



Gourmand  
PASTRIES

# Product Specifications

## Pain au chocolat butter

Laminated yeast dough, chocolate bread with 19% of butter and 12% of chocolate, deep frozen

CODE: 126500854604

Convenience Grade: Pre-proved / Ready to bake

Valid since: 2018-09-17

### 1. WEIGHT AND INGREDIENTS

Weight per product: 85 g\*

Ingredients:

**wheat** flour, **butter** (19%), water, chocolate (sugar, cocoa mass, cocoa butter, emulsifier (E322soy)) (12%), yeast, sugar, **wheat gluten**, salt, skimmed **milk**, vegetable oil (rapeseed), dextrose, **milk** proteins, vegetable proteins, antioxidant (E300), emulsifier (E472e), enzymes

\* average weight: controlled through statistical process control

### 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 PARCHMENT PAPER

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

Bake from frozen						
	Freezer	Take out box		Bake 20-25 min, 165 °C	Steam <input type="checkbox"/>	Cooling down 30 min
Thaw & Bake						
	Freezer	Take out box	Defrost 30 min	Bake 20-22 min, 180 °C	Steam <input 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 to ensure that the products are fully baked.

### 4. PRODUCT-PARAMETER / unbaked product

Parameter	Unit of measure	Target value*	Upper limit 1 $\sigma$ *	Lower limit 1 $\sigma$ *
Weight per piece	g	85	88	82
Length	mm	100	105	95
Width	mm	60	65	55
Height	mm	28	31	25

\* $\pm 1 \times \sigma$ : 65%;  $\pm 2 \times \sigma$ : 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	19	520 x 350	2,55	30

#### Carton

Type	Material	Tare Weight (g)	Dimensions L x W x H (mm)	Net Weight (kg)	Bags/Box
Box	Carton	582	396 x 296 x 332	7,65	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 2142	421	8	48

### 6. CODIFICATION AND TRACEABILITY

#### Inner bag

Article number	<input checked="" type="checkbox"/>
Shelf life	<input type="checkbox"/>
No information	<input type="checkbox"/>
Batch number	<input checked="" type="checkbox"/>
EAN13 barcode	<input type="checkbox"/>
Other information	<input checked="" type="checkbox"/>

Description other info:

#### Corner box label

Article number	<input checked="" type="checkbox"/>
Product description	<input checked="" type="checkbox"/>
EAN13 barcode	<input checked="" type="checkbox"/>
EAN128 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 Issue 7 at grade A

IFS version 6 Higher level

### 8. PICTURES



Picture 1: Unbaked product



Picture 2: Baked product

### 9. 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	-

This product may contain traces of Eggs and product thereof , Nuts and products thereof

+ : present - : absent

### 10. NUTRITIONAL VALUE

Energy (kJ/100g)	1588
Energy (kcal/100g)	379
Total fat (g/100g)	18,9
Thereof saturates (g/100g)	12,3
Carbohydrate (g/100g)	42,5
Thereof sugars (g/100g)	12,8
Protein (g/100g)	8,8
Salt (g/100g)	1,07

### 11. GMO-STATUS

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

### 12. RECALL

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

### 13. 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 sp.</i> (cfu/g)	abs/25g
<i>Listeria sp.</i> (cfu/g)	100

\* Directive values (regulation 2073/2005)

### 14. QUALITY CONTROL

Statistical Process	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)

### 15. APPROVAL

	Name and function	Date
Gourmand	Pieter Van Vooren Masterdata specialist	17/09/2018
Client		