



Gourmand
PASTRIES

Product Specifications

Assorted mini croissants butter

Laminated yeast dough, mini multigrain croissant with 18% of butter, deep frozen

CODE: 199500250114

Convenience Grade: Pre-proved / Ready to bake

Valid since: 2023-03-17

1. WEIGHT AND INGREDIENTS

Weight per product (+/-): 0.88 oz (25 g)
Weight per box: 12.401 lbs (5.625 kg)

Ingredients:

wheat flour, water, butter (milk) (18%), yeast, linseeds, flaxseed (brown), wheat bran, sunflower seeds, rye flour (2%), spelt flour (wheat) (2%), sugar, iodized salt (salt, potassium iodate), wheat gluten, flour of roasted barley malt , vegetable oil (canola), vegetable proteins, wheat malt flour, ascorbic acid, 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

20 min

12-14 min, 355°
F (179°C)

Yes

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 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 1 σ *	Lower limit 1 σ *
Length	inch / mm	3.6 / 91	3.8 / 97	3.3 / 85
Width	inch / mm	1.5 / 39	1.7 / 42	1.4 / 36
Height	inch / mm	1.1 / 29	1.3 / 32	1.0 / 26

* $\pm 1 \times \sigma$: 65%; $\pm 2 \times \sigma$: 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	4.134 lbs	75
		19.000 g	520 x 350 mm	1.875 kg	

Carton

Type	Material	Tare Weight	Dimensions L x W x H	Net Weight	Bags/Box
Box	Carton	18.77 oz	15.6 x 11.7 x 9.0 inch	12.401 lbs	3
		532.000 g	396 x 296 x 229 mm	5.625 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 8.01 ft	1426 lbs	10	100
		1200 x 1000 x 2440 mm	647 kg		

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 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: Eggs and egg products ; 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	
75 servings per container	
Serving size	25 g
Amount per serving	
Calories	80
% Daily Value	
Total Fat 5.0g	6%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 10mg	4%
Sodium 95mg	4%
Total Carbohydrate 8g	3%
Dietary Fiber 1g	4%
Total Sugars less than 1 gram	
Includes Added Sugars	1%
less than 1 gram	
Protein 2g	0%
Vitamin D 0.1mcg	0%
Calcium 10mg	1%
Iron 0.3mg	2%
Potassium 50mg	1%

*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	20/04/2023
Client		