

Bread sausage (halal) roll

Laminated yeast dough, sausage breadroll with 30% of chicken separator meat, deep frozen

CODE: 148180654604

Convenience Grade: Unproved / Ready to prove

Valid since: 2018-12-10

1. WEIGHT AND INGREDIENTS

Weight per product: 165 g

Ingredients:

mechanically separated chicken meat (30%), WHEAT flour, water, vegetable fat (palm, coconut), bread crumbs (WHEAT), yeast, salt, sugar, WHEAT starch, vegetable oil (rapeseed), herbs and spices, WHEAT GLUTEN, WHEAT fibre, dextrose, onion powder, colour (E160a), antioxidant (E300, E316), acidity regulator (E330, E331), emulsifier (E471, E472e), stabilizer (E450), natural flavour, flavour enhancer (E621), 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

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 1 σ *	Lower limit 1 σ *
Length	mm	194	199	189
Width	mm	34	37	31
Height	mm	28	31	25

* $\pm 1 \times \sigma$: 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	3,3	20

Carton

Type	Material	Tare Weight (g)	Dimensions L x W x H (mm)	Net Weight (kg)	Bags/Box
Box	Cardboard	601	396 x 296 x 332	13,2	4

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	578	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 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 ; Milk and products thereof (including lactose) ; Nuts and products thereof: almonds, hazelnuts, pecan nuts

+ : present - : absent

10. NUTRITIONAL VALUE

Energy (kJ/100g)	1,250
Energy (kcal/100g)	299
Total fat (g/100g)	16,3
Thereof saturates (g/100g)	6,7
Carbohydrate (g/100g)	27,6
Thereof sugars (g/100g)	2,9
Protein (g/100g)	9,7
Salt (g/100g)	1,86

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. 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 sp.</i> (cfu/g)	abs/25g
<i>Listeria sp.</i> (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	27/02/2019
Client		