

#### TECHNICAL SHEET

# FROZEN READY TO BAKE FINE BUTTER MIX MINI SALTED SWIRL BAKERY DE PARIS

Product code EAN code (case) EAN code (bag) 41292 3419280084254 Brand
Customs declaration number
Manufactured in

BAKERY DE PARIS

1901 20 00 France

Very generous and TASTY FILLINGS, with winning flavours. LOVELY GOLDEN PUFF PASTRY, for a very attractive look

## CHARACTERISTICS AND COMPOSITION

75 Mini Pesto Swirl 30g 75 Pizza Swirl 35g 75 Cheese Swirl 35g



Serving suggestion

Ν

N

Y = yes

Ingredients: Pizza Swirl: WHEAT flour, water, fine butter (MILK) 11%, tomatoes 9%, grated emmental cheese (MILK) (MILK, salt, lactic starters (MILK)), sugar, yeast, black olives 3%, mushrooms 3%, whey powder (MILK), EGGS, modified starch, salt, egg wash (EGGS, water), WHEAT gluten, sunflower oil, basil, non hydrogenated coconut oil, skimmed MILK powder, thickener (sodium alginate), hen's EGG yolk powder, onion, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid), acid (citric acid), antioxidant (ascorbic acid), garlic.

Cheese Swirl: WHEAT flour, water, fine butter (MILK) 11%, grated emmental cheese (MILK), EGGS, whey powder (MILK), yeast, sugar, modified starch, egg wash (EGGS, water), salt, WHEAT gluten, non hydrogenated coconut oil, skimmed MILK powder, thickener (sodium alginate), hen's EGG yolk powder, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid).

**Pesto Swirl: WHEAT** flour, water, fine butter (**MILK**) 12%, pesto 8% (basil, non-hydrogenated vegetable oil (rapeseed, olive), cheese (**MILK**, salt, microbial coagulant), garlic, salt, acid (citric acid)), whey powder (**MILK**), yeast, sugar, modified starch, **EGGS**, egg wash (**EGGS**, water), salt, **WHEAT** gluten, non hydrogenated coconut oil, skimmed **MILK** powder, thickener (sodium alginate), hen's **EGG** yolk powder, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid).

For allergens, including cereals containing gluten, see ingredients in capital letters.

May contain traces of: sesame seeds, soya, nuts.

Ionization: without

Enzymes and ascorbic acid are processing aids and may not be declared in cooked products, according to the regulation (EU) No 1169/2011.

Despite all the care taken in the preparation of our products, presence of pit fragment is not excluded.

GMO: without Suitable for vegans N Kosher certified

Suitable for vegetarians Y Halal certified



Nutritional values per 100g	Frozen Mix	Baked Mix	% RI* per serving** of baked mix
Energy (kJ)	1,155	1,364	5.3 %
Energy (kcal)	276	326	5.3 %
Fat (g)	13	16	7.3 %
of which saturates (g)	8	9.4	15.4 %
of which trans fatty acids (g)	0	0	0.0 %
Carbohydrate (g)	31	36	4.6 %
of which sugars (g)	6.6	7.8	2.8 %
Added sugars (g)	3.19	3.77	
Fibre (g)	1.8	2.1	2.8 %
Protein (g)	7.8	9.2	6.0 %
Salt (g)	1.2	1.4	7.4 %
Sodium (g)	0.46	0.55	7.4 %
* Reference intake for an average adult (8400 kJ / 2000 kg	cal)- **Weight of a portion of baked produc	et: 28.2g	·

Nutritional values per 100g of frozen product	Cheese Swirl 35g	Mini Pesto Swirl 30g	Pizza Swirl 35g
Energy (kJ)	1,153	1,206	1,138
Energy (kcal)	275	288	272
Fat (g)	13	14	13
of which saturates (g)	8.5	7.4	8
of which trans fatty acids (g)	0	0	0
Carbohydrate (g)	30	33	30
of which sugars (g)	6.5	6.9	6.4
Fibre (g)	1.6	1.9	1.8
Protein (g)	8.8	6.6	7.8
Salt (g)	1.1	1.2	1.2
Sodium (g)	0.45	0.47	0.47

MICROBIOLOGICAL CHARACTERISTICS	Targets	Tolerances	Methods of analysis
Escherichia coli	< 10 cfu/g	< 100 cfu/g	ISO 16649-2
Salmonella	not detected in 25g	not detected in 25g	BKR 23/07-10/11
Staphylococcus aureus	< 100 cfu/g	< 1,000 cfu/g	ISO 6888-2
Bacillus cereus	< 100 cfu/g	< 1,000 cfu/g	AES 10/10-07/10
Listeria monocytogenes	not detected in 25g	not detected in 25g	AES 10/03-09/00
Moulds	< 1,000 cfu/g	< 10,000 cfu/g	ISO 21527-1

## STORAGE AND SHELF LIFE

Date of minimum durability: 365 days (12 months) from the date of deep freezing marked on the package.

Store at -18°C or below before use. DO NOT REFREEZE ONCE THAWED.

Storage conditions:

24h in refrigerator

3 days in the freezer compartment of the refrigerator

in the freezer at -18°C: until the date of minimum durability indicated on the packaging

Storage recommendations after baking:

At ambient temperature: 24 hours for organoleptic reasons; 48 hours for food safety reasons. Maximum preservation after baking is 48 hours.

## INSTRUCTIONS FOR BAKING

San Marie	Tray arrangement (600 x 400)	24 items on a tray
*	Defrosting	approximately 30-45 min at room temperature
	Preheating oven	190°C
000	Baking (in ventilated oven)	approximately 14-15 min at 165-170°C, open damper
0	Cooling and rest on tray	15 min at room temperature

Nota: Each oven has its own characteristics. We suggest you record all parameters giving the best results baking with your equipment.

## PACKAGING

### Pallet

Pallet type / Dimensions	NIMP15 / 100x120 cm	Cases / pallet	80
Net weight / Gross weight of pallet	600.000 / 654.955 kg	Cases / layer	10
Total height	2058 mm	Layers / pallet	8

#### Case

External dimensions (L x W x H)	390x295x240 mm	Volume (m3)	0.028 m³
Net weight of case	7.5 kg	Pieces / case	225
Gross weight of case	7.894 kg	Bags / case	3

### Bag

Mini Pesto Swirl 30g	Net weight of bag	2.250 kg	Bags / case	1	Pieces / bag	75
Pizza Swirl 35g	Net weight of bag	2.625 kg	Bags / case	1	Pieces / bag	75
Cheese Swirl 35g	Net weight of bag	2.625 kg	Bags / case	1	Pieces / bag	75

Additional components in the case	N	Y = yes N = no
-----------------------------------	---	-------------------