

## **Product Specifications**

## Pain au chocolat

Laminated yeast dough, chocolate bread with 10% of chocolate, deepfrozen

CODE: 126710752006

Convenience Grade: Pre-proved / Ready to bake

Valid since: 2022-11-04

### 1. WEIGHT AND INGREDIENTS

Weight per product (+/-): 75 gWeight per box:  $\Theta$  4,500 kg

Ingredients:

WHEAT flour, water, vegetable oils (palm (100% rspo-certified sustainable palm from segregated (sg) supply chain), rapeseed), chocolate (sugar, cocoa mass, cocoa butter, emulsifier (E322SOY)) (10%), yeast, sugar, iodized salt (salt, potassium iodate), WHEAT GLUTEN, concentrated butter (MILK), vegetable proteins, salt, lemon juice concentrate, flour treatment agent (E300), 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.

## 2. PRODUCT HANDLING & CONSERVATION

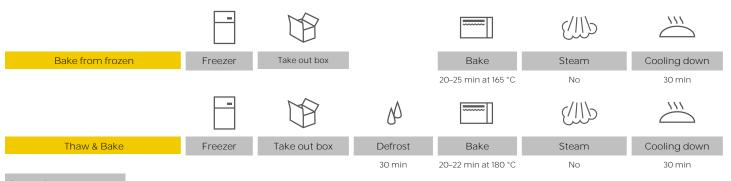
Transport and storage conditions: Storage at -18°C. Do not refreeze once thawed. Keep the bag well closed to avoid freeze burn.

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.



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## 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	26	29	23

<sup>\*</sup> $\pm$  1 x  $\sigma$ : 65%;  $\pm$  2 x  $\sigma$ : 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	2,25	30
Carton						
Туре	Material		Tare	Dimensions	Net	Bags/Box
			Weight (g)	L x W x H (mm)	Weight (kg) e	
Вох	Cardboa	rd	333	396 x 296 x 175	4,500	2
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 2075	451	8	88

## 6. CODIFICATION AND TRACEABILITY

## Inner bag A P G S N Article number Shelf life No information Batch number GTIN-13 barcode

Description other info: Time, product description

## Corner box label

article number	✓
Product description	✓
GTIN-13 barcode	✓
SS1-128 barcode	✓
Shelf life	✓
lo 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** 



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## 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	-	
Lupin and products thereof		

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)	1.493
Energy (kcal/100g)	357
Fat (g/100g)	19,0
of which saturates (g/100g)	8,7
Carbohydrate (g/100g)	38,7
of which sugars (g/100g)	10,9
Protein (g/100g)	6,9
Salt (g/100g)	1,02

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

 $<sup>^{\</sup>star}$  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
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## 14. APPROVAL

14. APPROVAL	Name and function	Date			
Gourmand	Gaël LOOSE Masterdata Clerk	04/11/2022			
Client					