

### **Product Specifications**

### Pain au chocolat custard cream butter

Laminated yeast dough, chocolate bread with 16% custard cream, 15% butter and 10% of chocolate, deep frozen

CODE: 127500903004

Convenience Grade: Pre-proved / Ready to bake

Valid since: 2022-11-04

#### 1. WEIGHT AND INGREDIENTS

Weight per product (+/-): 90 g Weight per box:  $\Theta$  5,400 kg

Ingredients:

WHEAT flour, water, butter (MILK) (15%), chocolate (sugar, cocoa mass, cocoa butter, emulsifier (E322SOY)) (10%), sugar, yeast, iodized salt (salt, potassium iodate), whey powder (MILK), WHEAT GLUTEN, vegetable oils (rapeseed), vegetable proteins, vegetable fats (coconut), whole MILK powder, MILK proteins, salt, colour (E160a(iii)), flour treatment agent (E300), emulsifier (E450, E471), thickener (E401), modified starch (E1414), stabilizer (E516), 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

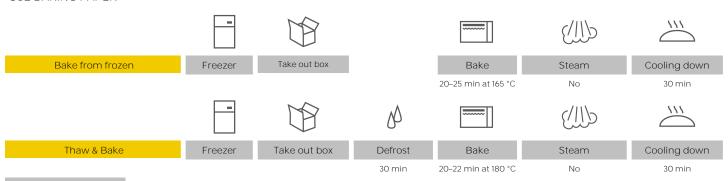
Transport and storage conditions: Storage at -18°C. Do not refreeze once thawed. Keep the bag well closed to avoid freeze burn.

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	100	105	95
Width	mm	65	70	60
Height	mm	30	33	27

<sup>\*</sup> $\pm 1 \times \sigma$ : 65%;  $\pm 2 \times \sigma$ : 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	ırless	19	520 x 350	2,7	30
Carton						
Туре	Material		Tare	Dimensions	Net	Bags/Box
			Weight (g)	L x W x H (mm)	Weight (kg) e	
Box	Cardboa	rd	403	396 x 296 x 242	5,400	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 2086	397	8	64

#### 6. CODIFICATION AND TRACEABILITY

#### Inner bag

Article number Shelf life No information Batch number GTIN-13 barcode Other information

Description other info: Time, product description

#### Corner box label

Article number 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

**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			

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)	1.338
Energy (kcal/100g)	320
Fat (g/100g)	15,6
of which saturates (g/100g)	9,9
Carbohydrate (g/100g)	38,0
of which sugars (g/100g)	13,1
Protein (g/100g)	6,0
Salt (g/100g)	0,82

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> 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

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