



Gourmand
PASTRIES

Assorted mini Danish pastry

Leavened Danish pastry, mini crown with 26% of custard cream and 2% of hazelnut topping, deep frozen

CODE: 199625420114

Convenience Grade: Pre-proved/To bake from frozen

Valid since: 2022-11-28

1. WEIGHT AND INGREDIENTS

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

Weight per box: 11.111 lbs (5.040 kg)

Ingredients:

water, wheat flour, vegetable oil (100% rspo-certified sustainable palm from segregated (sg) supply chain), sugar, vegetable oil (canola), modified food starch (acetylated distarch phosphate), hazelnuts (2%), yeast, egg (heat treated), dextrose, dry whey (milk), coconut fat, mono- and diglycerides of fatty acids, iodized salt (salt, potassium iodate), salt, wheat gluten, almonds, milk proteins, soybeans, sodium phosphates, calcium alginate, white beans, dry whole milk, apricot kernels, modified food starch (distarch phosphate), flavoring, diphosphates, plant carotenes (color), citric acid, natural flavoring, ascorbic acid, retinyl palmitate (vitamin A palmitate), di- and tetrasodiumphosphate, calcium sulphate, sodium alginate, β -carotene from Blakeslea trispora (color), enzymes

Allergy Advice

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

Product specific characteristics

Please note, despite careful quality control, a piece of nut shell may have been left unintentionally.

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.



Freezer



Take out box



Bake

14-17 min, 375°F
(191°C)



Steam

No



Cooling down

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.

4. PRODUCT-PARAMETER / unbaked product

Parameter	Unit of measure	Target value*	Upper limit 1 σ *	Lower limit 1 σ *
Length	inch / mm	2.2 / 55	2.2 / 57	2.1 / 53
Width	inch / mm	2.2 / 55	2.2 / 57	2.1 / 53
Height	inch / mm	1.0 / 25	1.1 / 27	0.9 / 23

* $\pm 1 \times \sigma$: 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	PE/PA blue	0.67 oz	20.5 x 13.8 inch	2.222 lbs	24
		19.000 g	520 x 350 mm	1.008 kg	

Carton

Type	Material	Tare Weight	Dimensions L x W x H	Net Weight	Bags/Box
Box	Carton	28.68 oz	15.6 x 11.7 x 5.9 inch	11.111 lbs	5
		813.000 g	396 x 296 x 150 mm	5.040 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 7.87 ft	2004 lbs	10	150
		1200 x 1000 x 2400 mm	909 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

7. CERTIFICATION

BRCGS

IFS



Picture 2: Baked product

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: almonds, hazelnuts	+
Sesame seeds and sesame seed products	-

This product may also contain traces of: Tree nuts and tree nut products: 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	
24 servings per container	
Serving size	42 g
Amount per serving	
Calories	130
% Daily Value	
Total Fat 9g	11%
Saturated Fat 3.5g	17%
Trans Fat 0g	
Cholesterol less than 5 milligra	1%
Sodium 70mg	3%
Total Carbohydrate 12g	4%
Dietary Fiber 0g	2%
Total Sugars 4g	
Includes Added Sugars 3g	7%
Protein 2g	0%
Vitamin D 0.0mcg	0%
Calcium 10mg	1%
Iron 0.2mg	1%
Potassium 30mg	1%
*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	28/11/2022
Client		