

## Pretzel croissant curved butter

Laminated yeast dough, pretzel croissant with 22% of butter, deep frozen

CODE: 11259080

Convenience Grade: Pre-proved / Ready to bake

Valid since: 2018-12-12

### 1. WEIGHT AND INGREDIENTS

Weight per product: 80 g

Ingredients:

**wheat** flour, water, **butter (milk)** (22%), yeast, sugar, **wheat gluten**, salt, vegetable oil (rapeseed), antioxidant (E300), emulsifier (E472e), E524, enzymes

#### Allergy Advice

For allergens, including cereals containing gluten, see ingredients in bold.

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)

### 3. BAKING INSTRUCTIONS

#### USE BAKING PAPER

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

						
Bake from frozen	Freezer	Take out box		Bake	Steam	Cooling down
				20-25 min at 165 °C	Yes	30 min
						
Thaw & Bake	Freezer	Take out box	Defrost	Bake	Steam	Cooling down
			30 min	18-20 min at 180 °C	Yes	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 1xσ*	Lower limit 1xσ*
Length	mm	105	120	90
Width	mm	52	57	47
Height	mm	38	43	33

\* ± 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	2,4	30

### 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:

### 7. CERTIFICATION

BRC Issue 7 at grade AA

IFS version 6 Higher level

### 8. PICTURES



Picture 1: Unbaked product



Picture 2: Baked product

### 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 ; Eggs and product thereof ; Soybeans and products thereof ; Nuts and products thereof: almonds, hazelnuts, pecan nuts

+ : present - : absent

### 10. NUTRITIONAL VALUE

Energy (kJ/100g)	1,497
Energy (kcal/100g)	358
Total fat (g/100g)	18,6
Thereof saturates (g/100g)	11,9
Carbohydrate (g/100g)	37,1
Thereof sugars (g/100g)	4,0
Protein (g/100g)	9,6
Salt (g/100g)	1,25

### 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 e-mail within 24 hours.

### 13. MICROBIOLOGY

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

\* Action limits Belgian Agency for Food Safety & 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, Quality Assurance	12/12/2018
Client		