

Croissant straight

Laminated yeast dough, croissant, deep frozen

CODE: 111710702006

Convenience Grade: Pre-proved / Ready to bake

Valid since: 2017-07-06

1. WEIGHT AND INGREDIENTS

Weight per product: 70 g*

Ingredients:

wheat flour, water, vegetable oil (palm, rapeseed), yeast, sugar, **wheat gluten**, salt, skimmed **milk**, concentrated **butter**, dextrose, vegetable proteins, **milk** proteins, fermented **wheat** flour, antioxidant (E300, E304i, E306), acidity regulator (E330), emulsifier (E322, E471, E472e), flavour, enzymes

* average weight: controlled through statistical process control

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 PARCHMENT PAPER

Leave enough space between the products, so they have plenty of room to bake.

						
Bake from frozen	Freezer	Take out box		Bake 20-25 min, 165 °C	Steam <input checked="" type="checkbox"/>	Cooling down 30 min
						
Thaw & Bake	Freezer	Take out box	Defrost 30 min	Bake 18-20 min, 180 °C	Steam <input checked="" type="checkbox"/>	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 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 1 σ *	Lower limit 1 σ *
Weight per piece	g	70	73	67
Length	mm	140	147	133
Width	mm	60	63	57
Height	mm	40	43	37

* $\pm 1 \times \sigma$: 65%; $\pm 2 \times \sigma$: 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	2,8	40

Carton

Type	Material	Tare Weight (g)	Dimensions L x W x H (mm)	Net Weight (kg)	Bags/Box
Box	Carton	403	396 x 296 x 242	5,6	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 2086	410	8	64

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"/>
EAN13 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"/>
EAN13 barcode	<input checked="" type="checkbox"/>
EAN128 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"/>

7. CERTIFICATION

BRC Issue 7 at grade A

IFS version 6 Higher level

8. PICTURES



Picture 1: Unbaked product



Picture 2: Baked product

9. ALLERGENS

Cereals containing gluten and products thereof	+
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 contain traces of Eggs and product thereof , Soybeans and products thereof , Nuts and products thereof

+ : present - : absent

10. NUTRITIONAL VALUE

Energy (kJ/100g)	1,517
Energy (kcal/100g)	362
Total fat (g/100g)	18,3
Thereof saturates (g/100g)	8,1
Carbohydrate (g/100g)	39,5
Thereof sugars (g/100g)	6,5
Protein (g/100g)	9,2
Salt (g/100g)	1,34

11. GMO-STATUS

This product is not genetically modified (according to EC/1829/2003 and EC/1830/2003).

12. RECALL

In case of recall, the customer will be informed by telephone and fax within 24 hours.

13. MICROBIOLOGY

Micro-organisms	MAX*
<i>Escherichia Coli</i> (cfu/g)	100
<i>Bacillus cereus</i> (cfu/g)	100
<i>Staphylococcus aureus</i> (cfu/g)	1000
<i>Salmonella sp.</i> (cfu/g)	abs/25g
<i>Listeria sp.</i> (cfu/g)	100

* Directive values (regulation 2073/2005)

14. QUALITY CONTROL

Statistical Process	every 30 min.
Weight	
Dimensions	
Temperature:	every 30 min.
Fat percentage:	every 30 min.
Piece count:	every 30 min.
Metal detection:	ferro (2mm) non-ferro (2mm) st st (3mm)

15. APPROVAL

	Name and function	Date
Gourmand	Pieter Van Vooren Masterdata specialist	11/10/2018
Client		