

Product Specifications

Pastry Gouda cheese

Laminated yeast dough, bread with 23% of Gouda cheese filling and 4% of Gouda cheese topping, deep frozen

CODE: 145710050250

Convenience Grade: Pre-proved / Ready to bake

Valid since: 2022-09-20

1. WEIGHT AND INGREDIENTS

Weight per product (+/-): 105 g
Weight per box: e 8,400 kg

Ingredients:

WHEAT flour, water, vegetable oils (palm (100% rspo-certified sustainable palm from segregated (sg) supply chain), rapeseed, sunflower), cheese (Gouda) (MILK) (12%), yeast, sugar, potato starch, WHEAT GLUTEN, iodized salt (salt, potassium iodate), concentrated butter (MILK), maltodextrin, skimmed MILK powder, whole EGG powder, salt, cheese powder (MILK), vegetable fibres, vegetable proteins, WHEAT starch, glucose syrup, lemon juice concentrate, MILK proteins, spices, flour treatment agent (E300), modified starch (E1414), natural flavouring, natural flavouring (contains MILK), 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

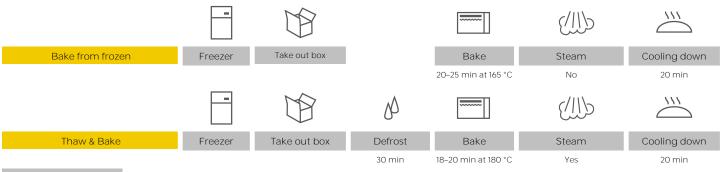
Transport and storage conditions: Storage at -18°C. Do not refreeze once thawed. Keep the bag well closed to avoid freeze burn.

Shelf life: End of the 12th month after production (under correct storage conditions)

Dating type: MM/YYYY

3. BAKING INSTRUCTIONS

USE BAKING PAPER



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	115	120	110
Width	mm	60	65	55
Height	mm	30	33	27

^{*} \pm 1 x σ : 65%; \pm 2 x σ : 95%

5. PACKAGING DATA

Inner bag

Туре	Material		Tare	Dimensions	Net	Pieces/bag
			Weight (g)	L x W (mm)	Weight (kg) e	
Plastic bag	LDPE colou	rless	19	520 x 350	4,2	40
Carton						
Type	Material		Tare	Dimensions	Net	Bags/Box
			Weight (g)	L x W x H (mm)	Weight (kg) e	
Вох	Cardboar	rd	563	396 x 296 x 332	8,400	2
Pallet						
Туре	Material		Dimensions	Total palletweight	Boxes/layer	Boxes/pallet
		(Pallet i	ncl. L x W x H) (mm)	(incl. pallet) (kg)		
EURO	Wooden	120	OO x 800 x 2142	456	8	48

6. CODIFICATION AND TRACEABILITY

Inner bag		Corner box label
Article number	✓	Article number
Shelf life		Product description
No information		GTIN-13 barcode
Batch number	✓	GS1-128 barcode
GTIN-13 barcode		Shelf life
Other information	✓	No information
Description other info: Time, pr	roduct	Batch number
description		Other information

8. PICTURES

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



Picture 1: Unbaked product

7. CERTIFICATION

BRCGS

IFS



Picture 2: Baked product



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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)	1.316
Energy (kcal/100g)	315
Fat (g/100g)	18,5
of which saturates (g/100g)	9,0
Carbohydrate (g/100g)	27,7
of which sugars (g/100g)	2,9
Protein (g/100g)	8,8
Salt (g/100g)	1,26

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

13. QUALITY CONTROL

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

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14. APPROVAL	Name and function	Date
Gourmand	Gaël LOOSE Masterdata Clerk	20/09/2022
Client		