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Erudus ID 8c27569f6962434a96b7de1938d0e68f

Version 2.0

# Schulstad Ciabatta 120g

Ciabatta

## PRODUCT DESCRIPTION

A traditional style Ciabatta made with extra virgin olive oil. Bulk fermented to provide a more open structure with increased flavour.

Brand	Lantmannen Unibake
Manufacturer Product Code	223397
Product Type	Food
Product Category	Bread Buns & Rolls
Storage Type	Frozen
Erudus ID	8c27569f6962434a96b7de1938d0e68f
Specification Type	Bakery Products
Outer Case GTIN	05038910011026



## INGREDIENTS

### Ingredient Declaration

WHEAT Flour (with Calcium, Iron, Niacin, Thiamin), Water, Yeast, Extra Virgin Olive Oil (2%), RYE Flour, Salt, WHEAT Flour, Sugar, Malted WHEAT Flour, Malted BARLEY Flour, Flour Treatment Agents (E300, E920).

## ALLERGENS

Product Contains:

Celery/Celeriac	No	Mustard	No
Cereals Containing Gluten	Yes	Nuts (Tree)	May Contain
Barley	Yes	Almond nuts	May Contain
Oats	No	Brazil nuts	No
Rye	Yes	Cashew nuts	May Contain
Wheat (including Spelt and Khorasan)	Yes	Hazelnuts	May Contain
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:

### Additional Allergen Information

For allergens, including cereals containing gluten, see ingredients in CAPITALS. May also contain traces of sesame seeds and nuts.

## SUPPLEMENTARY INGREDIENT INFORMATION

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

ADDITIVES

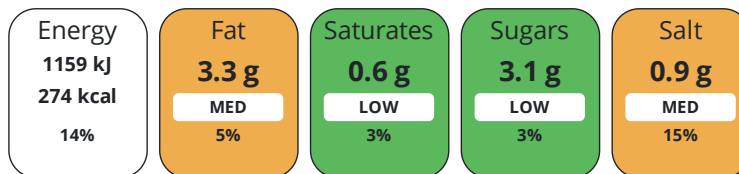
Product Contains:

<b>Artificial Antioxidants</b>	No	<b>Artificial Flavourings</b>	No
<b>Artificial Colours</b>	No	<b>Artificial Preservatives</b>	No
<b>Artificial Flavour Enhancers</b>	No	<b>Artificial Sweeteners</b>	No
<b>Vegan Diet</b>	Suitable for	<b>Vegetarian Diet</b>	Suitable for
<b>Halal Diet</b>	Suitable for	<b>Kosher Diet</b>	No

DIET  
SUITABILITY

NUTRITIONAL  
INFORMATION

Each 100g/ml portion contains:



of your reference intake.

Typical values per 100g/ml : Energy 274kcal / 1159kJ

Nutrient	per 100g	RI per 100g	per 120g serving	RI per 120g serving
<b>Energy (kJ)</b>	1159 kJ	14%	1390.8 kJ	17%
<b>Energy (kcal)</b>	274 kcal	14%	328.8 kcal	16%
<b>Fat</b>	3.3 g	5%	4 g	6%
<b>of which Saturates</b>	0.6 g	3%	0.7 g	4%
<b>of which Mono-unsaturates</b>	1.8 g		2.2 g	
<b>of which Polyunsaturates</b>	0.7 g		0.8 g	
<b>Carbohydrate</b>	50.9 g	20%	61.1 g	24%
<b>of which Sugars</b>	3.1 g	3%	3.7 g	4%
<b>Fibre</b>	3 g		3.6 g	
<b>Protein</b>	8.7 g	17%	10.4 g	21%
<b>Salt</b>	0.9 g	15%	1.1 g	18%
<b>Sodium</b>	358 mg		429.6 mg	
<b>Serving Size</b>	120 g			

SUPPLEMENTARY  
NUTRITIONAL  
INFORMATION

HANDLING &  
STORAGE  
INFORMATION

**Directions For Use**

To defrost: Remove the required number of products from the box and lie flat. Defrost for a approx 1 hour at room temperature.  
Baking instruction: Bake for approx 5-8min at 180-200°C. Settings may vary depending on oven type.

