

## Danish Maple pecan

Leavened Danish pastry, plait with 21% filling on a maple sirop basis and 3% of pecan nuts, deep frozen

CODE: 159600950104

Convenience Grade: Pre-proved/To bake from frozen

Valid since: 2022-11-24

### 1. WEIGHT AND INGREDIENTS

Weight per product (+/-): 95 g

Weight per box: € 4,560 kg

Ingredients:

WHEAT flour, water, vegetable oils (palm (100% rspo-certified sustainable palm from segregated (sg) supply chain), rapeseed), sugar, PECAN NUTS (3%), yeast, EGG, brown sugar, maize starch, invert sugar syrup, maize flour, salt, iodized salt (salt, potassium iodate), WHEAT GLUTEN, glucose syrup, maple syrup (0,1%), vinegar, caramel, WHEAT starch, retinyl palmitate (vitamin A palmitate), acidity regulator (E330), flour treatment agent (E300), emulsifier (E471), thickener (E406), natural maple flavouring, 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 piece of nut shell may have been left unintentionally.

Note, small children can choke in nuts.

### 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)

Dating type: MM/YYYY

### 3. BAKING INSTRUCTIONS

USE BAKING PAPER



Bake from frozen

Freezer

Take out box

Bake

Steam

Cooling down

17-20 min at 190 °C

No

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.

## 4. PRODUCT-PARAMETER / unbaked product

Parameter	Unit of measure	Target value*	Upper limit 1 $\sigma$ *	Lower limit 1 $\sigma$ *
Length	mm	115	120	110
Width	mm	62	65	59
Height	mm	22	25	19

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

## 5. PACKAGING DATA

### Inner bag

Type	Material	Tare Weight (g)	Dimensions L x W (mm)	Net Weight (kg) €	Pieces/bag
Plastic bag	LDPE colourless	19	520 x 350	4,56	48

### Carton

Type	Material	Tare Weight (g)	Dimensions L x W x H (mm)	Net Weight (kg) €	Bags/Box
Box	Cardboard	737	396 x 296 x 150	4,560	1

### Pallet

Type	Material	Dimensions (Pallet incl. L x W x H) (mm)	Total palletweight (incl. pallet) (kg)	Boxes/layer	Boxes/pallet
EURO	Wooden	1200 x 800 x 1950	534	8	96

## 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

### Corner box label

Article number	<input checked="" type="checkbox"/>
Product description	<input checked="" type="checkbox"/>
GTIN-13 barcode	<input checked="" type="checkbox"/>
GS1-128 barcode	<input checked="" type="checkbox"/>
Shelf life	<input checked="" type="checkbox"/>
No information	<input type="checkbox"/>
Batch number	<input checked="" type="checkbox"/>
Other information	<input type="checkbox"/>

## 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: pecan nuts

+

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 ; Soybeans and products thereof ; Milk and products thereof (including lactose) ; Nuts and products thereof: almonds, hazelnuts

+ : present - : absent

## 10. NUTRITIONAL VALUES

Energy (kJ/100g)

1,639

Energy (kcal/100g)

393

Fat (g/100g)

26,2

of which saturates (g/100g)

10,2

Carbohydrate (g/100g)

34,3

of which sugars (g/100g)

13,5

Protein (g/100g)

4,5

Salt (g/100g)

0,42

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	24/11/2022
Client		