



Gourmand  
PASTRIES

# Product Specifications

## Mix mini viennoiserie butter

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

CODE: 199510303004

Convenience Grade: Pre-proved / Ready to bake

Valid since: 2020-07-30

### 1. WEIGHT AND INGREDIENTS

Weight per product (+/-): 30 g  
Weight per box: 6,300 kg

Ingredients:

WHEAT flour, butter (MILK) (19%), water, chocolate (sugar, cocoa mass, cocoa butter, emulsifier (E322SOY)) (10%), yeast, sugar, iodized salt (salt, potassium iodate), WHEAT GLUTEN, skimmed MILK, vegetable oils (rapeseed), dextrose, MILK proteins, 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

						
<b>Bake from frozen</b>	Freezer	Take out box	Bake	Steam	Cooling down	
			18-20 min at 165 °C	No	30 min	
						
<b>Thaw &amp; Bake</b>	Freezer	Take out box	Defrost	Bake	Steam	Cooling down
			20 min	12-14 min at 180 °C	No	30 min

Remark

Baking time and temperature can vary according to 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.

## 4. PRODUCT-PARAMETER / unbaked product

Parameter	Unit of measure	Target value*	Upper limit 1xσ*	Lower limit 1xσ*
Length	mm	53	56	50
Width	mm	47	49	45
Height	mm	23	25	21

\* ± 1 x σ: 65%; ± 2 x σ: 95%

## 5. PACKAGING DATA

### Inner bag

Type	Material	Tare Weight (g)	Dimensions L x W (mm)	Net Weight (kg)	Pieces/bag
Plastic bag	LDPE colourless	44	520 x 350	2,1	75

### Carton

Type	Material	Tare Weight (g)	Dimensions L x W x H (mm)	Net Weight (kg)	Bags/Box
Box	Cardboard	496	396 x 296 x 242	6,300	3

### Pallet

Type	Material	Dimensions (Pallet incl. L x W x H) (mm)	Total palletweight (incl. pallet) (kg)	Boxes/layer	Boxes/pallet
EURO	Wooden	1200 x 800 x 2086	461	8	64

## 6. CODIFICATION AND TRACEABILITY

### Inner bag

Article number	<input checked="" type="checkbox"/>
Shelf life	<input checked="" type="checkbox"/>
No information	<input type="checkbox"/>
Batch number	<input checked="" type="checkbox"/>
GTIN-13 barcode	<input type="checkbox"/>
Other information	<input checked="" type="checkbox"/>

Description other info: Time, product description

### Corner box label

Article number	<input checked="" type="checkbox"/>
Product description	<input checked="" type="checkbox"/>
GTIN-13 barcode	<input checked="" type="checkbox"/>
GS1-128 barcode	<input checked="" type="checkbox"/>
Shelf life	<input checked="" type="checkbox"/>
No information	<input type="checkbox"/>
Batch number	<input checked="" type="checkbox"/>
Other information	<input type="checkbox"/>

## 7. CERTIFICATION

BRC  
IFS

## 8. PICTURES

The photos are only indicative, a slight deviation from reality is possible.



Picture 1: Unbaked product



Picture 2: Baked product

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

+ : present - : absent

## 10. NUTRITIONAL VALUES

Energy (kJ/100g)	1,514
Energy (kcal/100g)	362
Fat (g/100g)	19,1
of which saturates (g/100g)	12,1
Carbohydrate (g/100g)	39,3
of which sugars (g/100g)	11,4
Protein (g/100g)	7,2
Salt (g/100g)	0,97

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

\* 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. APPROVAL

	Name and function	Date
Gourmand	Pieter Van Vooren Masterdata Specialist, Quality Assurance	30/07/2020
Client		