

# **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



# **Product Specifications**

# Chocolate custard twist butter

Laminated yeast dough, twist with 32% of custard cream, 11% of chocolate and 11% of butter, deep frozen

CODE: 13450090

Convenience Grade: Pre-proved / Ready to bake

Valid since: 2023-05-12

#### 1. WEIGHT AND INGREDIENTS

Weight per product (+/-): 90

Ingredients:

water, WHEAT flour, chocolate (sugar, cocoa mass, cocoa butter, emulsifier (E322SOY)) (11%), butter (MILK) (11%), sugar, yeast, whole MILK powder, iodized salt (salt, potassium iodate), maize starch, WHEAT GLUTEN, vegetable oils (rapeseed), vegetable proteins, 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.

#### 2. PRODUCT HANDLING & CONSERVATION

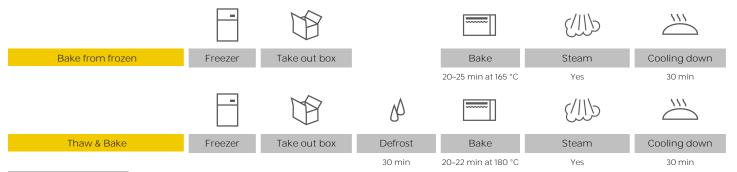
Transport and storage conditions: Storage at -18°C. Do not refreeze once thawed. Keep the bag well closed to avoid freeze burn.

Shelf life: End of the 12th month after production (under correct storage conditions)

#### 3. BAKING INSTRUCTIONS

USE BAKING PAPER

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



## 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.



# Product Specifications Chocolate custard twist butter

CODE:

Pre-proved / Ready to bake

Convenience Grade: Valid since:

2023-05-12

13450090

## 4. PRODUCT-PARAMETER / unbaked product

Parameter	Unit of measure	Target value*	Upper limit 1xσ*	Lower limit 1xσ*
Length	mm	200	210	190
Width	mm	35	40	30
Height	mm	25	28	22

<sup>\*</sup> $\pm 1 \times \sigma$ : 65%;  $\pm 2 \times \sigma$ : 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 colourless	0	520 x 350	2,25	25

#### 6. CODIFICATION AND TRACEABILITY

#### Inner bag

Article number	✓
Shelf life	✓
No information	
Batch number	✓
GTIN-13 barcode	
Other information	✓

Description other info: Time, product description

#### 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



# Product Specifications Chocolate custard twist butter

Convenience Grade:

CODE:

Pre-proved / Ready to bake

13450090

Valid since: 2023-05-12

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

+: present -: absent

#### 10. NUTRITIONAL VALUES

Energy (kJ/100g)	1.187
Energy (kcal/100g)	283
Fat (g/100g)	12,2
of which saturates (g/100g)	7,5
Carbohydrate (g/100g)	37,5
of which sugars (g/100g)	15,8
Protein (g/100g)	5,1
Salt (g/100g)	0,65

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

<sup>\*</sup> 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 ΔΡΡΡΟΥΔΙ

14. APPROVAL				
	Name and function	Date		
Gourmand	Gaël LOOSE Masterdata Clerk	12/05/2023		
Client				