**Storage Instructions**

Keep frozen at -18 deg C. Do not refreeze once thawed.

<b>Shelf Life from Time of Production</b>	365 Days	<b>Exempt From Shelf Life Labelling</b>	No
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ACCREDITATIONS/  
CERTIFICATIONS/  
ASSURANCE  
SCHEMES



**Other Accreditation**

Halal

ORIGIN	<b>Product Country of Origin/Place of Provenance</b>	United Kingdom				
	<b>Additional Origin Details</b>	N/A				
PRODUCT CHARACTERISTICS	Standards Testing					
	<b>Do you undertake trend analysis of microbiological results?</b>	Yes	<b>Is shelf life testing undertaken?</b>	Yes		
	Microbiological Standards					
	<b>Organism</b>	<b>Description</b>	<b>Frequency</b>	<b>Target</b>	<b>Maximum</b>	<b>Sample (g or ml)</b>
	E. Coli (cfu/g or ml)		Annually	<10	10	120
	Enterobacteriaceae (cfu/g or ml)		Annually	<100	100	120
	Salmonella (cfu/g or ml)		Annually	=0	0	120
	Yeast (cfu/g or ml)		Annually	<1000	1000	120
	Moulds (cfu/g or ml)		Annually	<1000	1000	120
	Aerobic Colony Count (ACC) (cfu/g or ml)		Annually	<1000	1000	120
Staphylococcus Aureus (cfu/g or ml)		Annually	<50	50	120	
Physical Standards						
<b>Test</b>	<b>Description</b>	<b>Frequency</b>	<b>Target</b>	<b>Range</b>	<b>Sample (g or ml)</b>	
Dimensions Height (mm)		Every Batch	=50	45 to 55	120	
Dimensions Width (mm)		Every Batch	=82.5	75 to 90	120	
Weight (g)		Every Batch	=120	110 to 130	120	
CONFIGURATION	Case Configuration	Inner Pack Configuration				
	<b>Total Quantity of Inner Components in Outer Case</b>	1 Units	<b>Count per Inner Component</b>	40		
	<b>Is the Outer Case Splittable?</b>	No				
PRODUCT WEIGHTS	Inner Component					
	<b>Variable Weight Consumer Item</b>	Yes				
	<b>Inner Component Weight</b>	120 g				
	Outer Case					
	<b>Outer Case Gross Weight</b>	5.27 kg				
	<b>Outer Case Net Weight</b>	4.8 kg				
PRODUCT DIMENSIONS	Inner Component					
	<b>Inner Component Depth</b>	780 mm				
	<b>Inner Component Width</b>	440 mm				
	<b>Inner Component Height</b>	0 mm				
	Outer Case					
	<b>Outer Case Depth</b>	430 mm				
	<b>Outer Case Width</b>	332 mm				
	<b>Outer Case Height</b>	300 mm				
	PALLET INFORMATION	<b>Quantity of Cases Per Pallet Layer</b>	8 Cases	<b>Pallet Height</b>	1.66 MTR	
	<b>Quantity of Layers Per Pallet</b>	5 Layers	<b>Pallet Gross Weight</b>	236.1 kg		
	<b>Quantity of Cases Per Pallet</b>	40 Cases				

## PACKAGING

## Inner Component Packaging

Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Bag	Plastic	22.37 g	0.00 %			

## Outer Case Packaging

Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Case	Plastic	3 g	0.00 %			
Case	Paper/Cardboard	448 g	- %			

## Transport Packaging

Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Other	Plastic	300 g	0.00 %		Yes	
Other	Paper/Cardboard	2 g	- %		Yes	
Other	Wood	25000 g	- %		Yes	

## OTHER INFORMATION

**Commodity Code** 19059030

**Manufacturer Comments**

BRC certificate re-issued annually following audit.

## CONTACT INFORMATION

## Address

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## Technical Contact

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## Complaints Contact

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