



Gourmand
PASTRIES

Danish Pastry - Icing

White coloured sugar paste, deepfrozen

CODE: 199605420103
199615420106

Product specifications

Convenience grade: Only to defrost

Valid since: 2019-11-21

1. WEIGHT AND INGREDIENTS

Weight per 1 bag of product: 150 g

Ingredients:

sugar, glucose syrup, water, colour (E171), thickener (E1422)

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

Only to defrost



Freezer



Take out box



Defrost



Drizzle

60 min.

Recommended drizzle amount:

2g per 1 danish crown 42g

2g per 1 cinnamon swirl 42g

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

199605420103	1
199615420106	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)	1435
Energetic value (kcal/100g)	338
Lipids (g/100g)	0,0
thereof saturated fatty acids (g/100g)	0,0
Carbohydrates (g/100g)	84,4
thereof sugars (g/100g)	73,5
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		