

Mini Cream Puffs



VAN DIERMEN
masterbakers

FINISHED PRODUCT SPECIFICATION

Brand name Mini Cream Puffs 4 x 1000g
Recipe code 10235
Recipe Version 14-1-2015

Product description

A puff with a cream filling.

Ingredient Declaration

71% cream filling [59.7% cream (**milk**), sugar, emulsifier (E471), maize starch, stabilizer (E407), natural bourbon vanille extract], **egg**, **wheat** flour (**gluten**), vegetable oil (palm), emulsifier (E471)

E = By EU approved additive

Nutritional information

	100 g
Energy	1349 kJ
	322 kcal
Proteins	4.3 g
Carbohydrates	18.8 g
- Sugars	13.0 g
Fat	25.2 g
- Saturated	16.6 g
Salt	0.1 g

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PROPERTIES

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Allergen Information

1.1 : Wheat	+
2.0 : Crustaceans	-
3.0 : Egg	+
4.0 : Fish	-
5.0 : Peanuts	-
6.0 : Soy	?
7.0 : Milk	+
8 : Nuts	?
9.0 : Celery	-
10.0 : Mustard	-
11.0 : Sesame	-
12.0 : Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 mg/kg or 10 mg/	-
13.0 : Lupin	-
14.0 : Molluscs	-
20.0 : Lactose	+

Product Characteristics

Weight	14.5 g +/- 0.5 g
Diameter	38 mm +/- 4%
Height	33 mm +/- 4%

preservability and use:

Frozen product. Store at -18°C or colder. Thawing instruction: Take the product out of the packaging and thaw for 30 minutes at room temperature or 2 hours in the refrigerator. After thawing product may be stored refrigerated for up to 3 days. Do not freeze again after thawing.

Shelf Life

This product can be hold for 24 months after production, if it's kept by a temperature of -18°C.

GMO - status:

Does not contain any genetically modified ingredients and / or additives as described in regulation EG 1829/2003 en 1830/2003.

Microbiologic values

	Target (kve/g)	Maximum level (kve/g)	Method
Total plate count	<10.000	<100.000	ISO 4833
Enterobacteriaceae	<100	<1000	NEN-ISO 21528-2
Staphylococcus aureus	<10	<100	ISO 6888-1
Salmonella	absent in 25 gram	absent in 25 gram	Equivalent to ISO 6579

Authorized by: J. Selman (Quality Assurance Manager)