

Product Specifications

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: e 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

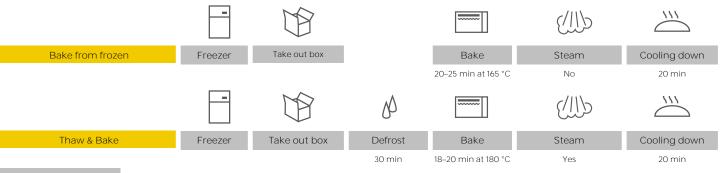
Transport and storage conditions: Storage at -18°C. Do not refreeze once thawed. Keep the bag well closed to avoid freeze burn.

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

Dating type: MM/YYYY

3. BAKING INSTRUCTIONS

USE BAKING PAPER



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	120	125	115
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	ırless	19	520 x 350	4,2	40
Carton						
Туре	Material		Tare	Dimensions	Net	Bags/Box
			Weight (g)	L x W x H (mm)	Weight (kg) e	
Box	Cardboa	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	00 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 GS1-128 barcode Batch number GTIN-13 barcode Shelf life Other information No information Batch number Description other info: Time, product description Other information

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



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9. ALLERGENS

+
-
+
-
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-
+
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-

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

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14. APPROVAL					
	Name and function	Date			
Gourmand	Gaël LOOSE Masterdata Clerk	05/10/2022			
Client					