

## **Product Specifications**

### **Butter Croissant with Italian Cream**

Laminated yeast dough, croissant with 16% of custard cream, 16% ofbutter and 2% of sugar topping, deep frozen

CODE: 134501853006

Convenience Grade: Pre-proved / Ready to bake

Valid since: 2020-07-27

#### 1. WEIGHT AND INGREDIENTS

Weight per product (+/-): 85 g
Weight per box: 5.100 kg

Ingredients:

WHEAT flour, water, butter (MILK) (16%), sugar, yeast, whole MILK, modified starch, iodized salt (salt, potassium iodate), WHEAT GLUTEN, vegetable fats (coconut), vegetable oils (rapeseed), skimmed MILK, dextrose, WHEAT starch, MILK proteins, vegetable proteins, salt, colour (E160a), preservative (E202), flour treatment agent (E300), emulsifier (E471), 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

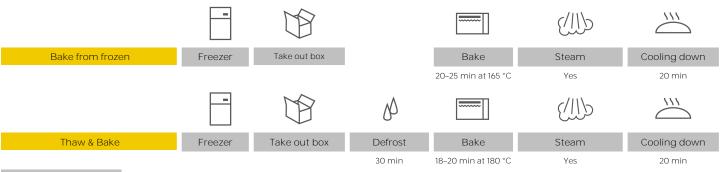
Transport and storage conditions: Storage at -18°C. Do not refreeze once thawed. Keep the bag well closed to avoid freeze burn.

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.



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.



# Product Specifications Butter Croissant with Italian Cream

CODE:

134501853006

Convenience Grade:

Pre-proved / Ready to bake

Valid since: 2020-07-27

#### 4. PRODUCT-PARAMETER / unbaked product

Parameter	Unit of measure	Target value*	Upper limit 1xσ*	Lower limit 1xσ*
Length	mm	130	140	120
Width	mm	65	70	60
Height	mm	40	45	35

<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)	
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)	
Вох	Cardboar	rd	403	396 x 296 x 242	5.100	2
Pallet						
Type	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	378	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

**BRC** 

**IFS** 



## Product Specifications Butter Croissant with Italian Cream

CODE:

134501853006

Convenience Grade:

Pre-proved / Ready to bake

Valid since: 2020-07-27

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

+: present -: absent

#### 10. NUTRITIONAL VALUES

Energy (kJ/100g)	1.318
Energy (kcal/100g)	315
Fat (g/100g)	15,1
of which saturates (g/100g)	9,8
Carbohydrate (g/100g)	37,9
of which sugars (g/100g)	11,9
Protein (g/100g)	6,1
Salt (g/100g)	0,90

## 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

#### 14 ΔΡΡΡΟΥΔΙ

14. APPROVAL	Name and function	Date
Gourmand	Pieter Van Vooren Masterdata Specialist, Quality Assurance	27/07/2020
Client		