

Product Specifications

Mini pain au chocolat butter

Laminated yeast dough, mini chocolate bread with 19% of butter and 10% of chocolate, deep frozen

CODE: 126500302001

Convenience Grade: Pre-proved / Ready to bake

Valid since: 2022-09-13

1. WEIGHT AND INGREDIENTS

Weight per product (+/-): 30 g Weight per box: Θ 4,500 kg

Ingredients:

WHEAT flour, butter (MILK), water, chocolate (sugar, cocoa mass, cocoa butter, emulsifier (E322SOY)) (10%), 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

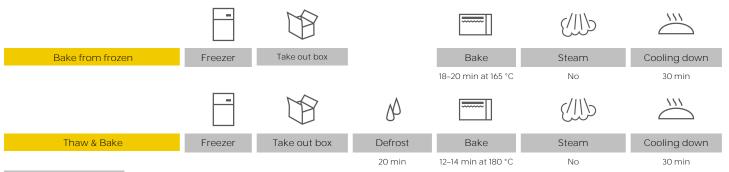
Transport and storage conditions: Storage at -18°C. Do not refreeze once thawed. Keep the bag well closed to avoid freeze burn.

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 Mini pain au chocolat butter

CODE:

Valid since:

126500302001

Convenience Grade:

Pre-proved / Ready to bake

2022-09-13

4. PRODUCT-PARAMETER / unbaked product

Parameter	Unit of measure	Target value*	Upper limit 1xσ*	Lower limit 1xσ*
Length	mm	53	55	51
Width	mm	47	49	45
Height	mm	23	25	21

^{*} \pm 1 x σ : 65%; \pm 2 x σ : 95%

5. PACKAGING DATA

Inner bag

Type	Material		Tare	Dimensions	Net	Pieces/bag
			Weight (g)	L x W (mm)	Weight (kg) e	
Plastic bag	LDPE colou	ırless	19	520 x 350	2,25	75
Carton						
Type	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						
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 2075	451	8	88

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



Product Specifications Mini pain au chocolat butter

CODE: 126500302001

Pre-proved / Ready to bake Convenience Grade:

> Valid since: 2022-09-13

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		
barley		

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

+: present -: absent

11. GMO-STATUS

EC/1830/2003).

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

10. NUTRITIONAL VALUES

Energy (kJ/100g)	1.498
Energy (kcal/100g)	358
Fat (g/100g)	19,0
of which saturates (g/100g)	12,2
Carbohydrate (g/100g)	38,7
of which sugars (g/100g)	10,7
Protein (g/100g)	7,0
Salt (g/100g)	0,93

The nutritional values are calculated based on the values from the raw material specifications.

13. QUALITY CONTROL

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

Statistical Process Control	Yes
Weight	
Dimensions	
Temperature:	Yes
Fat percentage:	Yes
Piece count:	Yes
Metal detection:	Yes

14. APPROVAL

12. MICROBIOLOGY

	Name and function	Date
Gourmand	Gaël LOOSE	
	Masterdata Clerk	13/09/2022
Client		