



Gourmand
PASTRIES

Danish Pastry - Icing

White coloured sugar paste, deepfrozen

CODE: 151605420106

152605420106

153605420106

Convenience grade: Only to defrost

Valid since: 2019-11-21

1. WEIGHT AND INGREDIENTS

Weight per 1 bag of product: 150 g

Ingredients:

sugar, glucose syrup, water, colour (E171), thickener (E1422)

Allergy Advice

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

For complete allergens overview, also including potential cross contamination, see chapter 7.

2. PRODUCT HANDLING & CONSERVATION

Transportation and storage:

Store at -18°C. Do not refreeze once thawed.

Keep the bag well closed to avoid freezer burn.

Shelf life:

730 days after production (under correct storage conditions)

Dating type:

MM/YYYY

3. HANDLING INSTRUCTIONS

Only to defrost



Freezer



Take out box



Defrost



Drizzle

60 min.

Recommended drizzle amount:

2g per 1 danish crown 42g

4. PACKAGING DATA

1 inner bag

| Type | Material | Tare weight (g) | Dimensions L x W (mm) | Net weight (kg) |
|-------------|----------|-----------------|-----------------------|-----------------|
| Plastic bag | PET/PE | 3 | 160x120 | 0,150 |

Bags/Box

| | |
|--------------|---|
| 151605420106 | 2 |
| 152605420106 | 2 |
| 153605420106 | 2 |

5. CODIFICATION AND TRACEABILITY

Inner bag

| | |
|-------------------|-------------------------------------|
| Article number | <input type="checkbox"/> |
| Shelf life | <input checked="" type="checkbox"/> |
| No information | <input type="checkbox"/> |
| Batch number | <input type="checkbox"/> |
| GTIN-13 barcode | <input type="checkbox"/> |
| Other information | <input type="checkbox"/> |

6. CERTIFICATION

BRC

IFS

7. ALLERGENS

| | |
|--|---|
| Cereals containing gluten and products thereof | - |
| Crustaceans and products thereof | - |
| Eggs and product thereof | - |
| Fish and products thereof | - |
| Peanuts and products thereof | - |
| Soybeans and products thereof | - |
| Milk and products thereof (including lactose) | - |
| Nuts and products thereof | - |
| Celery and product thereof | - |
| Mustard and products thereof | - |
| Sesame seeds and products thereof | - |
| Sulphur dioxide and sulphites (>10ppm) | - |
| Lupin and products thereof | - |
| Molluscs and products thereof | - |

9. NUTRITIONAL VALUE

| | |
|--|------|
| Energetic value (kJ/100g) | 1435 |
| Energetic value (kcal/100g) | 338 |
| Lipids (g/100g) | 0,0 |
| thereof saturated fatty acids (g/100g) | 0,0 |
| Carbohydrates (g/100g) | 84,4 |
| thereof sugars (g/100g) | 73,5 |
| Proteins (g/100g) | 0,0 |
| Salt (g/100g) | 0,00 |

The nutritional values are based on the values from the raw material specification.

10. GMO-STATUS

This product is not genetically modified (according to EC/1829/2003 EC/1830/2003)

11. MICROBIOLOGY

| Micro-organismes | MAX* |
|-------------------------------|------------------|
| Escherichia Coli (cfu/g) | 100 |
| Bacillus cereus (cfu/g) | 1000 |
| Staphylococcus aureus (cfu/g) | 100 |
| Salmonella sp. (cfu /g) | Not detected/25g |

* Based on the values from the raw material specification.

12. APPROVAL

| | Name and function | Signature and date |
|-----------------|---|--------------------|
| Gourmand | Pieter Van Vooren Masterdata Specialist, Quality Assurance | 21/11/2019 |
| Client | | |