

Product Specifications

Croissant Praliné Butter

Laminated yeast dough, croissant with 15% of praline filling, 15% ofbutter and 2% of chocolate topping, deep frozen

CODE: 132520900150

Convenience Grade: Pre-proved / Ready to bake

Valid since: 2022-09-16

1. WEIGHT AND INGREDIENTS

Weight per product (+/-): 90 g Weight per box: \odot 5,400 kg

Ingredients:

WHEAT flour, water, butter (MILK) (15%), sugar, yeast, vegetable oils (palm (100% rspo-certified sustainable palm from segregated (sg) supply chain), sunflower, rapeseed), chocolate (sugar, cocoa mass, cocoa butter, emulsifier (E322SOY)) (2%), HAZELNUTS (1,5%), fat-reduced cocoa powder, iodized salt (salt, potassium iodate), WHEAT GLUTEN, ALMONDS, vegetable proteins, WHEAT starch, emulsifier (E322SOY), flour treatment agent (E300), 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

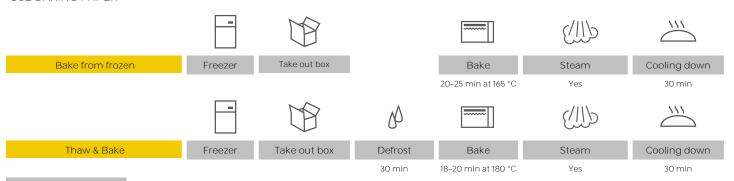
Transport and storage conditions: Storage at -18°C. Do not refreeze once thawed. Keep the bag well closed to avoid freeze burn.

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	150	160	140
Width	mm	65	70	60
Height	mm	40	45	35

^{*} $\pm 1 \times \sigma$: 65%; $\pm 2 \times \sigma$: 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	2,7	30
Carton						
Туре	Material		Tare	Dimensions	Net	Bags/Box
			Weight (g)	L x W x H (mm)	Weight (kg) e	
Box	Cardboa	rd	416	396 x 296 x 242	5,400	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 2086	405	8	64

6. CODIFICATION AND TRACEABILITY

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

Description other info: Time, product description

Corner box label

Article number Product description GTIN-13 barcode GS1-128 barcode Shelf life No information Batch number 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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This product may also contain traces of: Cereals containing gluten and products thereof: rye, barley; Eggs and product thereof; Nuts and products thereof: pecan nuts

+: present -: absent

10. NUTRITIONAL VALUES

Energy (kJ/100g)	1.497
Energy (kcal/100g)	358
Fat (g/100g)	18,8
of which saturates (g/100g)	10,0
Carbohydrate (g/100g)	39,5
of which sugars (g/100g)	13,6
Protein (g/100g)	6,7
Salt (g/100g)	0,86

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	16/09/2022
Client		