



CAUTION: Recipe Change

Will be put into circulation from 1st
November 2023.

These products can be identified by the
following Best Before Date:

- Ready-to-bake products: from 30th
November 2024
- All other products from 30th April 2024

[Click here to see this technical sheet](#)

Pain aux raisins round butter

Laminated yeast dough, swirl with 24% of custard cream, 13% of butter and 8% of raisins, deep frozen

CODE: 12000000

Convenience Grade: Unproved / Ready to prove

Valid since: 2023-05-12

1. WEIGHT AND INGREDIENTS

Weight per product (+/-): 100 g

Ingredients:

WHEAT flour, water, butter (MILK) (13%), raisins (8%), sugar, yeast, whole MILK powder, iodized salt (salt, potassium iodate), WHEAT GLUTEN, maize starch, vegetable oils (rapeseed, cottonseed, sunflower), salt, colour (E160a(iii)), flour treatment agent (E300), stabilizer (E461), modified starch (E1414), natural flavouring, 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 6th month after production (under correct storage conditions)

3. BAKING INSTRUCTIONS

USE BAKING PAPER

Leave enough space between the products, so they have plenty of room to bake.



Prove & bake

Freezer

Take out box

Defrost

60 min

Prove

60 min, 30°
C, 80% RH

Bake

16-18 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 σ *	Lower limit 1 σ *
Length	mm	65	70	60
Width	mm	60	65	55
Height	mm	30	33	27

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

5. PACKAGING DATA

Inner bag

Type	Material	Tare Weight (g)	Dimensions L x W (mm)	Net Weight (kg) ϵ	Pieces/bag
Plastic bag	LDPE colourless	0	520 x 350	5	50

6. CODIFICATION AND TRACEABILITY

Inner bag

Article number	<input checked="" type="checkbox"/>
Shelf life	<input checked="" 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

7. CERTIFICATION

BRCGS

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

Fat (g/100g)	12,0
of which saturates (g/100g)	7,5
Carbohydrate (g/100g)	37,8
of which sugars (g/100g)	13,4
Protein (g/100g)	5,5
Salt (g/100g)	0,76

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 spp. (cfu/g)	Not detected/25g
Listeria monocytogenes (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	Gaël LOOSE Masterdata Clerk	12/05/2023
Client		