



Gourmand
PASTRIES

Product specifications

Danish Pastry - Maple flavoured syrup

Brown coloured sugar syrup with a maple flavour, deepfrozen

CODE: 159600950104 199605420103
159605420103
159605950101
199605001106

Convenience grade: Only to defrost

Valid since: 2019-11-21

1. WEIGHT AND INGREDIENTS

Weight per 1 bag of product: 150 g

Ingredients:

glucose-fructose syrup, sugar, glucose syrup, water, candy syrup, natural maple flavour (1,0%)

Allergy Advice

For allergens, including cereals containing gluten, see ingredients in CAPITALS.

For complete allergens overview, also including potential cross contamination, see chapter 7.

2. PRODUCT HANDLING & CONSERVATION

Transportation and storage:

Store at -18°C. Do not refreeze once thawed.

Keep the bag well closed to avoid freezer burn.

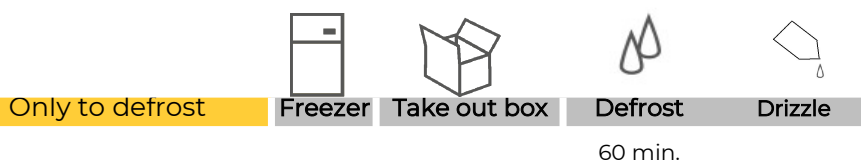
Shelf life:

730 days after production (under correct storage conditions)

Dating type:

MM/YYYY

3. HANDLING INSTRUCTIONS



Recommended drizzle amount:

2g per 1 maple pecan plait 42g

4g per 1 maple pecan plait 95g

4. PACKAGING DATA

1 inner bag

Type	Material	Tare weight (g)	Dimensions L x W (mm)	Net weight (kg)
Plastic bag	PET/PE	3	160x120	0,150

Bags/Box

159600950104	2
159605420103	2
159605950101	2
199605001106	1
199605420103	1

5. CODIFICATION AND TRACEABILITY

Inner bag

Article number	<input type="checkbox"/>
Shelf life	<input checked="" type="checkbox"/>
No information	<input type="checkbox"/>
Batch number	<input type="checkbox"/>
GTIN-13 barcode	<input type="checkbox"/>
Other information	<input type="checkbox"/>

6. CERTIFICATION

BRC

IFS

7. 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	-

9. NUTRITIONAL VALUE

Energetic value (kJ/100g)	1341
Energetic value (kcal/100g)	316
Lipids (g/100g)	0,0
thereof saturated fatty acids (g/100g)	0,0
Carbohydrates (g/100g)	78,9
thereof sugars (g/100g)	76,8
Proteins (g/100g)	0,0
Salt (g/100g)	0,00

The nutritional values are based on the values from the raw material specification.

10. GMO-STATUS

This product is not genetically modified (according to EC/1829/2003 EC/1830/2003)

11. MICROBIOLOGY

Micro-organismes	MAX*
Escherichia Coli (cfu/g)	100
Bacillus cereus (cfu/g)	1000
Staphylococcus aureus (cfu/g)	100
Salmonella sp. (cfu /g)	Not detected/25g

* Based on the values from the raw material specification.

12. APPROVAL

	Name and function	Signature and date
Gourmand	Pieter Van Vooren Masterdata Specialist, Quality Assurance	21/11/2019
Client		