

Product Specifications

Pain au chocolat butter

Laminated yeast dough, chocolate bread with 19% of butter and 12% of chocolate, deep frozen

CODE: 126500854604

Convenience Grade: Pre-proved / Ready to bake

Valid since: 2022-11-04

1. WEIGHT AND INGREDIENTS

Weight per product (+/-): 85 g Weight per box: Θ 7,650 kg

Ingredients:

WHEAT flour, butter (MILK) (19%), water, chocolate (sugar, cocoa mass, cocoa butter, emulsifier (E322SOY)) (12%), yeast, sugar, iodized salt (salt, potassium iodate), WHEAT GLUTEN, vegetable oils (rapeseed), vegetable proteins, flour treatment agent (E300), 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

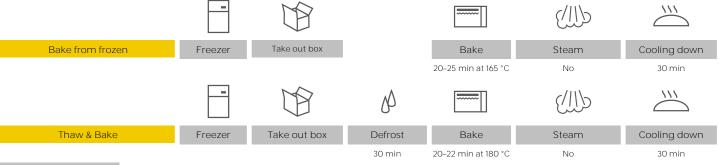
Transport and storage conditions: Storage at -18°C. Do not refreeze once thawed. Keep the bag well closed to avoid freeze burn.

Shelf life: End of the 12th month after production (under correct storage conditions)

Dating type: MM/YYYY

3. BAKING INSTRUCTIONS

USE BAKING PAPER



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.



Product Specifications Pain au chocolat butter

CODE:

Valid since:

126500854604

Convenience Grade:

Pre-proved / Ready to bake

2022-11-04

4. PRODUCT-PARAMETER / unbaked product

Parameter	Unit of measure	Target value*	Upper limit 1xσ*	Lower limit 1xσ*
Length	mm	95	100	90
Width	mm	60	65	55
Height	mm	28	31	25

^{*} \pm 1 x σ : 65%; \pm 2 x σ : 95%

5. PACKAGING DATA

Inner bag

Туре	Material		Tare	Dimensions	Net	Pieces/bag
			Weight (g)	L x W (mm)	Weight (kg) e	
Plastic bag	LDPE colou	rless	19	520 x 350	2,55	30
Carton						
Type	Material		Tare	Dimensions	Net	Bags/Box
			Weight (g)	L x W x H (mm)	Weight (kg) e	
Вох	Cardboar	rd	582	396 x 296 x 332	7,650	3
Pallet						
Туре	Material		Dimensions	Total palletweight	Boxes/layer	Boxes/pallet
		(Pallet i	ncl. L x W x H) (mm)	(incl. pallet) (kg)		
EURO	Wooden	120	00 x 800 x 2142	421	8	48

6. CODIFICATION AND TRACEABILITY

Inner bag Article number Shelf life No information Batch number GTIN-13 barcode

Description other info: Time, product description

Corner box label

Article number	\checkmark
Product description	✓
GTIN-13 barcode	✓
GS1-128 barcode	✓
Shelf life	✓
No information	
Batch number	✓
Other information	

8. PICTURES

The photos are only indicative, a slight deviation from reality is possible.



Picture 1: Unbaked product



Picture 2: Baked product

7. CERTIFICATION

Other information

BRCGS

IFS



Product Specifications Pain au chocolat butter

CODE:

126500854604

Convenience Grade:

Pre-proved / Ready to bake

Valid since: 2022-11-04

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 was dust as a contain traces of Caralla containing of the part of the par		

This product may also contain traces of: Cereals containing gluten and products thereof: rye, barley; Eggs and product thereof; Nuts and products thereof: almonds, hazelnuts, pecan nuts

+: present -: absent

10. NUTRITIONAL VALUES

Energy (kJ/100g)	1.505
Energy (kcal/100g)	360
Fat (g/100g)	18,8
of which saturates (g/100g)	12,0
Carbohydrate (g/100g)	39,6
of which sugars (g/100g)	11,8
Protein (g/100g)	7,0
Salt (g/100g)	0,92

11. GMO-STATUS

This product is not genetically modified (according to EC/1829/2003 and EC/1830/2003).

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

11171111101712	Name and function	Date
Gourmand	Gaël LOOSE Masterdata Clerk	04/11/2022
Client		