

Cheese swirl butter

Laminated yeast dough, swirl with 29% of cheese filling and 13% of butter, deep frozen

CODE: 122000004606

Convenience Grade: Unproved / Ready to prove

Valid since: 2019-05-23

1. WEIGHT AND INGREDIENTS

Weight per product: 100 g

Ingredients:

WHEAT flour, water, butter (MILK) (13%), cheese (Gouda) (MILK) (12%), yeast, sugar, WHEAT GLUTEN, vegetable oil (palm, rapeseed, sunflower), iodized salt (salt, potassium iodate), maltodextrin, skimmed MILK powder, whole EGG powder, cheese powder (MILK), vegetable fibres, salt, WHEAT starch, potato starch, glucose syrup, vegetable proteins, lemon juice concentrate, MILK proteins, spices, antioxidant (E300), thickener (E1414), emulsifier (E472e), natural flavour, natural flavour (contains MILK), 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 6th month after production (under correct storage conditions)

Dating type: MM/YYYY

3. BAKING INSTRUCTIONS

USE BAKING PAPER

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

							
Prove & bake	Freezer	Take out box	Defrost	Prove	Bake	Steam	Cooling down
			60 min	60 min, 30° C, 80% RH	16-18 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 1 σ *	Lower limit 1 σ *
Length	mm	65	70	60
Width	mm	60	65	55
Height	mm	35	38	32

* $\pm 1 \times \sigma$: 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	5	50

Carton

Type	Material	Tare Weight (g)	Dimensions L x W x H (mm)	Net Weight (kg)	Bags/Box
Box	Cardboard	582	396 x 296 x 332	15	3

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 1810	649	8	40

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



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

+ : present - : absent

10. NUTRITIONAL VALUES

Energy (kJ/100g)	1,260
Energy (kcal/100g)	301
Total fat (g/100g)	16,1
Thereof saturates (g/100g)	10,1
Carbohydrate (g/100g)	29,1
Thereof sugars (g/100g)	3,1
Protein (g/100g)	9,2
Salt (g/100g)	1,39

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*
<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)	Not detected/25g
<i>Listeria</i> sp. (cfu/g)	100

* Microbiological guidelines elaborated by FMFP Research Group, University of Ghent

13. QUALITY CONTROL

Statistical Process	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	23/05/2019
Client		