

## Multigrain Pastry Goats Cream Cheese and Fig Jam

Laminated yeast dough, multigrain bread with 13% of goat cheese and 12% of fig jam, deep frozen

CODE: 149700002099

Convenience Grade: Pre-proved / Ready to bake

Valid since: 2019-02-07

### 1. WEIGHT AND INGREDIENTS

Weight per product: 100 g

Ingredients:

WHEAT flour, water, goats cream cheese (MILK) (13%), vegetable oil (palm, coconut, rapeseed), figs (7%), sugar, yeast, linseeds, flaxseed (brown), WHEAT bran, sunflower seeds, SPELT flour, RYE flour, butter (MILK), WHEAT GLUTEN, iodized salt (salt, potassium iodate), starch, skimmed MILK, flour of roasted BARLEY malt, RYE malt flour, salt, dextrose, sour whey powder (MILK), vegetable proteins, MILK proteins, colour (E160a), preservative (E202), acidity regulator (E330, E331), antioxidant (E300), emulsifier (E471, E472e), thickener (E418), flavour, 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

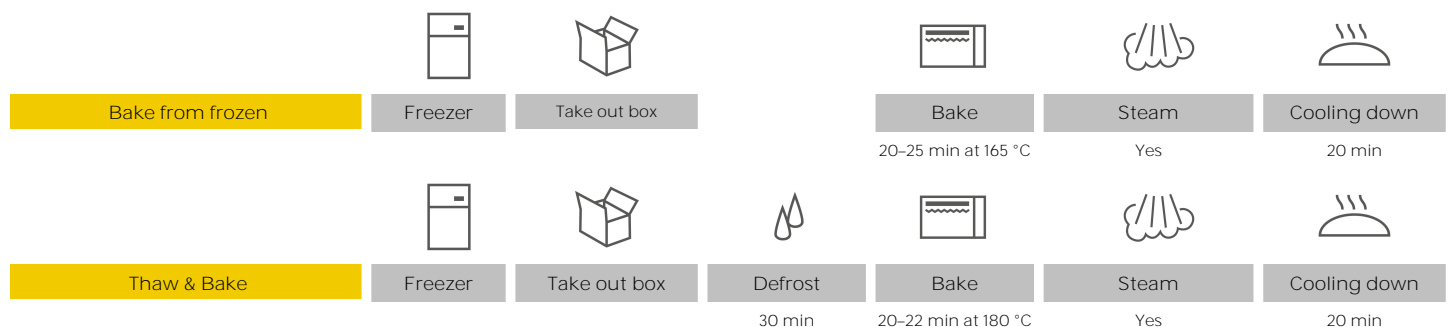
Transport and storage conditions: Storage at -18°C. Do not refreeze once thawed. Keep the bag well closed to avoid freeze burn.

Shelf life: End of the 12th month after production (under correct storage conditions)

Dating type: MM/YYYY

### 3. BAKING INSTRUCTIONS

USE BAKING PAPER



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 $\sigma$ *
Length	mm	120	130	110
Width	mm	85	95	75
Height	mm	45	50	40

\*  $\pm 1 \times \sigma$ : 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	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	6	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 1844	361	8	56

### 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"/>

### 8. PICTURES



Picture 1: Unbaked product



Picture 2: Baked product

### 7. CERTIFICATION

BRC Issue 7 at grade AA

IFS version 6 Higher level

### 9. ALLERGENS

Cereals containing gluten and products thereof: wheat (incl. spelt), rye, barley	+
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: Eggs and product thereof ; Soybeans and products thereof ; Nuts and products thereof: almonds, hazelnuts, pecan nuts	

+ : present - : absent

### 10. NUTRITIONAL VALUE

Energy (kJ/100g)	1,355
Energy (kcal/100g)	325
Total fat (g/100g)	19,1
Thereof saturates (g/100g)	9,6
Carbohydrate (g/100g)	28,1
Thereof sugars (g/100g)	7,6
Protein (g/100g)	8,5
Salt (g/100g)	0,90

### 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	07/02/2019
Client		