Product Specifications

Pain au chocolat butter

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

CODE: 12651085

Convenience Grade: Pre-proved / Ready to bake

Valid since: 2024-02-05

1. WEIGHT AND INGREDIENTS

Weight per product (+/-): 85 g

Ingredients:

WHEAT flour, butter (MILK) (19%), water, chocolate (sugar, cocoa mass, cocoa butter, emulsifier (E322SOY)) (12%), yeast, sugar, iodized salt (salt, potassium iodate), WHEAT GLUTEN, vegetable oils (rapeseed), 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:

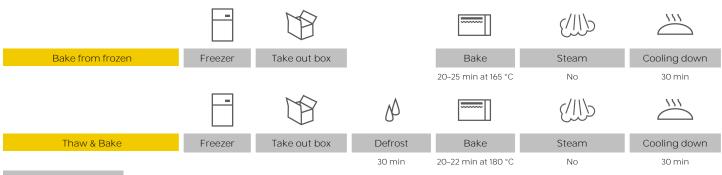
Shelf life:

Storage at -18°C.Do not refreeze once thawed. Keep the bag well closed to avoid freeze burn.End of the 12th month after production (under correct storage conditions)

3. BAKING INSTRUCTIONS

USE BAKING PAPER

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



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.

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4. PRODUCT-PARAMETER / unbaked product

Parameter	Unit of measure	Target value*	Upper limit 1xo*	Lower limit 1xo*
Length	mm	95	100	90
Width	mm	60	65	55
Height	mm	28	31	25

*±1 x σ: 65%; ± 2 x σ: 95%

5. PACKAGING DATA

Inner bag

Туре	Material	Tare	Dimensions	Net	Pieces/bag
		Weight (g)	L x W (mm)	Weight (kg) ${ m e}$	
Plastic bag	LDPE colourless	19	520 x 350	3,4	40

6. CODIFICATION AND TRACEABILITY

Inner bag

Article number	\checkmark
Shelf life	\checkmark
No information	
Batch number	\checkmark
GTIN-13 barcode	
Other information	\checkmark

Description other info: Time, product description

7. CERTIFICATION

BRCGS IFS

8. PICTURES

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



Picture 1: Unbaked product



Picture 2: Baked product

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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 also contain traces of: Eggs and product thereof. Nuts and produc	to thoroof: other pute

This product may also contain traces of: Eggs and product thereof; Nuts and products thereof: other nuts

10. NUTRITIONAL VALUES

Energy (kJ/100g)	1.501
Energy (kcal/100g)	359
Fat (g/100g)	18,7
of which saturates (g/100g)	11,1
Carbohydrate (g/100g)	39,6
of which sugars (g/100g)	11,8
Protein (g/100g)	7,0
Salt (g/100g)	0,93

+: present -: absent

11. GMO-STATUS

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

The nutritional values are calculated based on the values from the raw material specifications.

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

14. APPROVAL	Name and function	Date
Gourmand	Gaël LOOSE Masterdata Clerk	05/02/2024
Client		

13. QUALITY CONTROL

Yes
Yes
Yes
Yes
Yes