Gourmand
PASTRIES

Midi croissant straight butter

Laminated yeast dough, croissant with 22% of butter, deep frozen

CODE:	111500422004
Convenience Grade:	Pre-proved / Ready to bake
Valid since:	2020-08-03

1. WEIGHT AND INGREDIENTS

Weight per product (+/-):	42 g
Weight per box:	3,780 kg

Ingredients:

WHEAT flour, butter (MILK) (22%), water, yeast, sugar, EGG, iodized salt (salt, potassium iodate), WHEAT GLUTEN, vegetable oils (rapeseed), flour treatment agent (E300), enzymes

Allergy Advice
For allergens, including cereals containing gluten, see ingredients in CAPITALS.
For complete allergens overview, also including potential cross contamination, see chapter 9.

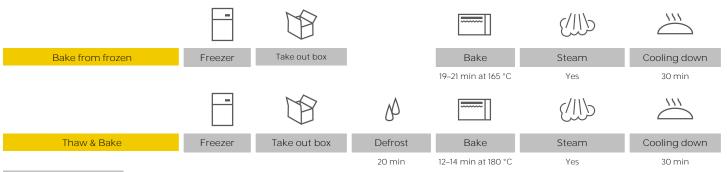## 2. PRODUCT HANDLING & CONSERVATION

Transport and storage conditions:	Storage at -18°C. Do not refreeze once thawed. Keep the bag well closed to avoid freeze burn.
Shelf life:	End of the 12th month after production (under correct storage conditions)
Dating type:	MM/YYYY

3. BAKING INSTRUCTIONS

USE BAKING PAPER

Bake from frozen	Freezer	Take out box		Bake	Steam	Cooling down
				19–21 min at 165 °C	Yes	30 min

Thaw & Bake	Freezer	Take out box	Defrost	Bake	Steam	Cooling down
			20 min	12–14 min at 180 °C	Yes	30 min

Remark

Baking time and temperature can vary according the type of oven. Make sure the oven is properly preheated. While preheating, set the oven 25°C higher than the specified baking temperature. Because opening the oven causes the temperature to drop.

Add steam at the beginning of the baking process. This gives you a crispier, puffier finish. Allow the steam to escape 5 minutes before the end to ensure that the products are fully baked.

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4. PRODUCT-PARAMETER / unbaked product

Parameter	Unit of measure	Target value*	Upper limit 1xσ*	Lower limit 1xσ*
Length	mm	100	104	96
Width	mm	47	50	44
Height	mm	32	34	30

*± 1 x σ: 65%; ± 2 x σ: 95%

5. PACKAGING DATA

Inner bag

Type	Material	Tare Weight (g)	Dimensions L x W (mm)	Net Weight (kg)	Pieces/bag
Plastic bag	LDPE colourless	19	520 x 350	1,89	45

Carton

Type	Material	Tare Weight (g)	Dimensions L x W x H (mm)	Net Weight (kg)	Bags/Box
Box	Cardboard	333	396 x 296 x 175	3,780	2

Pallet

Type	Material	Dimensions (Pallet incl. L x W x H) (mm)	Total palletweight (incl. pallet) (kg)	Boxes/layer	Boxes/pallet
EURO	Wooden	1200 x 800 x 2075	388	8	88

6. CODIFICATION AND TRACEABILITY

Inner bag

Article number	☑
Shelf life	☑
No information	☐
Batch number	☑
GTIN-13 barcode	☐
Other information	☑

Description other info: Time, product description

Corner box label

Article number	☑
Product description	☑
GTIN-13 barcode	☑
GS1-128 barcode	☑
Shelf life	☑
No information	☐
Batch number	☑
Other information	☐

8. PICTURES

The photos are only indicative, a slight deviation from reality is possible.

Picture 1: Unbaked product

Picture 2: Baked product

7. CERTIFICATION

BRC

IFS

Product Specifications
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9. ALLERGENS

Cereals containing gluten and products thereof: wheat (incl. spelt)	+
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	-

This product may also contain traces of: Cereals containing gluten and products thereof: rye, barley ; Soybeans and products thereof ; Nuts and products thereof: almonds, hazelnuts, pecan nuts

+ : present   - : absent

10. NUTRITIONAL VALUES

Energy (kJ/100g)	1.459
Energy (kcal/100g)	349
Fat (g/100g)	18,6
of which saturates (g/100g)	12,0
Carbohydrate (g/100g)	37,0
of which sugars (g/100g)	6,1
Protein (g/100g)	7,5
Salt (g/100g)	1,09

The nutritional values are calculated based on the values from the raw material specifications.

11. GMO-STATUS

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

12. MICROBIOLOGY

Micro-organisms	MAX*
Escherichia coli (cfu/g)	100
Bacillus cereus (cfu/g)	1000
Staphylococcus aureus (cfu/g)	100
Salmonella spp. (cfu/g)	Not detected/25g
Listeria monocytogenes (cfu/g)	100

* Microbiological guidelines elaborated by FMFP Research Group, University of Ghent

13. QUALITY CONTROL

Statistical Process Control	Yes
Weight	
Dimensions	
Temperature:	Yes
Fat percentage:	Yes
Piece count:	Yes
Metal detection:	Yes

14. APPROVAL

	Name and function	Date
Gourmand	Pieter Van Vooren Masterdata Specialist, Quality Assurance	03/08/2020
Client		