

## Midi croissant multigrain straight butter

Laminated yeast dough, multigrain croissant with 19% of butter, deep frozen

CODE: 115500422003

Convenience Grade: Pre-proved / Ready to bake

Valid since: 2018-10-15

### 1. WEIGHT AND INGREDIENTS

Weight per product: 42 g\*

Ingredients:

**wheat** flour, water, **butter** (19%), yeast, linseeds, sunflower seeds, **spelt** flour, **rye** flour, sugar, **wheat** bran, **wheat gluten**, salt, flour of roasted **barley** malt, skimmed **milk**, vegetable oil (rapeseed), dextrose, **milk** proteins, vegetable proteins, antioxidant (E300), emulsifier (E472e), 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	Steam	Cooling down
				19-21 min, 165 °C	<input checked="" type="checkbox"/>	30 min
						
Thaw & Bake	Freezer	Take out box	Defrost	Bake	Steam	Cooling down
			20 min	12-14 min, 180 °C	<input checked="" type="checkbox"/>	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 $\sigma$ *	Lower limit 1 $\sigma$ *
Weight per piece	g	42	43	41
Length	mm	102	107	97
Width	mm	48	51	45
Height	mm	33	36	30

\*  $\pm 1 \times \sigma$ : 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	1,89	45

#### Carton

Type	Material	Tare Weight (g)	Dimensions L x W x H (mm)	Net Weight (kg)	Bags/Box
Box	Carton	333	396 x 296 x 175	3,78	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 2075	388	8	88

### 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)	1.507
Energy (kcal/100g)	361
Total fat (g/100g)	18,8
Thereof saturates (g/100g)	11,0
Carbohydrate (g/100g)	35,4
Thereof sugars (g/100g)	4,0
Protein (g/100g)	10,4
Salt (g/100g)	0,92

### 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)	1000
<i>Staphylococcus aureus</i> (cfu/g)	100
<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	15/10/2018
Client		