



Gourmand
PASTRIES

Product Specifications

Mix mini Danish pastry

Leavened Danish pastry, mini crown with 26% of custard cream and 2% of hazelnut topping, 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:

water, WHEAT flour, vegetable oils (palm (100% rspo-certified sustainable palm from segregated (sg) supply chain), rapeseed), sugar, HAZELNUTS, yeast, EGG, dextrose, whey powder (MILK), vegetable fats (coconut), iodized salt (salt, potassium iodate), salt, WHEAT GLUTEN, ALMONDS, MILK proteins, SOYBEANS, white beans, whole MILK powder, apricot kernels, retinyl palmitate (vitamin A palmitate), colour (E160a(ii), E160a(iii)), acidity regulator (E330, E339), flour treatment agent (E300), emulsifier (E450, E471), thickener (E401), modified starch (E1412, E1414), stabilizer (E404, E450, E516), 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.

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 $1x\sigma^*$	Lower limit $1x\sigma^*$
Length	mm	55	57	53
Width	mm	55	57	53
Height	mm	25	27	23

* $\pm 1x\sigma$: 65%; $\pm 2x\sigma$: 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 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"/>

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, hazelnuts	+
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: pecan nuts

+ : present - : absent

10. NUTRITIONAL VALUES

Energy (kJ/100g)	1,319
Energy (kcal/100g)	316
Fat (g/100g)	20,6
of which saturates (g/100g)	8,3
Carbohydrate (g/100g)	28,1
of which sugars (g/100g)	8,8
Protein (g/100g)	4,1
Salt (g/100g)	0,40

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		