



Gourmand  
PASTRIES

# Pastry Gouda cheese

Laminated yeast dough, bread with 23% of Gouda cheese filling and 4% of Gouda cheese topping, deep frozen

CODE:	145710050350
Convenience Grade:	Pre-proved / Ready to bake
Valid since:	2022-11-29

## 1. WEIGHT AND INGREDIENTS

Weight per product (+/-): 3.70 oz (105 g)  
Weight per box: 18.519 lbs ( 8.400 kg )

Ingredients:

wheat flour, water, vegetable oil (100% rspo-certified sustainable palm from segregated (sg) supply chain), cheese (Gouda) (milk) (12%), yeast, sugar, vegetable oil (canola), potato starch, wheat gluten, iodized salt (salt, potassium iodate), modified food starch (acetylated distarch phosphate), concentrated butter (milk), maltodextrin, nonfat dry milk, dried whole eggs, salt, natural flavoring, dry cheese (milk), vegetable fibres, vegetable proteins, wheat starch, glucose syrup, lemon juice concentrate, natural flavoring (contains milk), vegetable oil (sunflower), milk proteins, ascorbic acid, spices, enzymes

Allergy Advice

For complete allergens overview, also including potential cross contamination, see chapter 9.

## 2. PRODUCT HANDLING & CONSERVATION

Transport and storage conditions: Storage at -0,4°F (-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/DD/YY

## 3. BAKING INSTRUCTIONS

USE PARCHMENT PAPER

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

Thaw & Bake	Freezer	Take out box	Defrost	Bake	Steam	Cooling down
			30 min	18-20 min, 355°F (179°C)	Yes	20 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 50°F 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 1xσ*	Lower limit 1xσ*
Length	inch / mm	4.5 / 115	4.7 / 120	4.3 / 110
Width	inch / mm	2.4 / 60	2.6 / 65	2.2 / 55
Height	inch / mm	1.2 / 30	1.3 / 33	1.1 / 27

\* ± 1 x σ: 65%; ± 2 x σ: 95%

### 5. PACKAGING DATA

#### Inner bag

Type	Material	Tare Weight	Dimensions L x W	Net Weight	Pieces/bag
Plastic bag	LDPE colourless	0.67 oz	20.5 x 13.8 inch	9.259 lbs	40
		19.000 g	520 x 350 mm	4.200 kg	

#### Carton

Type	Material	Tare Weight	Dimensions L x W x H	Net Weight	Bags/Box
Box	Carton	19.40 oz	15.6 x 11.7 x 13.1 inch	18.519 lbs	2
		550.000 g	396 x 296 x 332 mm	8.400 kg	

#### Pallet

Type	Material	Dimensions (Pallet incl. L x W x H)	Total palletweight (incl. pallet)	Boxes/layer	Boxes/pallet
US 4-way	Wooden	3.94 x 3.28 x 7.03 ft	1184 lbs	10	60
		1200 x 1000 x 2142 mm	537 kg		

### 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 bar code	<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 type="checkbox"/>
GS1-128 barcode	<input type="checkbox"/>
Shelf life	<input checked="" type="checkbox"/>
No information	<input type="checkbox"/>
Batch number	<input checked="" type="checkbox"/>
Other information	<input checked="" type="checkbox"/>
Julian Code	<input checked="" type="checkbox"/>
UPC Code	<input checked="" type="checkbox"/>

Description other info: Ingredients

### 8. PICTURES

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



Picture 1: Unbaked product



Picture 2: Baked product

### 7. CERTIFICATION

BRCGS

IFS

## 9. ALLERGENS

Wheat and wheat products (incl. spelt)	+
Crustacean shellfish and crustacean shellfish products	-
Eggs and egg products	+
Fish and fish products	-
Peanuts and peanut products	-
Soybeans and soybean products	-
Milk and milk products	+
Tree nuts and tree nut products	-
Sesame seeds and sesame seed products	-

This product may also contain traces of: Soybeans and soybean products ; Tree nuts and tree nut products: almonds, hazelnuts, pecan nuts

+ : present - : absent

## 11. GMO-STATUS

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

## 10. NUTRITIONAL VALUE

Nutrition Facts	
80 servings per container	
<b>Serving size</b>	<b>105 g</b>
Amount per serving	
<b>Calories</b>	<b>330</b>
% Daily Value	
<b>Total Fat</b> 19g	<b>25%</b>
Saturated Fat 9g	<b>47%</b>
Trans Fat 0g	
<b>Cholesterol</b> 20mg	<b>6%</b>
<b>Sodium</b> 540mg	<b>23%</b>
<b>Total Carbohydrate</b> 29g	<b>11%</b>
Dietary Fiber 1g	<b>5%</b>
Total Sugars 3g	
Includes Added Sugars 2g	<b>4%</b>
<b>Protein</b> 9g	<b>0%</b>
Vitamin D 0.0mcg	0%
Calcium 20mg	1%
Iron 0.5mg	3%
Potassium 90mg	2%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.

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

## 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	29/11/2022
Client		