN

<b>BRCGS Certified</b>	<b>BRCGS Food Safety</b>
<b>Roundtable of Sustainable Palm Oil (RSPO)</b>	
<b>Product Country of Origin</b>	United Kingdom
<b>Additional Origin Details</b>	
Manufactured in the UK	
<b>Origin of the Primary Ingredient</b>	United Kingdom

PRODUCT  
CHARACTERISTICS

Standards Testing			
<b>Do you undertake trend analysis of microbiological results?</b>	Yes	<b>Is shelf life testing undertaken?</b>	Yes
		<b>Commercially Sterile</b>	No

Microbiological Standards

Organism	Description	Frequency	Target	Maximum	Sample (g or ml)
Coliforms (cfu/g or ml)		Annually	<100	1000	1
E. Coli (cfu/g or ml)		Annually	<20	100	1
Listeria SPP (cfu/g or ml)		Annually	<0	0	25
Salmonella (cfu/g or ml)		Annually	<0	0	25
Aerobic Colony Count (ACC) (cfu/g or ml)		Annually	<10000	1000000	1
Coagulase-positive Staphylococci (cfu/g or ml)		Annually	<20	1000	1

ORGANOLEPTICS

**Appearance**

Golden brown exterior with a slight sheen from the vegetable-protein glaze. Evenly distributed dried fruit (currants and sultanas) visible through the dough. Cross on top formed by glazing or scoring—lightly glossy. Internal crumb expected to be light beige, soft, and moderately open.

**Aroma**

Warm spice aroma dominated by cinnamon, nutmeg, and mixed spice. Sweet, fruity notes from currants, sultanas, and mixed peel (orange and lemon). Subtle yeast/bread aroma characteristic of enriched dough.

**Taste**

Moist and soft, lightly enriched. Fruit provides juicy pops and chewiness. Spices create a warming sensation without heat.

**Texture**

Soft, fluffy crumb due to wheat flour, yeast fermentation, and added oils. Slightly chewy bursts from currants and sultanas. Exterior is smooth and lightly tacky from the glaze. Not crusty; remains tender throughout. Mixed peel adds small pieces with a slightly firmer bite.

HAZARD CONTROLS

<b>Metal Detection</b>	Yes
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CONFIGURATION

Case Configuration

Inner Pack Configuration

<b>Total Quantity of Inner Components in Outer Case</b>	12 Units
<b>Is the Outer Case Splittable?</b>	No

PRODUCT WEIGHTS

Inner Component	
<b>Variable Weight Consumer Item</b>	No
<b>Inner Component Weight</b>	73 g
<b>e mark</b>	No
Outer Case	
<b>Outer Case Gross Weight</b>	4 kg
<b>Outer Case Net Weight</b>	3.5 kg

PRODUCT DIMENSIONS

Inner Component	
<b>Inner Component Depth</b>	95 mm
<b>Inner Component Width</b>	95 mm
<b>Inner Component Height</b>	50 mm
<b>Inner Component Diameter</b>	95 mm
Outer Case	
<b>Outer Case Depth</b>	596 mm
<b>Outer Case Width</b>	277 mm
<b>Outer Case Height</b>	250 mm

PALLET INFORMATION

<b>Quantity of Cases Per Pallet Layer</b>	6 Cases	<b>Pallet Height</b>	1.7 MTR
<b>Quantity of Layers Per Pallet</b>	6 Layers	<b>Pallet Gross Weight</b>	172 kg
<b>Quantity of Cases Per Pallet</b>	36 Cases		

PACKAGING

Inner Component Packaging						
Type	Materials	Weight	Recycled Material %	Recyclable	Returnable	Composite
Film	Plastic / OPP (Oriented Polypropylene)	2 g	0 %	Yes	No	Yes
Outer Case Packaging						
Type	Materials	Weight	Recycled Material %	Recyclable	Returnable	Composite
Case	Paper/Cardboard / Cardboard	470 g	100 %	Yes	No	Yes
Transport Packaging						
Type	Materials	Weight	Recycled Material %	Recyclable	Returnable	Composite
Other	Plastic / Other	105 g	30 %	Yes	No	Yes
Other	Wood	28000 g		Yes	Yes	Yes

OTHER INFORMATION

<b>Intrastat/Taric Code</b>	1905907000
<b>Commodity Code</b>	7011

CONTACT  
INFORMATION

**Address**

Fosters Bakery (Staincross) Limited  
Towngate  
Mapplewell  
S75 6AS  
Barnsley  
South Yorkshire  
England

technical@fostersbakery.co.uk  
01226 382877

**Technical**

technical@fostersbakery.co.uk  
01226 382877

**Commercial**

Sales Managers  
salesforce@fostersbakery.co.uk  
01226 382877  
Sales Team

**Complaints**

Mollie Stradling  
technical@fostersbakery.co.uk  
01226 382877  
Technical Team

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