



FROZEN READY TO BAKE VEGETABLE FAT APPLE TURNOVER 100G BAKERY DE PARIS

Product code	41700	Brand	BAKERY DE PARIS
EAN code (case)	3419280090286	Customs declaration number	1901 20 00
EAN code (bag)		Manufactured in	France

An indulgent apple turnover made from good quality margarine from plant fats and rigorously selected ingredients.

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	13.0 cm ± 1.0 cm
	Width	8.5 cm ± 0.5 cm
	Height	2.5 cm ± 0.5 cm
Baked Product : <small>(indicative information)</small>	Average weight	89g
	Length	11.5 cm ± 1.0 cm
	Width	9.0 cm ± 1.0 cm
	Height	4.0 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, apple puree 25%, margarine 18% (non-hydrogenated palm oil, water, non hydrogenated coconut oil, non-hydrogenated rapeseed oil, salt, emulsifier (mono- and diglycerides of fatty acids), acidity regulators (lactic acid, citric acid), natural flavouring, colour (beta-carotene from natural origin)), water, sugar, fructose-glucose syrup, modified starch, **EGGS**, salt, **WHEAT** gluten, thickener (pectin), acid (citric acid), acidity regulator (tricalcium citrate), flavouring, antioxidant (ascorbic acid).

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

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

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 seed fragment is not excluded.

GMO: without	Suitable for vegans	N	Kosher certified	N	Y = yes N = no
Ionization: without	Suitable for vegetarians	Y	Halal certified	N	

Nutritional values per 100g	Frozen product		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,184	1,184	1,331	1,184	15.6 %
Energy (kcal)	283	283	318	283	15.7 %
Fat (g)	14	14	16	14	22.8 %
of which saturates (g)	7.1	7.1	8	7.1	39.6 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	34	34	38	34	14.6 %
of which sugars (g)	8.6	8.6	9.7	8.6	10.6 %
Added sugars (g)	3.46	3.46	3.89	3.46	
Fibre (g)	2.1	2.1	2.4	2.1	9.4 %
Protein (g)	4.2	4.2	4.7	4.2	9.2 %
Salt (g)	0.73	0.73	0.83	0.73	13.6 %
Sodium (g)	0.29	0.29	0.33	0.29	13.6 %

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 100.0g - ***Weight of a portion of baked product: 89.0g

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 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

	Tray arrangement (600 x 400)	12 items on a tray
	Defrosting	approximately 45-60 min at room temperature
	Preheating oven	210°C
	Baking (in ventilated oven)	approximately 19-20 min at 195-200°C, open damper
	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	130
Net weight / Gross weight of pallet	650.000 / 714.427 kg	Cases / layer	10
Total height	2088 mm	Layers / pallet	13

Case

External dimensions (L x W x H)	390x295x150 mm	Volume (m3)	0.017 m ³
Net weight of case	5 kg	Pieces / case	50
Gross weight of case	5.316 kg	Bags / case	1

Bag

Net weight of bag	5 kg	Pieces / bag	50
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Additional components in the case	N	Y = yes N = no
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