



Gourmand  
PASTRIES

# Product Specifications

## Butter pastry with raisins Belgian style

Laminated yeast dough, Belgian pastry with 21% of butter and 10% of raisins, deep frozen

CODE: 113511853004

Convenience Grade: Pre-proved / Ready to bake

Valid since: 2019-11-25

### 1. WEIGHT AND INGREDIENTS

Weight per product (+/-): 85 g

Weight per box: 5.100 kg

Ingredients:

WHEAT flour, butter (MILK) (21%), water, raisins (10%), yeast, sugar, WHEAT GLUTEN, iodized salt (salt, potassium iodate), skimmed MILK, vegetable oil (rapeseed, sunflower), dextrose, MILK proteins, vegetable proteins, antioxidant (E300), emulsifier (E472e), 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.

#### Product specific characteristics

Note, despite careful quality control, a little stone may unintentionally have been left behind.

### 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 Yes	Cooling down 30 min
Thaw & Bake								
	Freezer	Take out box	Defrost 30 min	Bake 20-22 min at 180 °C	Steam Yes	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 1xσ*	Lower limit 1xσ*
Length	mm	100	105	95
Width	mm	70	75	65
Height	mm	50	53	47

\* ± 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	2,55	30

### Carton

Type	Material	Tare Weight (g)	Dimensions L x W x H (mm)	Net Weight (kg)	Bags/Box
Box	Cardboard	403	396 x 296 x 242	5.100	2

### Pallet

Type	Material	Dimensions (Pallet incl. L x W x H) (mm)	Total palletweight (incl. pallet) (kg)	Boxes/layer	Boxes/pallet
EURO/EPAL	Wooden	1200 x 800 x 2086	378	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"/>
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"/>

## 7. CERTIFICATION

BRC

IFS

## 8. PICTURES

The photos are only indicative, a slight deviation from reality is possible.



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 VALUES

Energy (kJ/100g)	1,468
Energy (kcal/100g)	351
Total fat (g/100g)	17,9
Thereof saturates (g/100g)	11,5
Carbohydrate (g/100g)	39,1
Thereof sugars (g/100g)	12,6
Protein (g/100g)	7,4
Salt (g/100g)	0,88

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 sp. (cfu/g)	Not detected/25g
Listeria sp. (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	Pieter Van Vooren Masterdata Specialist, Quality Assurance	25/11/2019
Client		