



Gourmand  
PASTRIES

# Mix mini Danish pastry

Leavened Danish pastry, mini swirl with 18% of cinnamon filling, deep frozen

CODE: 199605420103

Convenience Grade: Pre-proved/To bake from frozen

Valid since: 2022-11-04

## 1. WEIGHT AND INGREDIENTS

Weight per product (+/-): 42 g  
Weight per box: € 5,040 kg

Ingredients:

WHEAT flour, vegetable oils (palm (100% rspo-certified sustainable palm from segregated (sg) supply chain), rapeseed), water, sugar, yeast, EGG, iodized salt (salt, potassium iodate), cinnamon (0,5%), whey powder (MILK), salt, WHEAT GLUTEN, whole MILK powder, vegetable fats (coconut), vinegar, MILK proteins, candy syrup, retinyl palmitate (vitamin A palmitate), colour (E150c, E160a(iii)), acidity regulator (E330), flour treatment agent (E300), emulsifier (E450, E471), thickener (E401, E406), modified starch (E1414), stabilizer (E516), natural flavouring, 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)  
Dating type: MM/YYYY

## 3. BAKING INSTRUCTIONS

USE BAKING PAPER



Bake from frozen

Freezer

Take out box

Bake

Steam

Cooling down

14-17 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 1xσ*	Lower limit 1xσ*
Length	mm	55	60	50
Width	mm	50	55	45
Height	mm	20	22	18

\* ± 1 x σ: 65%; ± 2 x σ: 95%

### 5. PACKAGING DATA

#### Inner bag

Type	Material	Tare Weight (g)	Dimensions L x W (mm)	Net Weight (kg) €	Pieces/bag
Plastic bag	PE/PA blue	19	520 x 350	1,008	24

#### Carton

Type	Material	Tare Weight (g)	Dimensions L x W x H (mm)	Net Weight (kg) €	Bags/Box
Box	Cardboard	813	396 x 296 x 150	5,040	5

#### 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	588	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	-
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 ; Nuts and products thereof: almonds, hazelnuts, pecan nuts

+ : present - : absent

### 10. NUTRITIONAL VALUES

Energy (kJ/100g)	1,642
Energy (kcal/100g)	395
Fat (g/100g)	27,0
of which saturates (g/100g)	11,4
Carbohydrate (g/100g)	32,9
of which sugars (g/100g)	10,6
Protein (g/100g)	4,4
Salt (g/100g)	0,97

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	04/11/2022
Client		