



Gourmand
PASTRIES

Product Specifications

Midi croissant multigrain straight butter

Laminated yeast dough, multigrain croissant with 19% of butter, deepfrozen

CODE: 115500420114

Convenience Grade: Pre-proved / Ready to bake

Valid since: 2022-11-29

1. WEIGHT AND INGREDIENTS

Weight per product (+/-): 1.48 oz (42 g)

Weight per box: 8.333 lbs (3.780 kg)

Ingredients:

wheat flour (38%), water, butter (milk) (19%), yeast, linseeds, wheat bran, rye flour (2%), spelt flour (wheat) (2%), sugar, sunflower seeds, flaxseed (brown), iodized salt (salt, potassium iodate), wheat gluten, flour of roasted barley malt , vegetable oil (canola), vegetable proteins, wheat malt flour, ascorbic acid, enzymes

Allergy Advice

For complete allergens overview, also including potential cross contamination, see chapter 9.

2. PRODUCT HANDLING & CONSERVATION

Transport and storage conditions: Storage at -0,4°F (-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/DD/YY

3. BAKING INSTRUCTIONS

USE PARCHMENT PAPER

Leave enough space between the products, so they have plenty of room to bake.



Thaw & Bake

Freezer

Take out box

Defrost

Bake

Steam

Cooling down

20 min

12-14 min, 355°
F (179°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 50°F 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.

4. PRODUCT-PARAMETER / unbaked product

Parameter	Unit of measure	Target value*	Upper limit 1 σ *	Lower limit 1 σ *
Length	inch / mm	4.3 / 110	4.7 / 119	4.0 / 101
Width	inch / mm	1.9 / 48	2.0 / 52	1.7 / 44
Height	inch / mm	1.4 / 35	1.5 / 38	1.3 / 32

* $\pm 1 \times \sigma$: 65%; $\pm 2 \times \sigma$: 95%

5. PACKAGING DATA

Inner bag

Type	Material	Tare Weight	Dimensions L x W	Net Weight	Pieces/bag
Plastic bag	LDPE colourless	0.67 oz	20.5 x 13.8 inch	4.167 lbs	45
		19.000 g	520 x 350 mm	1.890 kg	

Carton

Type	Material	Tare Weight	Dimensions L x W x H	Net Weight	Bags/Box
Box	Carton	15.27 oz	15.6 x 11.7 x 6.9 inch	8.333 lbs	2
		433.000 g	396 x 296 x 175 mm	3.780 kg	

Pallet

Type	Material	Dimensions (Pallet incl. L x W x H)	Total palletweight (incl. pallet)	Boxes/layer	Boxes/pallet
US 4-way	Wooden	3.94 x 3.28 x 7.96 ft	1276 lbs	10	130
		1200 x 1000 x 2425 mm	579 kg		

6. CODIFICATION AND TRACEABILITY

Inner bag

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

Description other info: Time, product description

Corner box label

Article number	<input checked="" type="checkbox"/>
Product description	<input checked="" type="checkbox"/>
GTIN-13 barcode	<input type="checkbox"/>
GS1-128 barcode	<input type="checkbox"/>
Shelf life	<input checked="" type="checkbox"/>
No information	<input type="checkbox"/>
Batch number	<input checked="" type="checkbox"/>
Other information	<input checked="" type="checkbox"/>
Julian Code	<input checked="" type="checkbox"/>
UPC Code	<input checked="" type="checkbox"/>

Description other info: Ingredients

8. PICTURES

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



Picture 1: Unbaked product



Picture 2: Baked product

7. CERTIFICATION

BRCGS

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9. ALLERGENS

Wheat and wheat products (incl. spelt)	+
Crustacean shellfish and crustacean shellfish products	-
Eggs and egg products	-
Fish and fish products	-
Peanuts and peanut products	-
Soybeans and soybean products	-
Milk and milk products	+
Tree nuts and tree nut products	-
Sesame seeds and sesame seed products	-

This product may also contain traces of: Eggs and egg products ; Soybeans and soybean products ; Tree nuts and tree nut products: almonds, hazelnuts, pecan nuts

+ : present - : absent

11. GMO-STATUS

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

10. NUTRITIONAL VALUE

Nutrition Facts	
90 servings per container	
Serving size	42 g
Amount per serving	
Calories	140
% Daily Value	
Total Fat 8g	10%
Saturated Fat 4.5g	22%
Trans Fat 0g	
Cholesterol 20mg	6%
Sodium 160mg	7%
Total Carbohydrate 14g	5%
Dietary Fiber 2g	6%
Total Sugars 2g	
Includes Added Sugars	2%
less than 1 gram	
Protein 3g	0%
Vitamin D 0.1mcg	1%
Calcium 10mg	1%
Iron 0.5mg	3%
Potassium 70mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.

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

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	Gaël LOOSE Masterdata Clerk	29/11/2022
Client		