

## Mix mini Danish pastry

Leavened Danish pastry, mini crown with 26% of apple filling, deepfrozen

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, water, vegetable oils (palm (100% rspo-certified sustainable palm from segregated (sg) supply chain), rapeseed), apple (16%), sugar, yeast, EGG, iodized salt (salt, potassium iodate), salt, WHEAT GLUTEN, whey powder (MILK), ALMONDS, SOYBEANS, white beans, whole MILK powder, vegetable fats (coconut), apricot kernels, MILK proteins, retinyl palmitate (vitamin A palmitate), lemon oil, colour (E160a(iii)), preservative (E202), acidity regulator (E330), flour treatment agent (E300), emulsifier (E450, E471), thickener (E401, E406), modified starch (E1412, E1414, E1422), 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 1 $\sigma$ *	Lower limit 1 $\sigma$ *
Length	mm	55	57	53
Width	mm	55	57	53
Height	mm	25	27	23

\*  $\pm 1 \times \sigma$ : 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	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 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"/>

## 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

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

+ : present - : absent

## 10. NUTRITIONAL VALUES

Energy (kJ/100g)	1,301
Energy (kcal/100g)	312
Fat (g/100g)	19,2
of which saturates (g/100g)	8,1
Carbohydrate (g/100g)	30,4
of which sugars (g/100g)	11,7
Protein (g/100g)	3,8
Salt (g/100g)	0,43

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		