



Product specification

Croissant multigrain straight butter

Laminated yeast dough, multigrain croissant with 19% of butter, deepfrozen

CODE: 115500803003

Convenience grade: Pre-proved / Ready to bake

1. WEIGHT AND INGREDIENTS

Weight per product (g) : 80 g*

Ingredients :

Wheat flour, water, butter (19%), yeast, linseeds, sunflower seeds, spelt flour, rye flour, sugar, wheat bran, salt, flour of roasted barley malt, skimmed milk, vegetable oil (rapeseed), wheat gluten, dextrose, milk proteins, vegetable proteins, emulsifier (E472e), antioxidant (E300), enzymes.

* average weight: controlled through statical process control

2. PRODUCT HANDLING & CONSERVATION

Transport and storage conditons: Storage at -18°C. **Do not refreeze once thawed.**

Keep the bag well closed to avoid freezer burn.












Shelf life: end of the 12th month after production (under correct storage conditions)

Dating type: Best before end : MM/YYYY

3. BAKING INSTRUCTIONS

USE PARCHMENT PAPER.

Leave enough space between products, so they have plenty of room to bake.

Bake from frozen						
	freezer	take out box		bake 20-25 min/ 165°C	steam <input checked="" type="checkbox"/>	cooling down 30 min
Thaw & Bake						
	freezer	take out box	defrosting 30 min	bake 18-20 min/180°C	steam <input checked="" type="checkbox"/>	cooling down 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 of baking to ensure that the products are fully baked.



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4. PRODUCT-PARAMETER / unbaked product

Parameter	Unit of measure	Target value*	Upper limit value 1xσ*	Lower limit value 1xσ*
Weight per piece	g	80		
Length	mm	154	162	146
Width	mm	60	63	57
Height	mm	43	46	40
Diameter	mm	N.A.		

*± 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	LPDE colourless	19	520 x 350	2,4	30

Carton

Type	Material	Tare weight (g)	Dimensions L x W x H (mm)	Net weight (kg)	Bags/box
Box	carton	360	396 x 296 x 242	4,8	2

Pallet

Type	Material	Dimensions (pallet incl. L x W x H)	Total palletweight (incl. pallet) kg	Boxes/layer	Boxes/pallet
EURO	wooden	1200 x 800 x 2086	354	8	64

6. CODIFICATION AND TRACEABILITY

Inner bag

Article number	<input checked="" type="checkbox"/>	Time, description
Shelf life	<input type="checkbox"/>	
None	<input type="checkbox"/>	
Batch No.	<input checked="" type="checkbox"/>	
Others (if so, what)	<input checked="" type="checkbox"/>	

Corner box label

Product designation	<input checked="" type="checkbox"/>
EAN 13	<input checked="" type="checkbox"/>
Shelf life	<input checked="" type="checkbox"/>
Batch No.	<input checked="" type="checkbox"/>

7. CERTIFICATION

BRC Issue 7 Grade A

IFS Version 6 Higher Level



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8. ALLERGENS

Cereals containing gluten and products thereof	+
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	-

+ : present - : absent ? : traces or cross-contamination are possible

9. NUTRITIONAL VALUE

Energetic value (kJ/100g)	1515
Energetic value (kcal/100g)	363
Lipids (g/100g)	19,1
thereof saturated fatty acids (g/100g)	11,2
Carbohydrates (g/100g)	35,2
thereof sugars (g/100g)	4
Proteins (g/100g)	10,4
Salt (g/100g)	0,91

10. GMO-STATUS

This product is not genetically modified (according to EC/1829/2003 EC/1830/2003)

11. RECALL

In case of recall, the customer will be informed by telephone or fax within 24 hours

12. MICROBIOLOGY

Micro-organisms	MAX*
<i>Escherichia Coli</i> (cfu/g)	100
<i>Bacillus cereus</i> (cfu/g)	1000
<i>Staphylococcus aureus</i> (cfu/g)	100
<i>Salmonella</i> sp. (cfu/g)	abs/ 25g
<i>Listeria</i> sp. (cfu/g)	100

* Directive values (regulation 2073/2005)

13. QUALITY CONTROL

Statistical Process Control	every 30 min.
weight	
dimensions	
Temperature:	every 30 min.
Fat percentage:	every 30 min.
Piece count:	every 30 min.
Metal detection	ferro (2mm) non-ferro (2mm) ST ST (3mm)

14. APPROVAL

	Name and function	Signature and date
Gourmand	Breyne Angèle	Breyne Angèle 17/01/17
Client		