

Mix mini filled croissants butter

Laminated yeast dough, mini croissant with 16% of butter, 13% of almond filling and 2% of almond topping, deep frozen

CODE: 199530452005

Convenience Grade: Pre-proved / Ready to bake

Valid since: 2022-11-04

1. WEIGHT AND INGREDIENTS

Weight per product (+/-): 45 g

Weight per box: € 4,860 kg

Ingredients:

WHEAT flour, water, butter (MILK) (16%), sugar, ALMONDS (7%), yeast, iodized salt (salt, potassium iodate), glucose syrup, WHEAT GLUTEN, vegetable oils (rapeseed), EGG white powder, vegetable proteins, fructose, WHEAT starch, 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.

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 19-21 min at 165 °C	Steam Yes	Cooling down 30 min
Thaw & Bake								
	Freezer	Take out box	Defrost 20 min	Bake 15-17 min at 180 °C	Steam Yes	Cooling down 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.



Add steam at the beginning of the baking process. This gives you a crispier, puffier finish. Allow the steam to escape 5 minutes before the end to ensure that the products are fully baked.

4. PRODUCT-PARAMETER / unbaked product

Parameter	Unit of measure	Target value*	Upper limit $1\sigma^*$	Lower limit $1\sigma^*$
Length	mm	90	95	85
Width	mm	48	50	46
Height	mm	32	34	30

* $\pm 1 \times \sigma$: 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	LDPE colourless	19	520 x 350	1,62	36

Carton

Type	Material	Tare Weight (g)	Dimensions L x W x H (mm)	Net Weight (kg) €	Bags/Box
Box	Cardboard	352	396 x 296 x 175	4,860	3

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 2075	484	8	88

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.

7. CERTIFICATION

BRCGS
IFS

Picture 1: Unbaked product

Picture 2: Baked product

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 ; Soybeans and products thereof ; Nuts and products thereof: hazelnuts, pecan nuts

+ : present - : absent

10. NUTRITIONAL VALUES

Energy (kJ/100g)	1,422
Energy (kcal/100g)	340
Fat (g/100g)	17,4
of which saturates (g/100g)	9,0
Carbohydrate (g/100g)	37,1
of which sugars (g/100g)	9,9
Protein (g/100g)	7,7
Salt (g/100g)	0,89

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		