



Gourmand  
PASTRIES

## Mix mini viennoiserie butter

Laminated yeast dough, mini swirl with 25% of custard cream, 13% of butter and 7% of raisins, deep frozen

CODE: 199510303004

Convenience Grade: Pre-proved / Ready to bake

Valid since: 2019-11-25

### 1. WEIGHT AND INGREDIENTS

Weight per product (+/-): 30 g

Weight per box: 6.300 kg

Ingredients:

WHEAT flour, water, butter (MILK) (13%), sugar, raisins (7%), yeast, whey powder (MILK), iodized salt (salt, potassium iodate), WHEAT GLUTEN, skimmed MILK, vegetable oil (rapeseed, cottonseed), vegetable fat (coconut), whole MILK powder, MILK proteins, dextrose, vegetable proteins, salt, colour (E160a (iii)), antioxidant (E300), thickener (E1414, E401), emulsifier (E450, E471, E472e), stabilizer (E516), natural flavour, 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.

#### Product specific characteristics

Note, despite careful quality control, a little stone may unintentionally have been left behind.

### 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



Bake from frozen

Freezer

Take out box



Bake

18-20 min at 165 °C



Steam

Yes



Cooling down

30 min



Defrost

20 min



Bake

12-14 min at 180 °C



Steam

Yes



Cooling down

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 $1\sigma^*$ |
|-----------|-----------------|---------------|-------------------------|-------------------------|
| Length    | mm              | 70            | 75                      | 65                      |
| Width     | mm              | 50            | 55                      | 45                      |
| Height    | mm              | 22            | 25                      | 19                      |

\*  $\pm 1 \times \sigma$ : 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  | Cardboard | 496                | 396 x 296 x 242              | 6.300              | 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/EPAL | 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"/> |
| 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

The photos are only indicative, a slight deviation from reality is possible.



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

+ : present - : absent

## 10. NUTRITIONAL VALUES

|                            |       |
|----------------------------|-------|
| Energy (kJ/100g)           | 1,190 |
| Energy (kcal/100g)         | 284   |
| Total fat (g/100g)         | 11,8  |
| Thereof saturates (g/100g) | 7,6   |
| Carbohydrate (g/100g)      | 38,0  |
| Thereof sugars (g/100g)    | 14,6  |
| Protein (g/100g)           | 5,6   |
| Salt (g/100g)              | 0,96  |

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

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

## 13. QUALITY CONTROL

|                             |     |
|-----------------------------|-----|
| Statistical Process Control | Yes |
| Weight                      |     |
| Dimensions                  |     |
| Temperature:                | Yes |
| Fat percentage:             | Yes |
| Piece count:                | Yes |
| Metal detection:            | Yes |

## 14. APPROVAL

|          | Name and function   | Date       |
|----------|---|------------|
| Gourmand | Pieter Van Vooren<br>Masterdata Specialist, Quality Assurance | 25/11/2019 |
| Client   |   |            |