



Gourmand
PASTRIES

Pastry spinach and ricotta

Laminated yeast dough, bread with 23% of spinach and ricotta filling, deep frozen

CODE: 148720050250

Convenience Grade: Pre-proved / Ready to bake

Valid since: 2022-10-05

1. WEIGHT AND INGREDIENTS

Weight per product (+/-): 105 g

Weight per box: € 8,400 kg

Ingredients:

WHEAT flour, water, vegetable oils (palm (100% rspo-certified sustainable palm from segregated (sg) supply chain), rapeseed), spinach (8%), yeast, cream (MILK), sugar, ricotta (MILK) (1,3%), modified starch, WHEAT GLUTEN, iodized salt (salt, potassium iodate), concentrated butter (MILK), salt, EGG white powder, rice flour, glucose syrup, skimmed MILK powder, WHEAT fibre, vegetable proteins, lemon juice concentrate, buffered vinegar powder, leek, MILK proteins, onion powder, spices, garlic powder, acidity regulator (E270), flour treatment agent (E300), thickener (E461), natural flavouring (contains MILK), 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)

Dating type: MM/YYYY

3. BAKING INSTRUCTIONS

USE BAKING PAPER

| | | | | | | |
|---|---|--|---|---|---|------------------------|
|  |  |  |  |  | | |
| Bake from frozen | Freezer | Take out box | Bake 20-25 min at 165 °C | Steam No | Cooling down 20 min | |
|  |  |  |  |  |  | |
| Thaw & Bake | Freezer | Take out box | Defrost 30 min | Bake 18-20 min at 180 °C | Steam Yes | Cooling down 20 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.

4. PRODUCT-PARAMETER / unbaked product

| Parameter | Unit of measure | Target value* | Upper limit 1xσ* | Lower limit 1xσ* |
|-----------|-----------------|---------------|------------------|------------------|
| Length | mm | 120 | 125 | 115 |
| Width | mm | 60 | 65 | 55 |
| Height | mm | 30 | 33 | 27 |

* ± 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 | 4,2 | 40 |

Carton

| Type | Material | Tare Weight (g) | Dimensions L x W x H (mm) | Net Weight (kg) € | Bags/Box |
|------|-----------|--------------------|------------------------------|----------------------|----------|
| Box | Cardboard | 563 | 396 x 296 x 332 | 8,400 | 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 2142 | 456 | 8 | 48 |

6. CODIFICATION AND TRACEABILITY

Inner bag

| | |
|-------------------|-------------------------------------|
| Article number | <input checked="" type="checkbox"/> |
| Shelf life | <input type="checkbox"/> |
| No information | <input type="checkbox"/> |
| Batch number | <input checked="" type="checkbox"/> |
| GTIN-13 barcode | <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 checked="" type="checkbox"/> |
| GS1-128 barcode | <input checked="" type="checkbox"/> |
| Shelf life | <input checked="" type="checkbox"/> |
| No information | <input type="checkbox"/> |
| Batch number | <input checked="" type="checkbox"/> |
| Other information | <input type="checkbox"/> |

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

IFS

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) | 1,248 |
| Energy (kcal/100g) | 299 |
| Fat (g/100g) | 17,2 |
| of which saturates (g/100g) | 7,7 |
| Carbohydrate (g/100g) | 28,8 |
| of which sugars (g/100g) | 3,1 |
| Protein (g/100g) | 6,4 |
| Salt (g/100g) | 1,26 |

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 | Gaël LOOSE Masterdata Clerk | 05/10/2022 |
| Client | | |