



Gourmand  
PASTRIES

# Mix mini viennoiserie butter

Laminated yeast dough, mini croissant with 22% of butter, deep frozen

CODE: 199510303004

Convenience Grade: Pre-proved / Ready to bake

Valid since: 2020-07-30

## 1. WEIGHT AND INGREDIENTS

Weight per product (+/-): 25 g  
Weight per box: 6,300 kg

Ingredients:

WHEAT flour, butter (MILK) (22%), water, 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



Bake from frozen

Freezer

Take out box

Bake

Steam

Cooling down

18-20 min at 165 °C

Yes

30 min



Thaw & Bake

Freezer

Take out box

Defrost

Bake

Steam

Cooling down

20 min

12-14 min at 180 °C

Yes

30 min

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.



Add steam at the beginning of the baking process. This gives you a crispier, puffier finish. Allow the steam to escape 5 minutes before the end to ensure that the products are fully baked.

### 4. PRODUCT-PARAMETER / unbaked product

| Parameter | Unit of measure | Target value* | Upper limit 1xσ* | Lower limit 1xσ* |
|-----------|-----------------|---------------|------------------|------------------|
| Length    | mm              | 80            | 86               | 74               |
| Width     | mm              | 42            | 46               | 38               |
| Height    | mm              | 28            | 31               | 25               |

\* ± 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 ; Soybeans and products thereof ; Nuts and products thereof: almonds, hazelnuts, pecan nuts

+ : present - : absent

### 10. NUTRITIONAL VALUES

|                             |       |
|-----------------------------|-------|
| Energy (kJ/100g)            | 1,460 |
| Energy (kcal/100g)          | 349   |
| Fat (g/100g)                | 18,8  |
| of which saturates (g/100g) | 12,0  |
| Carbohydrate (g/100g)       | 36,8  |
| of which sugars (g/100g)    | 6,2   |
| Protein (g/100g)            | 7,4   |
| Salt (g/100g)               | 1,08  |

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<br>Masterdata Specialist, Quality Assurance | 30/07/2020 |
| Client   |   |            |