

## Mix mini viennoiserie butter

Laminated yeast dough, mini croissant with 22% of butter, deep frozen

CODE: 199510303004

Convenience Grade: Pre-proved / Ready to bake

Valid since: 2017-08-02

### 1. WEIGHT AND INGREDIENTS

Weight per product: 25 g\*

Ingredients:

**wheat** flour, **butter** (22%), water, yeast, sugar, **wheat gluten**, salt, 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<br>18-20 min, 165 °C   | Steam<br><input checked="" type="checkbox"/>  | Cooling down<br>30 min  |
|                  |  |  |  |  |  |  |
| Thaw & Bake      | Freezer   | Take out box  | Defrost<br>20 min   | Bake<br>12-14 min, 180 °C   | Steam<br><input checked="" type="checkbox"/>  | Cooling down<br>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               | 25            | 26                       | 24                       |
| Length           | mm              | 90            | 95                       | 85                       |
| Width            | mm              | 40            | 43                       | 37                       |
| Height           | mm              | 30            | 33                       | 27                       |

\*  $\pm 1 \times \sigma$ : 65%;  $\pm 2 \times \sigma$ : 95%

### 5. PACKAGING DATA

#### Inner bag

| Type        | Material        | Tare<br>Weight (g) | Dimensions<br>L x W (mm) | Net<br>Weight (kg) | Pieces/bag |
|-------------|-----------------|--------------------|--------------------------|--------------------|------------|
| Plastic bag | LDPE colourless | 44                 | 520 x 350                | 2,1                | 75         |

#### Carton

| Type | Material | Tare<br>Weight (g) | Dimensions<br>L x W x H (mm) | Net<br>Weight (kg) | Bags/Box |
|------|----------|--------------------|------------------------------|--------------------|----------|
| Box  | Carton   | 496                | 396 x 296 x 242              | 6,3                | 3        |

#### Pallet

| Type | Material | Dimensions<br>(Pallet incl. L x W x H) (mm) | Total palletweight<br>(incl. pallet) (kg) | Boxes/layer | Boxes/pallet |
|------|----------|---|---|-------------|--------------|
| EURO | Wooden   | 1200 x 800 x 2086                           | 461                                       | 8           | 64           |

### 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)           | 1,536 |
| Energy (kcal/100g)         | 367   |
| Total fat (g/100g)         | 18,9  |
| Thereof saturates (g/100g) | 12,2  |
| Carbohydrate (g/100g)      | 39,2  |
| Thereof sugars (g/100g)    | 6,6   |
| Protein (g/100g)           | 9,3   |
| Salt (g/100g)              | 1,21  |

### 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)<br>non-ferro (2mm)<br>st st (3mm) |

### 15. APPROVAL

|          | Name and function                          | Date       |
|----------|--|------------|
| Gourmand | Pieter Van Vooren<br>Masterdata specialist | 04/10/2018 |
| Client   |  |            |