

CAUTION: Recipe Change

Will be put into circulation from 1st November 2023.

These products can be identified by the following Best Before Date:

- Ready-to-bake products: from 30th November 2024
- All other products from 30th April 2024

Click here to see this technical sheet

Product Specifications



Laminated yeast dough, croissant with 18% of butter, 16% of sugarfilling and 2% of sugar topping, deep frozen

2023-05-12

CODE: 13550000

Convenience Grade:

Valid since:

100 g

.

Pre-proved / Ready to bake

1. WEIGHT AND INGREDIENTS

Weight per product (+/-):

Ingredients:

WHEAT flour, water, butter (MILK) (18%), invert sugar syrup, sugar (7%), yeast, iodized salt (salt, potassium iodate), whole MILK powder, WHEAT GLUTEN, vegetable oils (rapeseed), maize starch, vegetable proteins, WHEAT starch, salt, colour (E160a(iii)), flour treatment agent (E300), stabilizer (E461), modified starch (E1414), natural flavouring, 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.

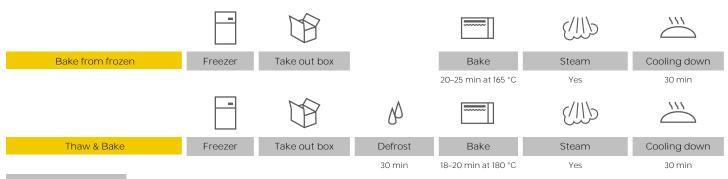
2. PRODUCT HANDLING & CONSERVATION

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)

3. BAKING INSTRUCTIONS

USE BAKING PAPER

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



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.



Product Specifications Croissant sugar butter

13550000	CODE:
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4. PRODUCT-PARAMETER / unbaked product

Parameter	Unit of measure	Target value*	Upper limit 1xo*	Lower limit 1xo*
Length	mm	150	160	140
Width	mm	65	70	60
Height	mm	40	45	35

*± 1 x **σ**: 65%; ± 2 x **σ**: 95%

5. PACKAGING DATA

Inner bag

Туре	Material	Tare	Dimensions	Net	Pieces/bag
		Weight (g)	L x W (mm)	Weight (kg) \mathbf{e}	
Plastic bag	LDPE colourless	0	520 x 350	3	30

6. CODIFICATION AND TRACEABILITY

Inner bag

Article number	\checkmark
Shelf life	\checkmark
No information	
Batch number	\checkmark
GTIN-13 barcode	
Other information	\checkmark

Description other info: Time, product description

7. CERTIFICATION

BRCGS IFS

8. PICTURES

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



Picture 1: Unbaked product



Picture 2: Baked product

Gourmand
PASTRIES

Product Specifications Croissant sugar butter

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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 oluten and products thereof: rve h	arley · Eggs and product

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

10. NUTRITIONAL VALUES

Fat (g/100g)	16,0
of which saturates (g/100g)	9,8
Carbohydrate (g/100g)	41,8
of which sugars (g/100g)	15,2
Protein (g/100g)	6,1
Salt (g/100g)	0,87

+: present -: absent

11. GMO-STATUS

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

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

14 APPROVAL

14. AFFROVAL	Name and function	Date
Gourmand	Gaël LOOSE Masterdata Clerk	12/05/2023
Client		

13. QUALITY CONTROL

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