## **Product Specifications**

## Mini pain aux raisins round

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

CODE: 120700302006
Convenience Grade: Pre-proved / Ready to bake
Valid since: 2023-11-02

#### 1. WEIGHT AND INGREDIENTS

Weight per product (+/-):	30 g
Weight per box: ${f e}$	4,500 kg

Ingredients:

4,500

water, WHEAT flour, vegetable oils (palm (100% rspo-certified sustainable palm from segregated (sg) supply chain), rapeseed, sunflower, cottonseed), raisins (7%), sugar, yeast, whole MILK powder, iodized salt (salt, potassium iodate), WHEAT GLUTEN, maize starch, concentrated butter (MILK), vegetable proteins, salt, lemon juice concentrate, 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.

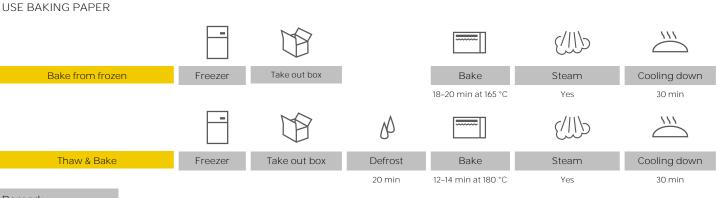
#### Product specific characteristics

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 12th month after p	roduction (under correct storage conditions)
Dating type:	MM/YYYY	

#### **3. BAKING INSTRUCTIONS**



#### 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.

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#### 4. PRODUCT-PARAMETER / unbaked product

Parameter	Unit of measure	Target value*	Upper limit 1xo*	Lower limit 1xo*
Length	mm	65	70	60
Width	mm	50	56	44
Height	mm	20	23	17

\*±1 x σ: 65%; ± 2 x σ: 95%

#### 5. PACKAGING DATA

#### Inner bag

Туре	Material		Tare	Dimensions	Net	Pieces/bag
			Weight (g)	L x W (mm)	Weight (kg) $e$	
Plastic bag	LDPE colou	irless	19	520 x 350	2,25	75
Carton						
Туре	Material		Tare	Dimensions	Net	Bags/Box
			Weight (g)	L x W x H (mm)	Weight (kg) ${ m e}$	
Box	Cardboa	rd	333	396 x 296 x 175	4,500	2
Pallet						
Туре	Material		Dimensions	Total palletweight	Boxes/layer	Boxes/pallet
		(Pallet i	ncl. L x W x H) (mm)	(incl. pallet) (kg)		
EURO	Wooden	120	00 x 800 x 2075	451	8	88

#### 6. CODIFICATION AND TRACEABILITY

Article number	$\checkmark$
Shelf life	
No information	
Batch number	$\checkmark$
GTIN-13 barcode	
Other information	$\checkmark$

Description other info: Time, product description

Corner box label	
Article number	$\checkmark$
Product description	$\checkmark$
GTIN-13 barcode	$\checkmark$
GS1-128 barcode	$\checkmark$
Shelf life	$\checkmark$
No information	
Batch number	$\checkmark$
Other information	

#### 8. PICTURES

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

Picture 1: Unbaked product

#### 7. CERTIFICATION

BRCGS IFS

Picture 2: Baked product

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### 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 also contain traces of Eggs and product thereof. Soybeans and pro	oducts thereof : Nuts and products

This product may also contain traces of: Eggs and product thereof ; Soybeans and products thereof ; Nuts and products thereof: other nuts

#### **10. NUTRITIONAL VALUES**

Energy (kJ/100g)	1.182
Energy (kcal/100g)	282
Fat (g/100g)	12,5
of which saturates (g/100g)	5,8
Carbohydrate (g/100g)	36,3
of which sugars (g/100g)	13,0
Protein (g/100g)	5,3
Salt (g/100g)	0,80

+: present -: absent

#### 11. GMO-STATUS

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

The nutritional values are calculated based on the values from the raw material specifications.

#### **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

14. APPROVAL	Name and function	Date
Gourmand	Gaël LOOSE Masterdata Clerk	06/11/2023
Client		

**13. QUALITY CONTROL** 

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